



Florigo ultra-peel^{SSC} 3 is the ultimate, cost-effective steam peeling solution for your root vegetables with 50% lower maintenance costs than competitor models, thanks to fewer wearing parts. Steam peel root vegetables such as potatoes, carrots, baby carrots, parsnip, beets, and more, for your French fry or ready-to-eat produce production line.

Thanks to its innovative design with fewer moving parts and robust stainless steel construction, the Florigo ultra-peel^{SSC} 3 is more reliable with greater uptime for both yearlong and seasonal production periods.

Florigo's ultra-peel^{SSC} 3 features large doors to provide easy access to the vessel for thorough cleaning and quick maintenance, and a steam vessel with Ø500mm inlet door to increase yield by fast product filling and discharge.

Florigo ultra-peel^{SSC} 3 pairs with Florigo ultra-peel^{ODC} 3 for best peeling results, and integrates seamlessly with our washing and destoning solutions: Florigo ultra-clean^{OC} 3, Florigo ultra-clean^{WT} 3 and Florigo ultra-clean^{COMBO} 3.

BENEFITS



Reliable robust design with few moving parts means 50% lower annual maintenance costs, compared to other industry solutions, and higher performance with greater uptime



Reduced Product Waste – at most 6% peel loss depending on raw material



Flexibility to increase production capacity with lower investment requirements



Increase yield with shorter cycle times by fast filling and discharge regardless of product size used

STANDARD FEATURES

- Weigh hopper with door for quick filling in equal batches
- Dedicated pressure vessels for French fries potatoes, baby carrots, and other root vegetables
- Pressure vessel from mild steel with Ø500mm inlet door access
- Large doors for easy access to the vessel
- Adjustable steam time, steam pressure, vessel rotations speed, and valve control system
- Discharge auger to carry product out of the steam vessel
- Expansion vessel for quick steam discharge
- Operator interface/PLC with 12" touchscreen monitor in multiple languages for quick and easy process control
- Stainless steel execution (exception fans, pumps, drives, valves, bearings, belts)

OPTIONAL FEATURES

- Duplex stainless-steel pressure vessel for increased durability and a longer product life cycle
- Water spray on door seal to prevent skin from sticking to the seal, which helps extend the product life cycle (best when handling carrots)
- Pre-evacuation of non-condensable gases to speed up heating and the peeling process
- Weigh belt with hopper allows flexibility for handling carrots
- Heat recovery system to re-use vapour condensate and save energy
- Peel scanner to ensure peeling efficiency and energy savings are at their max

APPLICATIONS

- french fries
- fresh produce
- frozen

SPECIFICATIONS

Florigo ultra-peel [®] SSC 3							
steam pressure 16 bar (232 psi)	FRAME S	FRAME M		FRAME L			FRAME XL
vessel volume L (US gal)	330 (87)	550 (145)	700 (185)	900 (238)	1100 (290)	1400 (370)	2000 (528)
capacity kg/hr (lbs/hr) based on potatoes*	8580 (18900)	14300 (31500)	18200 (40000)	23400 (51600)	28600 (63000)	36400 (80250)	52000 (114640)
length mm (in)	2300 (91)	2710 (107)		2900 (1140)			
width mm (in)	1800 (71)	1720 (68)		1810 (71)			2350 (93)
height mm (in)	3890 (153)	4960 (195)		5125 (202)			6250 (246)

all above specifications are subject to change and may differ according to the product, please confirm when placing your order.

* For other products, information available on request.

TO FIND OUT HOW YOU AND YOUR TEAM CAN GET THE MOST FROM YOUR TNA SOLUTIONS, CONTACT US

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