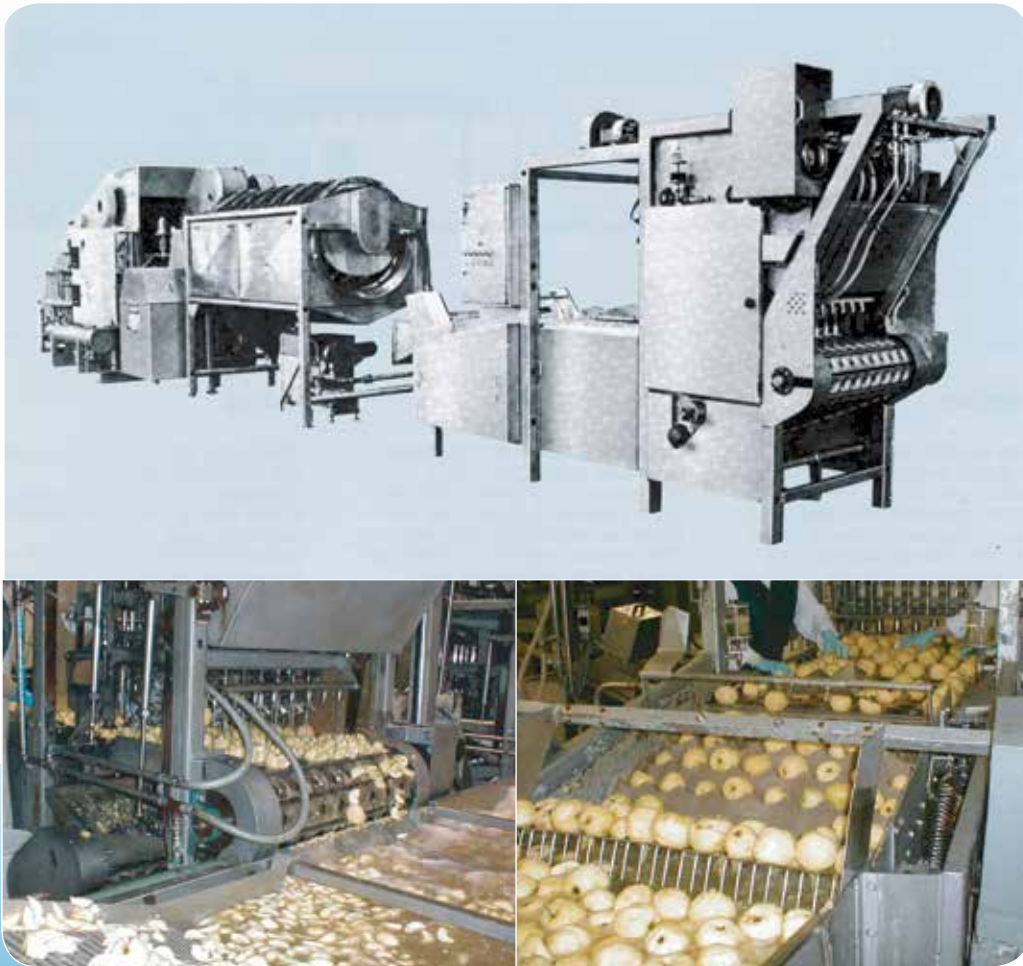
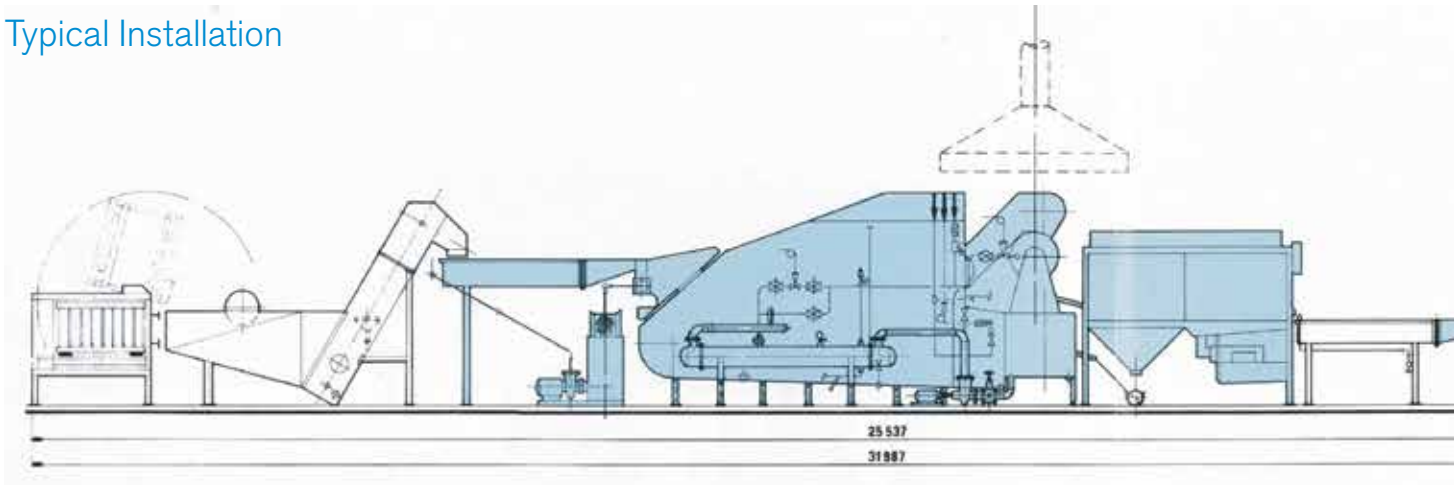


