TOMRA Food unites two strong brands in the food industry to become the leading provider of sensor based sorting, peeling and processing technology for the fresh- and processed food industries. Turning yield into usage, profits into progress, TOMRA transforms the way the world obtains, uses, and reuses its resources.

If you are interested in a free demonstration with your own product or if you need more information, please contact us directly.
With over 45 years’ experience TOMRA Food has focused on continuously improving the efficiency, yield and quality of the steam peeling process; through the development of steam peelers and peel separation solutions. Today 85% of the world’s French fries are processed by TOMRA equipment.

**TOMRA STEAM PEELING**

**BETTER BUSINESS**
- Increase quality of finished product
- Increase food safety for consumers
- Reduce raw material
- Lower your energy costs
- Reduce waste
- Increase scale

**LONG TERM PARTNERSHIP**
- Continuous process improvement
- Digital and connectivity solutions
- TOMRA Care
STEAM PEELING LINE: PRODUCT DETAILS

DRY PEEL SEPARATION
Using this process peel waste can be removed dry and customers can achieve a high quality of peeled product. Using either a drum separator or a high speed dry brush the customer can reduce water consumption and minimize waste.

PRODUCT WASHING
Designed to use up to 80% of recycled water and optimized for gentle product handling to ensure that clean peeled product is ready for inspection.

TOMRA 5A SORTER
The TOMRA 5A key features are superior foreign material removal and its unrivaled potato quality sorting controls. This provides processors with the opportunity to recover product which is not good enough to accept, but at the same time not bad enough to send to waste.

PEEL CONTROL MODULE (PCM)
TOMRA’s Peel Control Module is an add-on for the TOMRA 5A sorter, using its multispectral imaging and super stable peel classifier to accurately track the peeling quality. The PCM automatically calculates the optimum steam time and makes it available to execute by the peeler. The result is a continuous potato peel quality from the peeling line, with produce ready for cutting.

BENEFITS
- Large vessel for big vegetables
- Low operating costs
- Reduced maintenance
- High capacities
- Simple user interface

APPLICATIONS
- Vegetables
- Carrots, kohlrabi, red beet, pumpkin
- Potato
- Fruits
- Chilli, apples, peaches

BENEFITS
- Fast steam peeling
- Rapid steam exhaust
- Increased peel accuracy
- High capacities
- Reduction of steam usage
- Reduction of peel waste
- Improved lifetime of critical components
- Low maintenance

APPLICATIONS
- Vegetables
- Carrots, kohlrabi, red beet, pumpkin
- Potato
- Fruits
- Chilli, apples, peaches

BENEFITS
- Small vessel for high capacity
- Capable of high performance steam peeling with less than 5 seconds steam time
- Even further reduction in steam usage
- Even further reduction in peel waste
- Low operating costs
- Reduced maintenance
- High capacities
- Simple user interface

APPLICATIONS
- Vegetables
- Carrots
- Potato
SAVINGS THAT CAN BE ACHIEVED

Mechanical peeling, using knives or abrasive techniques, remove high volumes of skin and flesh from the surface of potatoes, carrots and other root vegetables. The losses can be as high as 50%.

Steam peeling provides customers with the opportunity to dramatically reduce peeling losses, to provide our customers with higher volumes of peeled product, to reduce waste and to increase their profits.

TOMRA’s steam peeling line enables customers to manage the natural variations in the raw material to achieve the optimum yield for their process.

LOWER PEELING LOSS ACHIEVED THROUGH CONTINUOUS INNOVATION

ECO STEAM PEELER

Lower Peeling loss achieved through continuous innovation

ECO STEAM PEELER

- Unique vessel design (patent protected)
- Unique XPT exhaust system (patent protected)
- High accuracy
- High speed vessel rotation
- Stainless steel filling hopper
- Easy to use graphical user interface

INNOVATORS

The TOMRA steam peeler is the industry’s leading steam peeling system. Incorporating TOMRA XPT valve exhaust technology and AutoBatch process automation, the TOMRA steam peeling system offers fast cycle times, gentle product handling while operating at a range of different steam pressures (low or high).

“TOMRA’s steam peeling technology boasts a four to six percent peeling loss, a number significantly lower than the average industry level, and is the optimal solution combining efficiency with low energy consumption”

-Kaida, China

TOMRA FOOD IS COMMITTED TO LEADING THE RESOURCE REVOLUTION

Our mission is to ensure the food supply is optimised for current and future generations and to help processing companies work profitably.

The ECO steam peeler uses 28 percent less steam than similar machines, making it the most efficient steam peeler in the industry delivering significant savings year on year to customers.

REAL-TIME FEEDBACK

TOMRA’s process automation achieves intelligent control of the complete peeling process. Sensor-based technology is used to monitor and provide feedback to the control system which processes the information to ensure the lowest steam times and peel loss.

