



Potato polisher

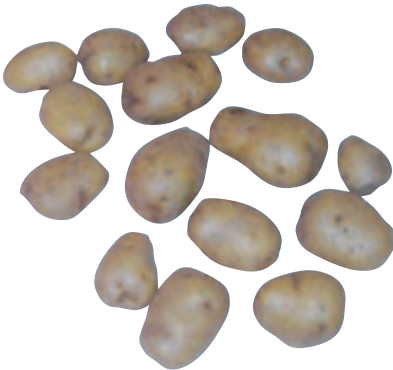


- Machine made of stainless steel
- Minimum wear, as all parts subject to wear, with the exception of the brushes, are located outside the wet operation area
- Minimum water consumption in combination with the process water recycling unit
- Polishing intensity can be adjusted via variable speeds and brush roller heights
- Polishing is also possible at extremely low intensity
- Can also be used for sensitive produce such as early potatoes
- Saves space as the bypass belt can be integrated into the machine

Washed and polished



Washed but not polished



Potato polisher

The Schneider Potato Polisher is unique in design and patent-protected (Patent No. DE102005012850). It is designed completely as a flat-bed polisher. The Potato Polisher is available in different models with 18 and 24 brushes and widths of 1 m, 1.4 m and 2 m. Polishing intensity is infinitely variable by means of brush height and speed adjustment. This allows minimal polishing intensity settings so that it can also be employed for sensitive produce.

The brush rollers are driven by slip-on gear motors controlled by frequency converters and can be individually speed-adjusted in relation to the adjacent roller. For this purpose, the rollers are grouped to form two halves (those with an uneven position and those with an even position). The intensity of the polishing process can be regulated by adjusting the relative speed of the two groups in relation to each other. The polishing effect is achieved by the difference in speed between every second brush roller. The height of every second brush roller can also be adjusted, creating a type of "peak and valley" profile. The deeper the "valleys", the more intensive the polishing effect.

Except for the brush segments themselves, all parts that are subject to wear are outside the wet operation area, so that the extent of wear is significantly lower than in other designs of polishing machines. To obtain an optimal polishing result, brush rollers of varying brush hardness are used. An optional bypass belt can be integrated into the machine without requiring additional space for a bypass.

A manually (or optionally, electrically) operated emptier ensures that the machine is rapidly emptied when the variety is changed. Water jets fitted with special water jet nozzles located above to working surface spray the potatoes with the correct quantity of water required for polishing. In addition, if a process water recycler is installed, the potatoes in the final position are sprayed with fresh water while the other water jets are operated with recycled water. This makes low water consumption possible.

The machine with support frame and water collection tray are made of stainless steel. Scope of delivery includes a control cabinet manufactured by the Rittal company.

Accessories

- Integrated or movable by-pass conveyor belt
- Electrical height adjustment of the second brush level
- Electrical emptier
- Wiring
- Process water recycling unit (must be planned according to the individual requirements)

Article number	Designation	Working width [mm]	Number of brushes	Length	Power input [kW] 1)	Fresh water requirements [m ³ /h] 2)	Throughput [t/h]
194.120.100	PM 1000 - 12	1,000	12	approx. 2.1 m	12	2.2	8
194.180.100	PM 1000 - 18	1,000	18	approx. 3 m	15	2.2	15
194.240.100	PM 1000 - 24	1,000	24	approx. 4 m	18	2.2	20
194.184.100	PM 1400 - 18	1,400	18	approx. 3 m	15	3.0	20
194.244.100	PM 1400 - 24	1,400	24	approx. 4 m	18	3.0	30
008.000.000	PM 2000 - 18	2,000	18	approx. 3 m	15	3.7	30
008.100.000	PM 2000 - 24	2,000	24	approx. 4 m	18	3.7	40

1) Power input plus 0.75 kW for electrical emptier plus 1.1 kW for electrical brush adjustment

2) Fresh water requirements with use of process water recycling unit at a water pressure of 4 bar