Apple Preparation System - C8A



Designed to peel, stem, core and slice apples
in a high speed continuous operation

Typical Installation



Purpose

The JBT Automatic Apple Preparation System is designed to peel, stem, core and slice apples in a high speed continuous operation.

Product Uses/Applications

This Apple Preparation System is capable of handling multiple sizes and varieties of fruit simultaneously and at random.

Features/Benefits

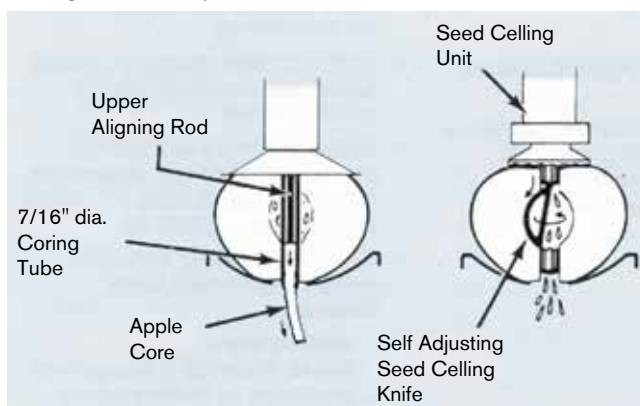
System designed for maximum yield

- *Caustic / steam peeling section* removes only the skin of the fruit, leaving the valuable flesh for processing
- *7/16" (11 mm) diameter coring tubes* are standard, which minimize coring loss
- *Self-adjusting seed celling knives* adapt to the size of the individual apple thus minimizing product losses
- *Razor-like slicing knives* virtually eliminate slice breakage
- *Stainless steel construction* ensures a sanitary design with a minimum of maintenance.

Labor costs are reduced to a minimum

- *High mechanical reliability* and automated features reduce the need for constant maintenance supervision. Only two attendants per machine for fruit alignment
- *Efficient seed-celling* through the use of self-adjusting knives, practically eliminates the need for seed-carpel inspection and trimming.

