KRONEN
THE CROWN FOR FRESHNESS

Peeling, Preparing, Conveying

Water bunker belt

The water bunker belt is ideal for pre-cleaning unpeeled potatoes and all types of tuber vegetables and for automatic transferring them to the downstream peeling machines.

1500 kg/h Max. capacity

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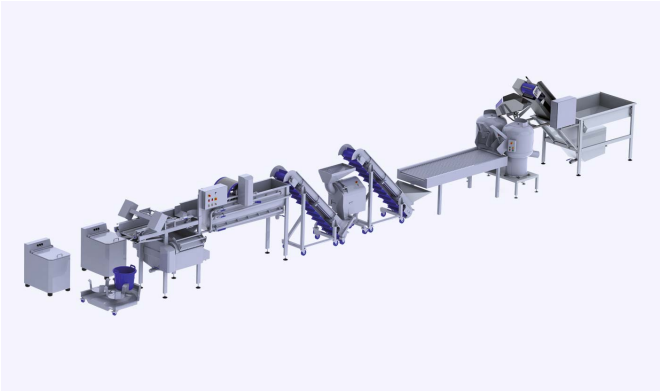
Your benefits

- Saves time during the filling process of the downstream peeling machines
- Gentle pre-cleaning by removing stones and soil
- An efficient solution for the continuous operation of peeling and processing lines without interruption
- Versatile use for several types of tuber vegetables

Product groups

Portrait

Pre-cleaning and conveying potatoes for further processing



The water bunker belt is the first machine component (buffer) of further downstream processing procedures. Unpeeled potatoes as well as carrots, smaller celery tubers, smaller sweet potatoes, beetroot and various types of turnips are filled into the water bunker belt with a tank volume of 585 liters for gentle pre-cleaning. Adherent soil and stones are removed and the pre-cleaned products are converted further via a cleated belt to be transferred to downstream peeling machines.

The potato peeling machines are filled via a swivelling chute, which automatically switches between the filling and peeling cycles. The user-friendly control of the water bunker belt takes place via a switch cabinet in connection with the potato peeling machines or the entire processing line.

A useful, practical addition to the entire peeling line

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is a crate tipping device, which can be used to automatically fill the water bunker belt.

Benefits

Continuous filling of downstream machines

The water bunker belt fulfills a buffer function: the filling volume of 150 kg is processed in 5 to 10 minutes – depending on the capacity of the downstream peeling machines.

Optimal cleaning and maintenance

The robust stainless steel construction and reliable mechanism make the water bunker belt ideal for long periods of maintenance-free use. The large water drainage opening ensures quick drainage and enables simple, effective cleaning.

Soaking removes impurities

The short soaking process loosens even coarse impurities such as adhering soil and small stones, which then settle at the bottom of the water bunker belt in a collection bucket designed especially for this purpose.

Technical data

Electrical power	Voltage	controlled by the PL 40K potato peeling machine
	Infeed/placement height	1335 mm
	Outfeed/delivery height	2100 mm
Water	Fresh water connection	inch (GEKA coupling)
	Water drainage	2"
	Total volumes	water capacity: 585 liters / product content: 150 kg potatoes

Dimensions	LxWxH	3332 x 1130 x 2544 mm
	Belt width	300 mm with cleats
	Weight	453 kg
Miscellaneous	Product size	diameter max. 100 mm

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.