2850 Pepperoni Peeler

Efficient dried casing removal

- **High in capacity, low in COO**

- **Easy-access design**

- **Robust materials and long-life-parts**

The Townsend 2850 Pepperoni Peeler accurately removes the inedible dried casing from your pepperoni without damaging the pepperoni itself. The high capacity peeler can handle a wide variety of products, with a caliber range from 35 to 50 mm and a length range from 250 to 1500 mm.

How it works

Prior to running it through the 2850 Peeler, the fully cured products need to be preconditioned to loosen the casing. Then the casing is inflated and the pepperoni is fed into the machine. The casing is cut and removed into the vacuum block. Drive wheels transport the pepperoni through the 2850 Peeler.

The Townsend 2850 Pepperoni Peeler has a very low Cost of Ownership and an attractive ROI.

Advantages at a glance…

- Robust materials and long-life-parts for prolonged trouble-free production
- Easy to adjust settings for production optimization
- Easy-access design: easy to clean and maintain
- Tool-less assembly and disassembly
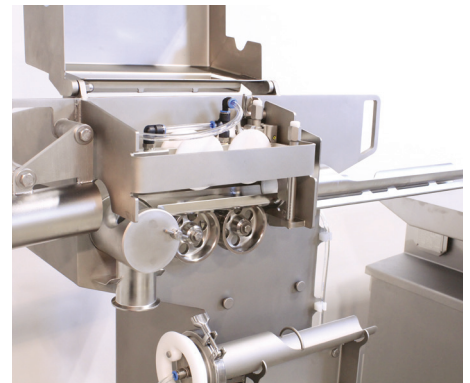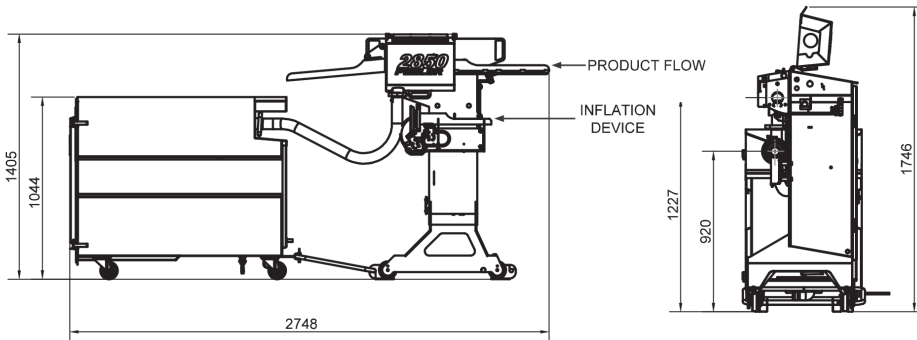
Product dimension and capacity		
Diameter	35 – 50 mm	1.4 – 2.0 in
Length	250 – 1500 mm	9.8 - 60 in
Max. capacity	225 m/min	750 ft/min

Dimensions		
Length	2748 mm	108.2 in
Heigh	1746 mm	68.75 in
Width	700 mm	27.5 in
Mass	402 kg	886 lbs

Air system		
Pressure	6.9 Bar	100 psi
Consumption	25.5 m³/hr	900 ft³/hr
Connection	g 3/8 iso	

Vacuum system		
Vacuum	75 mm Hg	40 in H$_2$O
Consumption	305 m³/hr	180 ft³/min
Connection	51 mm	2 in

PRODUCT FLOW
INFLATION DEVICE

Power supply						
Volts	200 V	220 V	380 V	415 V	460 V	575 V
Amps	8.6/12.5	8.8/12.5	4.5/7.2	4.1/7.2	3.4/6.5	2.7/4.8
Fuse	10/20	10/20	7/10	7/10	5/10	5/7
Frequency	60/50 Hz	50 Hz	50 Hz	50 Hz	60 Hz	60 Hz
Cable	8 AWG	8 AWG	10 AWG	10 AWG	10 AWG	10 AWG
Tolerated Voltage	−5/+10%	−5/+10%	−5/+10%	−5/+10%	−5/+10%	−5/+10%
Total Power	**1.5/5.22 kW**					
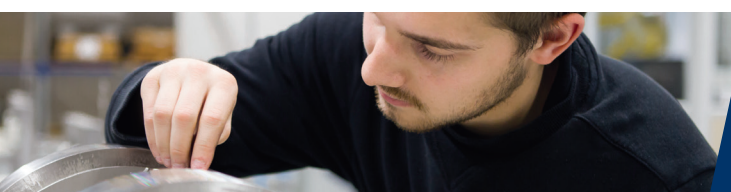
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