

INNOVATIVE FOOD PROCESSING MACHINERY MANUFACTURER
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GSTIN - 33ADWPN6619B1ZE

PAN-ADWPN6619B

VIRGO GARLIC PEELER (Continuous model)

This Machine is designed to peel Garlic in an innovative way that peeled garlic are not subjected to any damage or thrust, thus it helps for longer shelf life of peeled garlic. This model is highly recommended for **Exporting Fresh peeled Garlic**.

Suitable for selling peeled garlic to hotels, restaurants and super market. The method adopted to peel garlic is using compressed air and all the process are controlled by automation.

This machine can be also be suitable for peeling Shallots (Sambar onion).

TECHNICAL DETAILS

Capacity - 150 kgs/hr.

Power Requirement for peeler machine – Single phase or three phase supply. Power requirement for air supply – 15 HP Piston/Screw type air compressor Type of the machine – Stainless Steel (304) grade materials only. Size of the machine – 120ft L x 36 B x 60" H

BENEFITS

- ✓ Easy to operate
- ✓ Dry peeling process
- ✓ A Programmable logic controlled machine for trouble free operation.
- ✓ Low labor requirement
- ✓ Easy to Maintain.