

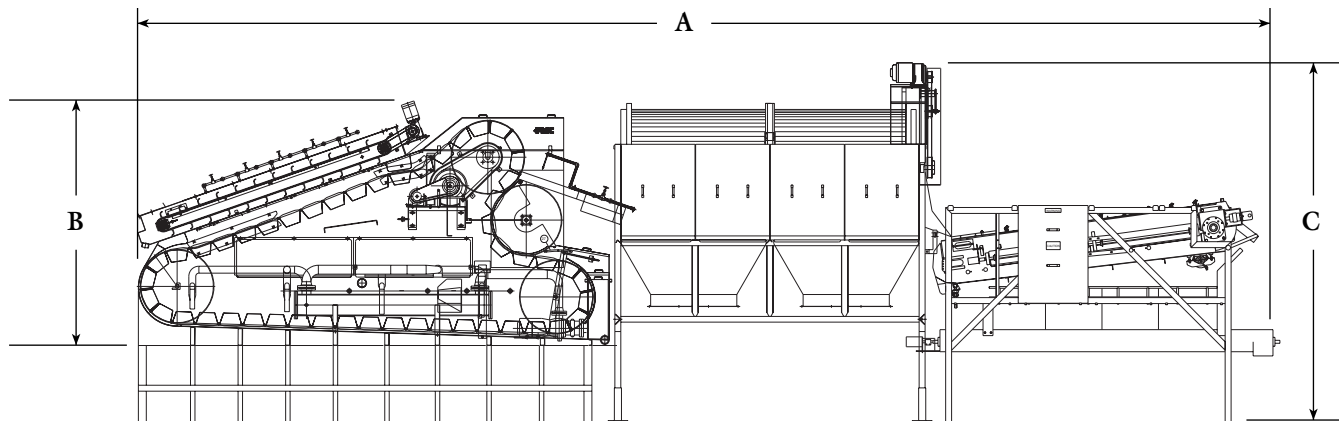
Tomato Caustic Peelers Model CA-30 and CA-50



General Description

FMC FoodTech Tomato Caustic Peelers provide precise, efficient peeling of all tomato varieties at 25-60 tons per hour. A bucket conveyor system carries the tomatoes through the caustic solution. The tomatoes are then transported to the peel remover. Variable bucket conveyor speed accommodates individual product requirements. Two circulation pumps maintain even caustic temperature throughout the tank. Filters remove foreign matter from the solution. Fingertip control for immersion time, temperature, caustic concentration and density is standard.

Product Feature	Processor Benefit
Automatic temperature and density controls	Consistently excellent quality with maximized yields
Complete immersion of product in the caustic bath	High peeling efficiency
Optional By-Product Recovery System	Minimizes operating costs, maximizes by-product value
Inverted bucket principle transports product while keeping it totally immersed	Gentle product handling retains high product quality
Optional Steam Preheater for Caustic Peelers	Increases capacity up to 20% or reduces caustic usage



Dimensions	CA-30 with RCS and 12' Pinch Bed	CA-50 with RCS-HV and 16' Pinch Bed
A	42 ft. (12802 mm)	53 ft. (16154 mm)
B	9 ft. 8 in. Varies per installation (2946 mm)	10 ft. 3 in. Varies per installation (3124 mm)
C	15 ft. Varies per installation (4572 mm)	16 ft. 6 in. Varies per installation (5029 mm)

Specifications	CA-30	CA-50
Feed Height	5 ft. 5-1/4 in. (1657mm)	6 ft. (1829 mm) Varies per installation
Discharge Height	7 ft. 6 in. (2286 mm)	7 ft. 6 in. (2286 mm) Varies per installation
Width Overall	7 ft. 3-1/4 in. (2216 mm)	7 ft. 3-1/4 in. (2216 mm) Varies per installation
Water	1 in. inlet (25.4 mm)	1 in. inlet (25.4 mm)
Electricity	29.2 kw	31.0 kw
Air	1 cfm at 50 psi (472 cu. cm @ 35160 kg/m ²)	2 cfm at 50 psi (944 cu. cm @ 35160 kg/m ²)
Steam	1800 lbs/hr (818 kg/hr)	2700 lbs/hr (1227 kg/hr)
Caustic Usage	2.2 gal (8.3 liter) 50% NaOH liquid per ton of input product	2.2 gal (8.3 liter) 50% NaOH liquid per ton of input product
Dipper Solution Capacity	925 gal (3500 liters)	1400 gal (5300 liters)
General Operating Range	25-40 t/hr (22-36 MT/hr)	45-60 t/hr (41-54 MT/hr)

(All specifications are approximate)

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