



# LA PARMENTIERE

## CHESTNUT WASHER-SCRUBBER

**TYPES: 50LB – 100LB**

### USE

These machines are designed to remove the white skin from chestnuts after the brown skin has been removed in a La Parmentière peeler.

### PERFORMANCE

-Once the chestnuts have been peeled in a La Parmentière peeler, they then have to be blanched:

To do this, plunge two 15-18 kg baskets into a pot of boiling water and wait for the water to come back to the boil.

-Put a quantity of chestnuts into the machine, according to the size of your machine (see table), having previously switched it on and opened the 80°C water intake.

-While the chestnuts are being peeled, put on another basket to blanch, so as not to impede the flow.

-Allow them to spend 4-6 minutes in the machine, depending on the type of chestnut.

-Open the machine door and remove the nuts before switching off the motor.



100 LB model



50 LB model

TYPE	Capacity	Hourly output
50 LB	20/30 kg	450 kg
100 LB	35/45 kg	600 kg

THE ELECTRICAL BOXES SUPPLIED WITH THESE MACHINES ARE FITTED WITH A VARIABLE SPEED DRIVE, TO ADAPT THE SPEED OF THE PLATE TO THE VARIETY OF PRODUCT BEING PROCESSED.

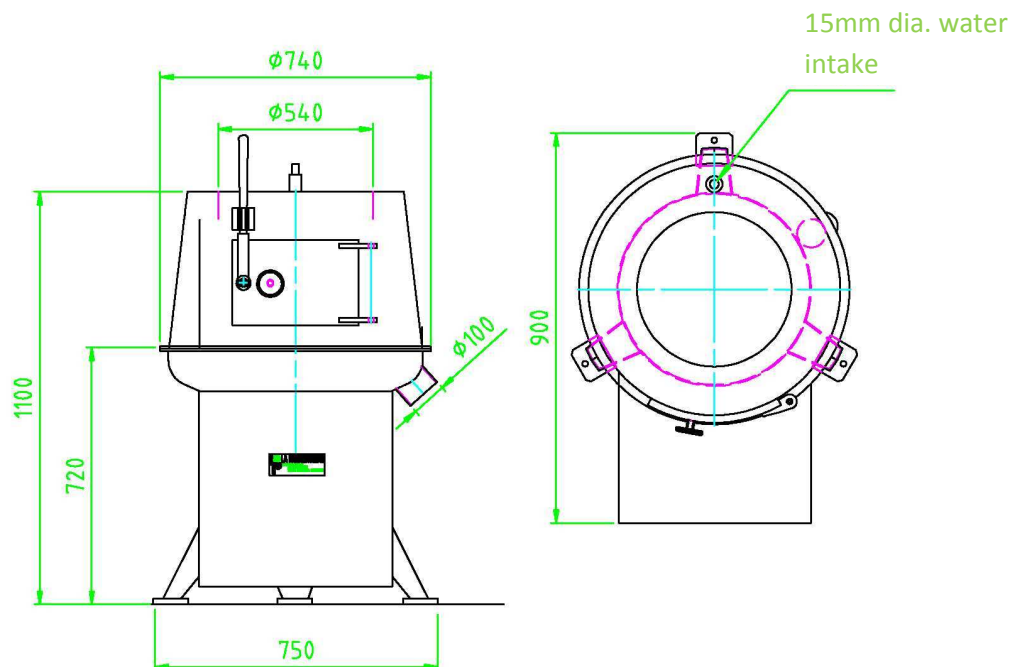
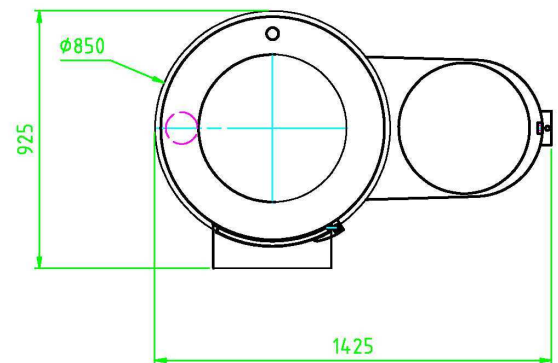
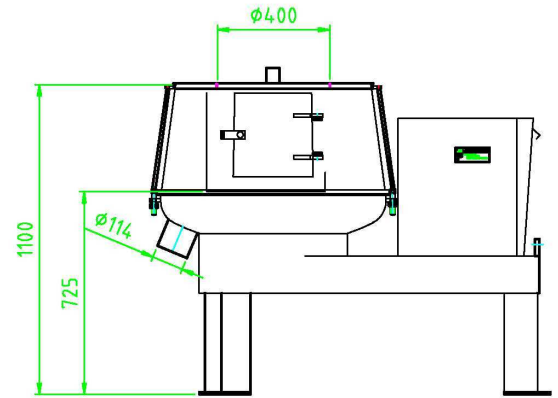
## CHARACTERISTICS

- Machine made entirely of 18/10 stainless steel.
- Wheel and bowl equipped with nylon brushes designed to make flat surfaces on the brown outer skin of the chestnut.
- 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).
- Cleaning hatch enabling the bottom of the wheel to be cleaned.
- Adjustable shoe for optimising the movement of the chestnuts depending on the quantity being processed.

-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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