

Stepflow PVW



Operating principle

The Sormac automatic stepflow system type PVW meets the need to singulate carrots or other long-shaped vegetables like e.g. salad cucumbers, courgettes etc. so that the speed of both is synchronised. The Sormac knife peeler type KP-60/HS or the carrot topper / piece cutter type WOS-1A are ideal machines to place behind the stepflow system.

The machine operates according to the known shufflo principle. Two up and down moving, step-shaped plates lift the carrots out off the infeed hopper. Next to this the carrots fall in a V-belt. The special infeed hopper takes care of an extra high filling degree.

The electrical components are in a handy, swivel mounted control panel. Stepflow and V-belt are controlled by 2 coupled frequency converters, so that the speed of both always is in a good relation. To achieve optimal singulation, it may be necessary to install a second slightly faster V-belt.

Capacity

The capacity of the stepflow is between 3.000 and 8.000 pieces/hour dependent on product length.

Scope of supply

- > control panel
- > V-belt

Features

- > good design with simple control
- > easy to integrate with several machines like knife peeler KP-60/HS and carrot topper/piece cutter WOS-1A
- > open construction, easy to maintain
- > very robust and hard wearing

