Potato peeling lines
For higher peeling efficiency

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Technically advanced methods
Environmentally friendly

ANDRITZ Gouda peeling lines set the standard worldwide for peeling efficiency, capacity, pay-back time, energy consumption, and environmental friendliness. The cost savings and higher peeling efficiency are due to the technically advanced methods applied in manufacture and operation of the Sepa Stator steam peeler and the Brush ‘n Belt dry peel remover.

From the moment our peeling equipment first rolled off the production lines, leading food processing companies around the world have opted for the robust, high-quality machines from ANDRITZ Gouda. Originally, our equipment was developed for potato processing. Now, however, following research into new applications, optimization of the processes involved, and extensive testing in our pilot factory, our products can be found in many process lines of other kinds, where their qualities are highly valued.

Your product is in good hands
To give you a better idea of how ANDRITZ Gouda approaches the treatment of your product, we will now describe a typical peeling line. The process starts with the feed conveyor, which feeds the washed, destined product to the filling hopper. The product is weighed and passes to the Sepa Stator steam peeler. The unique thing about this steam peeler is the stationary cast steel pressure vessel. During steam exposure the product is permanently kept in motion in the pressure vessel with the aid of a specially formed agitator arm.

Sepa-Stator steam peeler
In the steam peeling process, the potatoes are exposed first of all to saturated steam in a closed vessel. Then the pressure is reduced very rapidly, causing the peel to detach explosively from the potato’s surface. The ANDRITZ Gouda steam peeler system guarantees that each individual potato receives absolutely identical steam treatment. In this way, the skin is removed efficiently with a minimum loss of usable material. The highly efficient condensate removal during peeling also adds to the peeling quality.

Benefits
- Extremely low product losses in peeling
- State-of-the-art energy solution
- Extremely low-volume waste streams
- Environmentally friendly
- Available in various sizes

Peeling line
For French fries production

Brush ‘n Belt dry peel remover
After the steam peeling process, the potatoes are transported to the Brush ‘n Belt dry peel remover where the almost fully detached peel is removed by means of brushing without using water. Both the steam peeler and the Brush ‘n Belt are products developed by ANDRITZ Gouda and protected by eight patents worldwide. The Sepa-stator steam peeler with capacities between 12 and 40 t/h and the Brush ‘n Belt dry peel remover in combination with a post-washer constitute the basis of a peeling line for producing French fries. Together, these elements provide unparalleled peeling efficiency.

ANDRITZ Gouda peeling lines are characterized by their simple operation. This is thanks to, inter alia, the electric control box with PLC, the completely automatic filling weight measurement, and the integrated automatic control using signals from the process. The cycle times can be set as desired with the aid of the touch-screen display, which constantly shows the process parameters.
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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.