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SINCE 1973 WITH 32 ENGINEERS AND 155 EMPLOYEES

## STEAM PEELER & GENTLE STEAM PEELER



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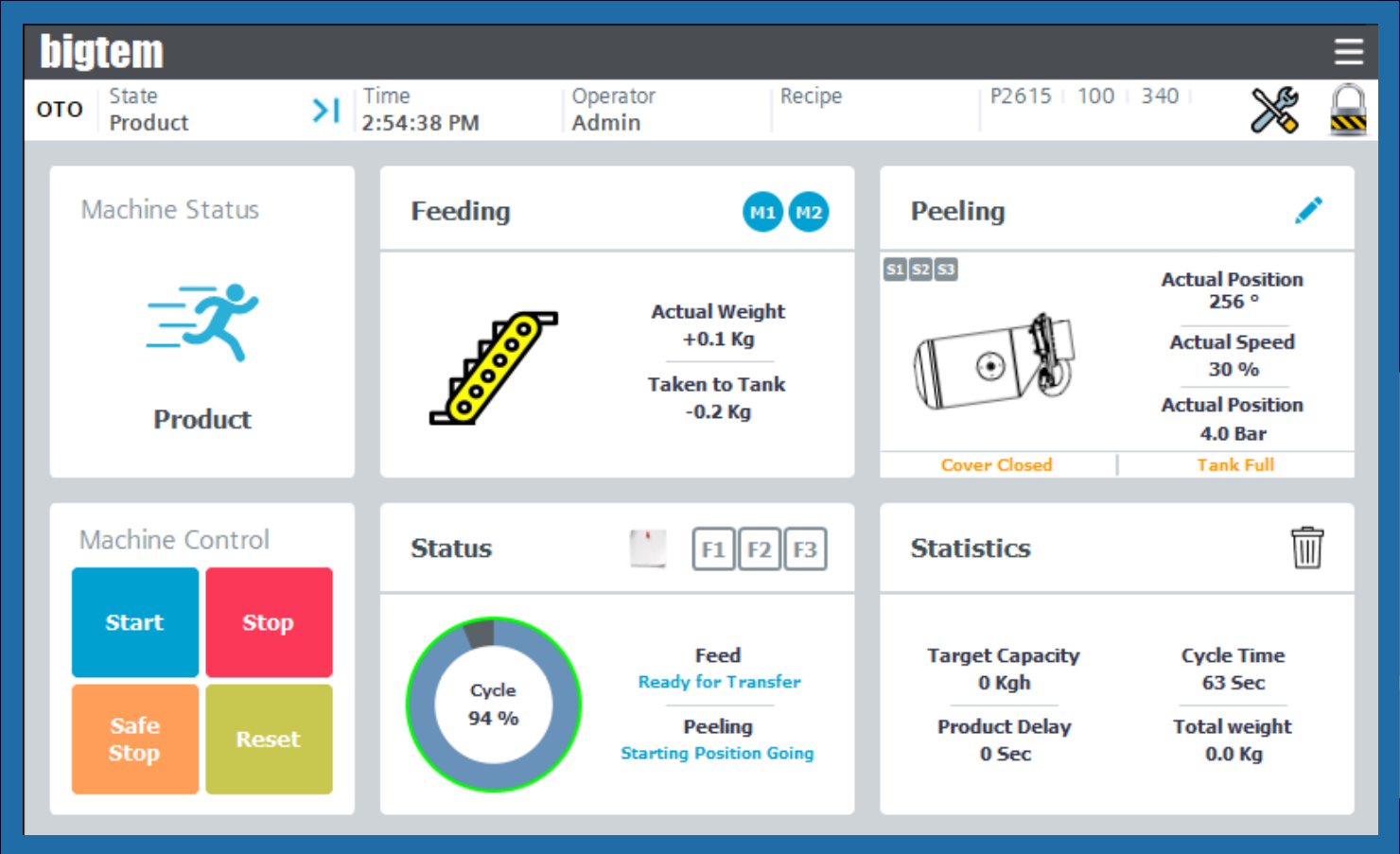


# STEAM PEELER / GENTLE STEAM PEELER

Used for efficient peeling of potatoes, carrots, redbears in ordinary steam peeler while gentle one is preferred for peaches, apples, pears etc. in a totally enclosed high steam pressure (15bar) injected steam chamber. Once steam is injected into peeling chamber, potatoes flesh expands and breaks skin cells and peel separated from potatoes flesh. Vessel rotates during steaming for all-around peeling. Steam is released after preset time and since this release is a very quick steam explosion, the peel of the product is ripped off by this explosion. Due to temperature difference between product and steam, condensate is formed. Condensate causes an insulating layer around the product and to avoid this, system is equipped with condensate removal system.