The user interface enables the operator to easily see the process and adjust production volumes. The result is a unique design that enables customers to achieve the maximum efficiency for their processing requirements.
**PEEL SEPARATION**

**INDIVIDUAL SOLUTION**
The TOMRA peel separation solution allows the customer to separate peel waste without the use of water. Using a combination of dry peel separation and gentle product washing, the line can achieve the customer’s individual requirements.

**MINIMAL YIELD LOSS**
Dry peel separation provides the customer with a method to separate peel waste with zero water usage and minimal yield loss. The new TOMRA dry peel separation unit uses a patented protected design to gently transfer waste from the surface of the vegetables to the waste pump.

**BRUSHING**
Dry peel separation of more challenging products that require brushing can also be achieved using TOMRA’s high-speed brush unit. With a selection of brush types and sizes, this unit can achieve a high level of peel separation and some defect removal while at the same time providing automated control for customer’s individual needs.

**PROVEN HIGHLIGHTS OF DPS**
- Low peeling loss based on selection of machines for customer’s needs.
- Reduce water usage and water treatment
- Simple adjustment of process parameters to achieve high efficiency.
- Low maintenance
- Reduce waste

“*The combination of the new Orbit Steam peeler with the Dry Peel Separator (DPS) showed substantial yield improvements compared to the Orbit steam peeler and brusher at our other plant. The TOMRA peeling line exceeded our expectations.*”

- Oerlemans Foods

**PROCESSING SOLUTIONS**
The TOMRA range of peeling line products offers customers a solution for individual processing needs.

**WET / DRY BRUSH**
The Model OB Brusher was designed to provide dry peel and minor defect removal for vegetables and fruit which require brushing. The brusher uses the highest reliability brush technology on the market and provides the customer with the opportunity to gently remove loose peel or to aggressively remove product defects.

- Variable speed brush drive to optimise performance
- Variable retention time to control line throughput
- Option for wet or dry peel removal

**STEAM ACCUMULATOR**
The steam accumulator is the most appropriate means of providing clean dry steam instantaneously, to meet the peak demand of a steam peeler. Steam is stored so that it can be released when required, reducing the peak demands from the steam generator, which provides:
- Improved efficiency of steam supply.
- Steam is stored so that it can be released when required.
- Instant steam supply to steam peeler.
DESIGNED FOR THE FOOD INDUSTRY

In the food business reliability and consistent performance is crucial. For more than 40 years TOMRA Food has focused on improving the performance of steam peeling and today is the market leader.

For example:
Approximately 85% of the world’s French fries are processed by TOMRA Food products and all the major food companies’ trust TOMRA technology.

We pride ourselves on delivering superior solutions and support to the world’s fresh and processed food industry.

TOMRA is the world’s leading provider of sensor-based sorting solutions. You will benefit from our large R&D department and our shared service network.

Wherever you are – we are there with you!

SERVICE AND SUPPORT

For the highly sensitive measurement technology at the core of the system, our specialist know-how is indispensable. Technical experts carry out professional repairs using specialised calibration equipment. With experience gained while servicing hundreds of comparable machines in the field, they can precisely adjust highly complex systems to maintain a consistent level of peeling line performance.

COACHING

In special training courses, TOMRA experts will coach your staff in recognising potential causes of faults, basic maintenance and proper operation of your capital investment.

TOMRA is constantly improving and expanding its worldwide service network. This enables TOMRA to offer first-class service and comprehensive support.

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TOMRA runs 16 test and demonstration centers around the globe providing services for the development of sensor-based sorting projects for the food, mining, and recycling industry.

TAKE A TEST DRIVE

With more than a dozen test and demonstration facilities worldwide on each continent, TOMRA is at the forefront of hands-on innovation. At each location, our experts develop and test sensor-based technology specifically tailored for the recycling, mining, specialty products, and food industries. Our customers benefit from a completely optimized experience – providing an opportunity to test our machines in an environment that simulates their own production processes.

FOCUSED ON FOOD

Nearly half of our worldwide test facilities are solely focused on food processing. And all of our testing locations are close to international airports, making it easy to get in and out. So when you’re ready to put us to the test, we’re here to make that process as easy as possible.

BOOK A FREE DEMONSTRATION WITH YOUR PRODUCT

You can book a demonstration at one of our various locations via the contact information below:

Leuven, Belgium: +32 16 396 396
Istanbul, Turkey: +90 216 5 263 337
Denver & Sacramento, USA: +1 916 388 3900
Xiamen, China: +86 592 5720 780
Saitama, Japan: +81 6859 8418

Email:
For food sorting, peeling and process analytics: food@tomra.com