

NEW

Vege-Peeler



F
LEXIBLE

R
OBUST

E
FFECTIVE

S
MART

H
ELPFUL

- Vege-Peeler can be configured with or without an auger, or as a brush, carborundum or combination brush and carborundum peeling system
- A comprehensive range of options offered with each model, including:
 - Upgrades to different material types (i.e. full stainless steel frame)
 - Pneumatic or hydraulic tilt systems for fast emptying (for model without the auger system)

- Highly reliable, patented V and synchronous belt drive systems
- Enhanced bearing protection features to maximise the lifespan of your equipment
- Built strongly to stand the test of time and provide a low total cost of ownership over its lifetime

- Ability to customise the brush and/or carborundum configuration to maximise peeling effectiveness
- Separate variable speed controls for the barrel, the brushes and the auger* rotation to give you the ability to control the peeling intensity
- Auger controlled feed-rate to maintain consistent result

- Easy access for cleaning and maintenance via sliding doors, side removable brush shafts and light weight quick clip on/clip off release panels
- Hinged belt tensioning system for quick and simple tension adjustment
- Internal cleaning bars to reduce manual cleaning

- Lockable doors
- Drum retainer to stabilise the drum when maintenance is carried out
- Comprehensive worldwide spare parts, service and installation support network
- Centralised greasing system
- Integrated water recycling systems to minimise water consumption rates



Inner drum of the Wyma Vege-Peeler (with Auger)



Potatoes peeled in the Vege-Peeler



Carrots peeled in the Wyma Vege-Peeler



Potatoes peeled in the Wyma Vege-Peeler

* Options

Equipment Description

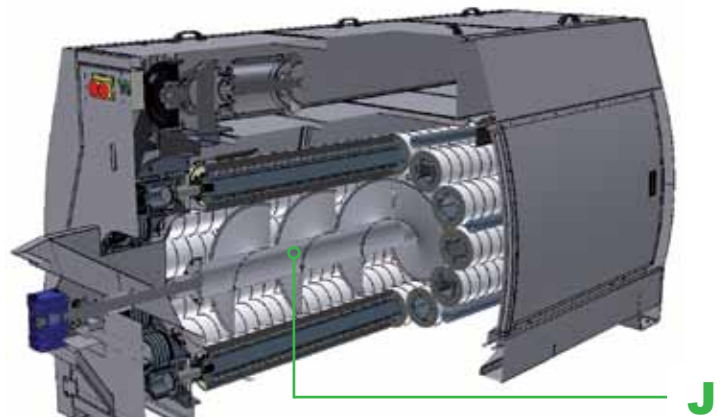
The Wyma Vege-Peeler is a new addition to our extensive product range for the vegetable processing and fresh product markets. It is suitable for peeling carrots, potatoes, sweet potato (kumara), swede, beetroot (beet), onions and a variety of other vegetables.

The Vege-Peeler can be configured with custom designed brushes, carborundum or a combination of both. It is also available with or without a flow-control auger, with the peeling being a continuous flow process.

After conducting extensive testing, we have achieved yields of up to 95% on certain vegetables, with shelf life also improving and the end product requiring significantly less rework.



- A** Motor isolators
- B** Patented V and synchronous belt drive systems
- C** Enhanced bearing protection features
- D** Fresh water and water recycling pipes (only for model without auger)
- E** Short and gentle in-feed transition
- F** Light weight quick clip on/clip off release panels
- G** Lockable, removable and sliding side doors
- H** Side removable shafts
- I** Customised and exclusive peeling brush configuration
- J** Auger



Range of material specifications available from mild steel, galvanised and painted to full stainless steel.

Technical Data:

Model	Approx. Capacity* (without auger)	Approx. Capacity* (with auger)	Brush Rows	Length	Width	Height	Mass	Water Consumption**
WCP2412	4 t/hr (8,818 lb)	2 t/hr (4,409 lb)	12	3,125 mm (10'3")	1,410 mm (4'7")	1,692 mm (5'6")	2.0 t (4,409 lb)	3 - 10 m ³ /hr (100-350 ft ³ /hr)
WCP3014	6 t/hr (13,228 lb)	3 t/hr (6,614 lb)	14	3,790 mm (12'5")	1,660 mm (5'5")	2,039 mm (6'8")	3.0 t (6,614 lb)	4 - 14 m ³ /hr (140-480 ft ³ /hr)
WCP3016	7.5 t/hr (16,535 lb)	4 t/hr (8,818 lb)	16	4,085 mm (13'5")	1,919 mm (6'3")	2,290 mm (7'6")	4.5 t (9,921 lb)	4 - 14 m ³ /hr (140-480 ft ³ /hr)

* Depending on soil, product and operating conditions

** Water consumption can be reduced by up to 70% through the use of a Wyma Recycling System – Please ask for our Recycling Systems brochure

Wyma Fresh Thinking

When you've worked hard to cultivate a successful growing and packing business and you're aiming to deliver a quality product, you want the best post-harvest handling solutions available.

When you buy Wyma, you buy proven technical innovation and quality, backed up by a deep understanding of your processing needs. We hope you will be as proud to be a Wyma owner as we are to manufacture and support the equipment worldwide.

Our fresh thinking is always available to help you keep improving the way you process your vegetables. As we say, "if it's worth growing, it's worth handling with Wyma".

Insist on authentic Wyma spare parts



Consult



Design



Manufacture



Install



Support

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