Slicing Knives in Operation



Operation

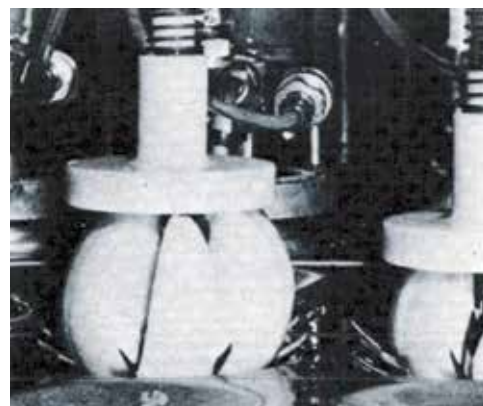
There are two basic sections to this apple preparation system, peeling and coring. The peeling section consists of a feed device, caustic applicator, steam valve and peel remover/washer. The coring section consists of a fruit aligner, corer-stemmer, seed celling and an optional slicer.

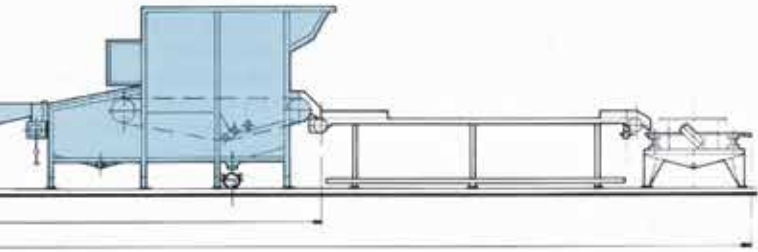
Peeling

Apples are conveyed or flumed to the machine's feed station where they are shuffle-fed, eight across, and carried into a caustic applicator. The fruit remains in the caustic solution for a predetermined time which is variable. The holding period, density, and temperature of the solution are set according to required peeling conditions. Emerging from the solution, the fruit is then transferred to an elevator on which it is carried into the high pressure steam valve. This activates the caustic solution on the surface of the apple, thus loosening the peel. The holding period and steam pressure in the valve are variable, depending upon the condition of the fruit.

Upon completion of this steam exposure cycle, the fruit is discharged to a Rotary RubberCord Washer that removes the loosened skins from the fruit. The washer employs an internal spiral which moves the fruit gently through the drum as it rotates. The walls of the drum are constructed of molded rubber cords spaced at 1" (25.4 mm) centers.

Sequence of Coring an Seed Celling





Coring

Following the wash cycle, apples are either flumed or belt conveyed to the aligning section of the coring unit. In applications requiring seed celling, the capacity of the coring unit is 432 apples per minute. In apple sauce operations where processors do not wish to seed cell, the capacity of the coring unit is increased to 480 apples per minute.

The apples are fed, eight across onto a flight conveyor. Each flight is of stainless steel and incorporates eight cups, each with an opening in its center. An aligning wheel protrudes through, each opening rotating the fruit to place it in a stem down or a blossom end down position ready for coring.

The positioning of the fruit is further assisted by a vibrating action that is applied to the flights. Two operators, one on either side of the aligning conveyor, are sufficient to orient any fruit that is not properly positioned.

As the fruit passes under the coring tubes, centering rods assure proper alignment on the vertical axis before the coring tubes enter the fruit. The upper centering rods also remove the cores from the core tubes.

At a subsequent station, the apples are automatically measured for length by the seed celling assembly, after which the seed cell is removed by a live knife that self-adjusts for the depth of the seed cell. The flight then travels to the slicing section where the fruit may be halved, quartered or sliced by means of overhead knives from two to fourteen pieces, after which they are discharged from the machine to downstream processing. It should be noted that the only fresh water used in the entire line is that introduced into the coring section.

WEIGHT APPROX

C8 COMPLETE	14931 kg
PEELING SECTION	7484 kg
STEAMER VALVE	2585 kg
WASHER	1505 kg
CORING SECTION	3357 kg
CAPACITY	400 fruits/minute

UTILITY - REQUIREMENTS ELECTRICAL

kW	23
HP	32
Volt	380
Hz	50
Lye	3,78÷8 l/h 50% NaOH-H ₂ O
Steam	283÷425 kg/h - 6÷8 bar
Air	30÷60 l/min. - 6÷8 bar
Water	45÷57 l/min. - 4 bar

Slicing Knife Assembly



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