

Tomato Steam Peeler

Model SP-30



The SP-30 delivers efficient steam peeling of all tomato varieties

General Description

JBT Tomato Steam Peelers deliver efficient steam peeling of all tomato varieties at 25 - 30 tons per hour. An optional pre-heater raises that capacity up to 38 tons per hour.

The steam-vacuum chamber consists of a feed valve, pressure vessel, and discharge valve. The feed valve transfers the product into the pressurized steam chamber. It is in this chamber that the heat is transferred to the product. The product is conveyed through the chamber by means of an auger in a drum. Saturated steam is introduced (at 0 to 30 psi) to the product, which is exposed from 18 to 30 seconds. In the discharge valve the product is exposed to 20"- 25" of vacuum. This vacuum flashes the moisture beneath the skin causing separation of skin and product (peeling).

Product Feature

Processor Benefit

Robust stainless steel construction

Rugged design and easy maintenance

Environmentally safe, efficient operation

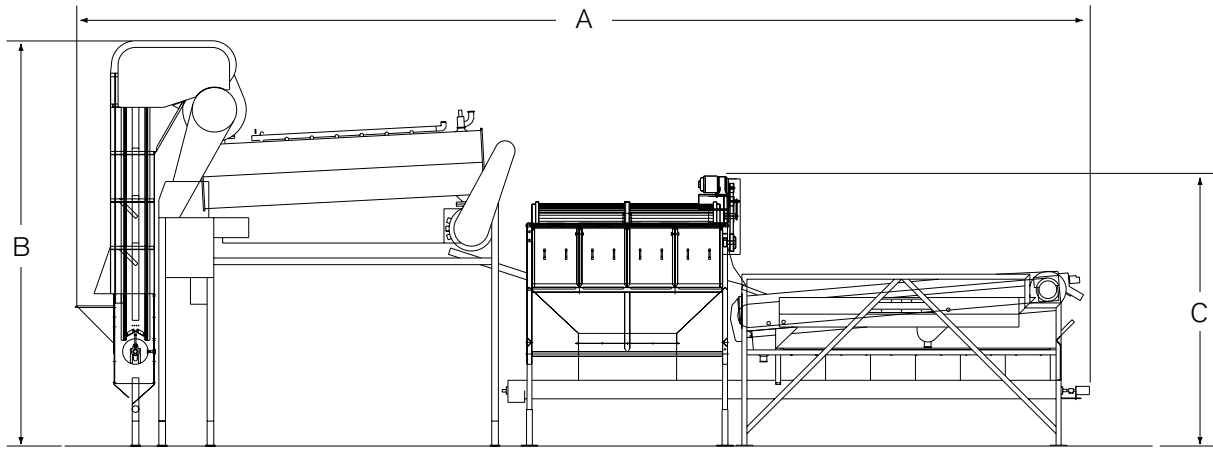
- Significantly reduced water and energy usage
- Vacuum driven super-heated steam flash loosens the skin
- Allows maximum by-product recovery potential

Easy process time and retention adjustments

Handles all variety and maturity options easily

Ultra efficient hot break (HTST) conditions ensure inactivation of damaging enzymes

Provides high viscosity and excellent color retention of the collected by-products for use as paste and/or sauce



DIMENSIONS	WITH RCS AND 12' PINCH BED	WITH RCS AND 16' PINCH BED
A	47' (14326 mm)	51' (15545 mm)
B	21' 6" (6553 mm)	21' 6" (6553 mm)
C	9' 8" (2946 mm)	9' 8" (2946 mm)

TECHNICAL SPECIFICATIONS	
FEED HEIGHT	7" (2133 mm) Varies per installation
DISCHARGE HEIGHT	Varies per installation
WIDTH OVERALL	7' 2" (2184 mm)
WATER	With 12' Pinch Bed - 54.6 gpm (207 l/m) With 16' Pinch Bed - 61.7 gpm (234 l/m)
ELECTRICITY	35 kW
AIR	5 scfm at 100 psig (425 m³ at 70310 kg/m²)
STEAM	3000 lbs/h at 90 psig (1363 kg/h at 63279 kg/m²)

(All specifications are approximate)

Optional Dry Vac System

The JBT Dry Vac System reduces the use of water sprays to create the vacuum, which saves water and reduces high BOD wastewater disposal. This dry vacuum system requires only 80 gallons per minute (300 liters per minute) and may be installed as part of an existing water recovery/cooling tower system. The JBT Dry Vacuum System consists of five major components:

- cyclone style separator
- falling film condenser
- by-product recovery system
- integrated control system
- vacuum and water pumps

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