System consists of:

- A) Weighing hopper
  - B) Pressure vessel (400 lt)
  - C) Blow off tank (ST.37 quality steel)
  - D) Access/service platform
  - E) Screw elevator
  - F) Stainless Steel electric control box with PLC system
- Fill capacity: 60 to 500 kg  
 Peeling capacity: 3000 to 32.000 kg/h  
 Steam consumption: 350 to 1800 kg/h 15 bar  
 Installed power: 1,5 to 4 kw/h 380V 50 Hz  
 P. air consumption: 30 to 70l/min 6 bar  
 Entirely made of AISI304 quality stainless steel except drive units, blow off tank, steam, plastic, electric, electronic and pneumatic components.



| bigtem ORDINARY & GENTLE STEAM PEELERS TECHNICAL SPECIFICATIONS |               |               |               |               |               |                    |                    |                    |                    |                    |
|-----------------------------------------------------------------|---------------|---------------|---------------|---------------|---------------|--------------------|--------------------|--------------------|--------------------|--------------------|
|                                                                 | DORUK 125     | DORUK 250     | DORUK 400     | DORUK 700     | DORUK 1250    | GENTLE 250         | GENTLE 450         | GENTLE 750         | GENTLE 1000        | GENTLE 1500        |
| Vessel Volume                                                   | 125 lt        | 250 lt        | 400 lt        | 700 lt        | 1250 lt       | 250 lt             | 450 lt             | 750 lt             | 1000 lt            | 1500 lt            |
| Filling Weight Approx<br>P: Potatoes/PC*: Peaches               | 40 kg         | 80 kg         | 125 kg        | 225 kg        | 400 kg        | 80 kg              | 140 kg             | 250 kg             | 320 kg             | 500 kg             |
| Peeling Capacity Approx<br>P: Potatoes/PC: Peaches              | 1,5-2t/h      | 3,5-5t/h      | 6-8t/h        | 9-12t/h       | 15-21t/h      | 4-5 t/h            | 6-7 t/h            | 10-12 t/h          | 14-16 t/h          | 28-32 t/h          |
| Steam Consumption                                               | 200 kg/h      | 350 kg/h      | 550 kg/h      | 900 kg/h      | 1500 kg/h     | 350kg/h            | 600kg/h            | 950kg/h            | 1200kg/h           | 1800kg/h           |
| Max. Steam Pressure                                             | 15 bar        | 15 bar        | 15 bar        | 15 bar        | 15 bar        | 15 bar<br>PC*8 Bar | 15 bar<br>PC*8 Bar | 15 bar<br>PC*8 Bar | 15 bar<br>PC*8 Bar | 15 bar<br>PC*8 Bar |
| Power Consumption                                               | 1,1 kW        | 1,5 kW        | 2,2 kW        | 2,2 kW        | 3 kW          | 1,5 kW             | 2,2 kW             | 2,2 kW             | 3 kW               | 4 kW               |
| Water Consumption                                               | 0,5m³/h@4Bar  | 0,8m³/h@4Bar  | 1m³/h@4Bar    | 1m³/h@4Bar    | 1,5m³/h@4Bar  | 8m³/h@4Bar         | 1m³/h@4Bar         | 1m³/h@4Bar         | 1,25m³/h@4Bar      | 1,8m³/h@4Bar       |
| Air Consumption                                                 | 30lt/min@8Bar | 30lt/min@8Bar | 40lt/min@8Bar | 40lt/min@8Bar | 60lt/min@8Bar | 30lt/min@8Bar      | 40lt/min@8Bar      | 40lt/min@8Bar      | 50lt/min@8Bar      | 70lt/min@8Bar      |