

ANDRITZ Gouda Brush 'n Belt

Lightweight brushes



High flexibility in processing

Different tuber sizes



More than 300 Brush 'n Belt dry peel removers have been installed since ANDRITZ Gouda started development of this machine in 1975. Most of the machines are integrated into industrial steam peeling lines that may include an ANDRITZ Gouda Sepa-Stator steam peeler, a Brush 'n Belt dry peel remover, a peel waste pump, and a post-washer. In the steam peeler, the product is subjected to intensive, but extremely short steam treatment.

Separation of the hot condensate water generated from the products is part of this system. The result is a well-peeled product with only a slight heat ring, high dry matter content in the peel waste, and minimal peel losses. After leaving the pressure vessel with the peel almost completely detached,

the products and peel waste are transported to the Brush 'n Belt dry peel remover by means of the metering screw conveyor.

The process

In the Brush 'n Belt, the peel waste is removed from the product in a dry process by brushes and the adhesive action of the belt, which moves in reverse direction to the product flow. The peel waste is removed from the belt using a scraper and pumped to a storage tank. Meanwhile the product, which is now 95% clean, is transported to a small drum washer for final cleaning.

Lightweight construction

The design of the ANDRITZ Gouda Brush 'n Belt dry peel remover shows a number of remarkable features. The basic



pipes of the brushes are made of lightweight material. The brush pipe itself is closed at both ends, thus preventing water or dirt from entering the pipe. This concept makes it easy to clean the machine, and specific sectors can be cleaned with CIP.

The lightweight construction of the brushes makes maintenance and replacement of brushes easy and less labor-intensive. This is also aided by the fact that the brushes of the Brush 'n Belt are mounted and dismantled from the underside of the machine.

Individual settings

Gentle brush operation



▲ Suitable for various vegetables

When processing potatoes, the bristle length of the brushes is increased. This results not only in more flexibility, but also allows more gentle brush operation, with lower unwanted peel losses and an extended brush lifetime. The option of setting the brush speed individually also enhances processing of the products. In order to achieve this, each individual brush has an electric motor. An additional advantage of this drive concept is the fact that there are no V-belts, timing belts, pulleys, etc., thus reducing noise levels and maintenance effort.

Construction of the PVC belt

The Brush 'n Belt characteristic PVC belt that removes the peel waste from the product area with its adhesive action makes use



of a smart hinge construction. This system offers a very smooth belt frame without any obstructions, and the belt is easy to replace. The belt tension control is on the discharge side of the Brush 'n Belt. On the input side, the belt roller is mounted in a fixed position, thus maintaining a constant input opening under all conditions.



▲ Lightweight brushes

Benefits

- Improved processing capacity and lightweight construction
- Easier to use, maintain, and clean
- Production and maintenance with significant noise reduction
- High processing capacities of up to 45 t/h, 24 h/d
- Individual setting of the brush speed



ANDRITZ Gouda

ANDRITZ Gouda has been implementing complete process solutions for the environmental, chemical, and food industries for over 100 years. As a machine manufacturer as well as process solutions expert, ANDRITZ Gouda is able to handle all of the stages involved in designing and building plants, including engineering, service, installation, and commissioning.

ANDRITZ Gouda, as part of the international ANDRITZ GROUP, has several pilot plants available to test new materials, generate design data, and provide representative product samples. The proven calculation model for scaling up to industrial size ensures successful application in full-scale processing.



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