



LA PARMENTIERE

CHESTNUT PEELER

TYPES: 50D – 100D

USE

These machines are designed to remove the outer brown skin from chestnuts, before the use of a La Parmentière Washer-Scrubber to remove the inner white skin around the nut.

PERFORMANCE

- Once harvested, the chestnuts are immersed in water for a few moments. This process, called "flotation", allows any nuts that float to be removed, as unfit for consumption.
- The chestnuts are then dried and sorted by size.
- They can then be stored in a cold room.
- Once you have carried out these operations, you can use the La Parmentière peeling machine:
- Put a quantity of chestnuts into the machine, (see table), having previously switched it on and opened the water intake.
- Leave the produce in the machine for 2½ to 3 minutes
- Open the machine door and remove the nuts before switching off the motor.



Model 100 D



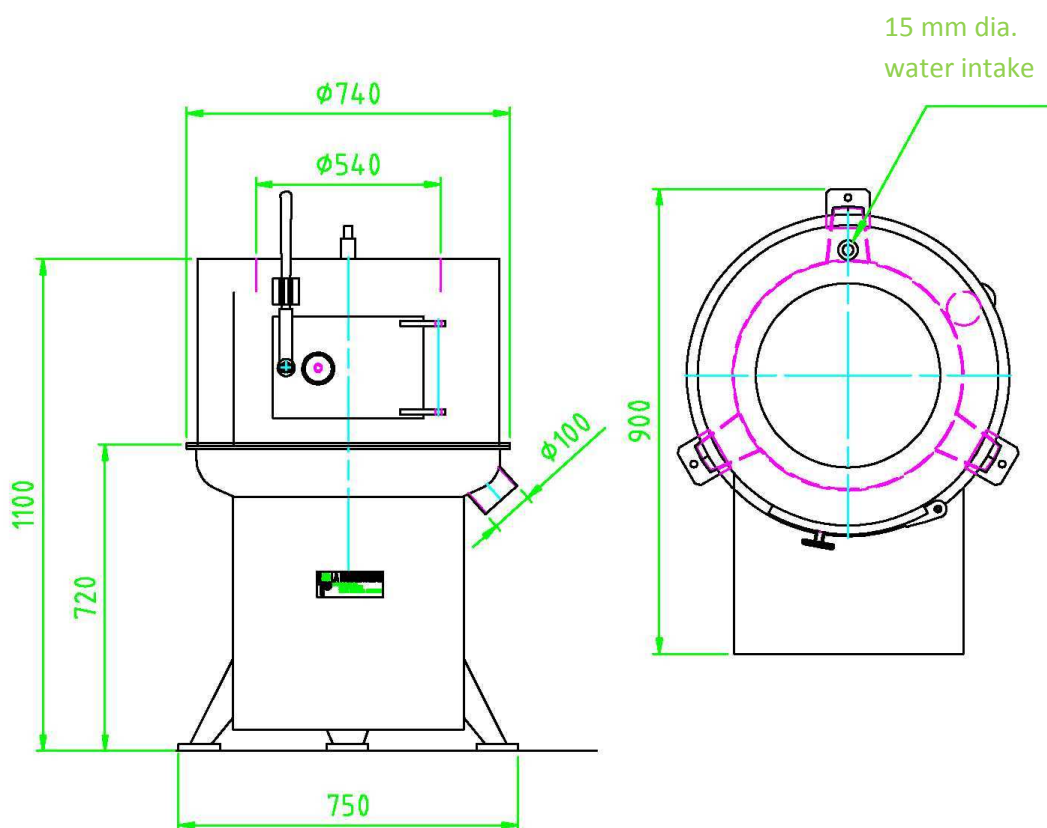
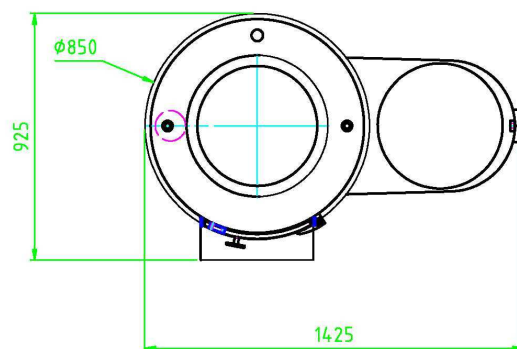
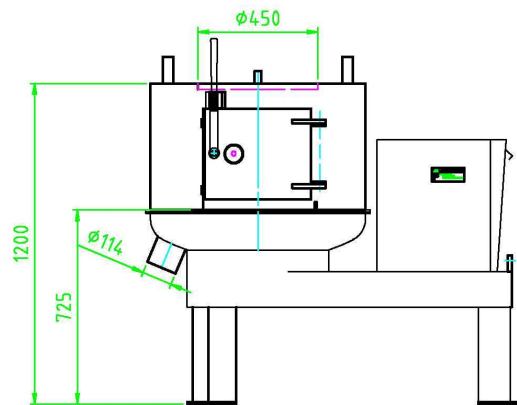
Model 50 D

TYPE	Capacity	Output per hour
50 D	25 kg	500 kg
100 D	40 kg	750 kg

THE ELECTRICAL BOXES SUPPLIED WITH THESE MACHINES ARE FITTED WITH A VARIABLE SPEED DRIVE, TO ADAPT THE SPEED OF THE WHEEL, DEPENDING ON THE QUALITY AND VARIETY OF THE PRODUCT BEING PROCESSED.

CHARACTERISTICS

- Machine made entirely of 18/10 stainless steel.
 - Wheel especially designed to make flat surfaces on the outer casing.
 - Extremely robust machines, easy to maintain.
 - Waste water outlet positioned on the machine to suit the installation (if requested by customer).
 - Machines can be supplied with a door which opens/closes by pneumatic cylinder action.
 - Motor power (see table).
 - An automation cabinet that manages the process cycle time can also be supplied as an option:
- The advantages of this approach are considerable:
- Staff savings since there is no need for permanent machine minding.
 - Water and electricity savings.
 - Optimised and standardised production.



LA PARMENTIERE

P. BLACHE ET Cie

Maison fondée en 1899

S.A au capital de 172 325 €

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