

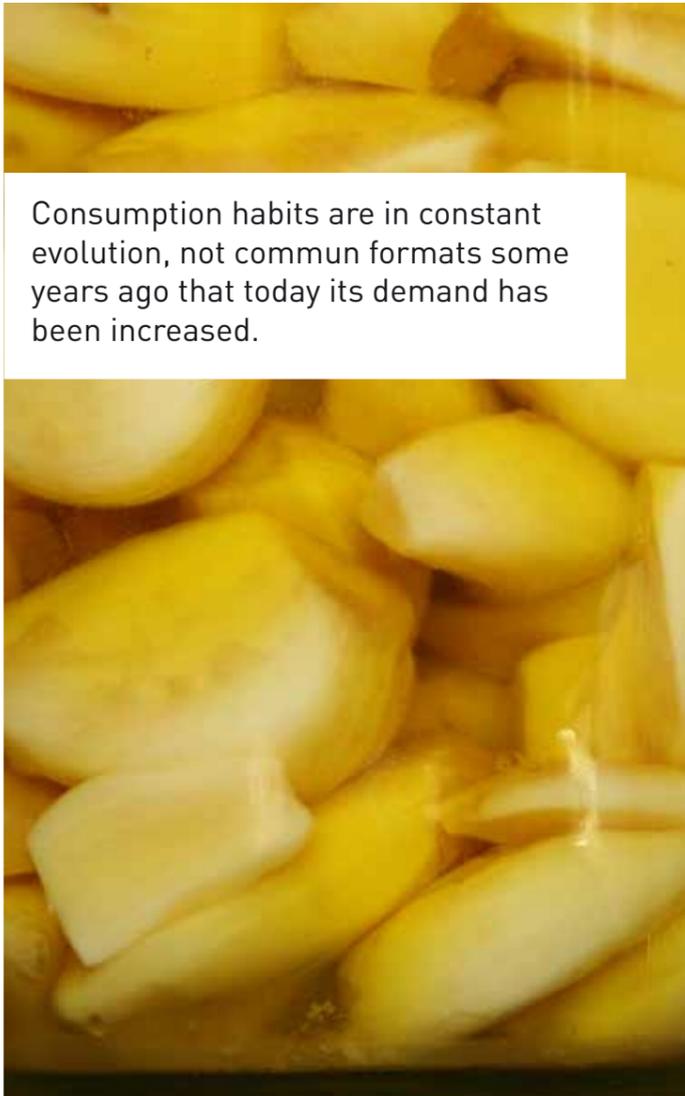
Garlic Peelers JJBroch

From Second Quality Bulbs to Extra Cloves



J.J.Broch, Peeling Technology, Our Speciality.

Transform Second Quality Bulbs in Extra Cloves.



Consumption habits are in constant evolution, not common formats some years ago that today its demand has been increased.

Higher Profitability at harvest time.

To give an added value to the percentage of bulbs without visual quality but high tasting quality.

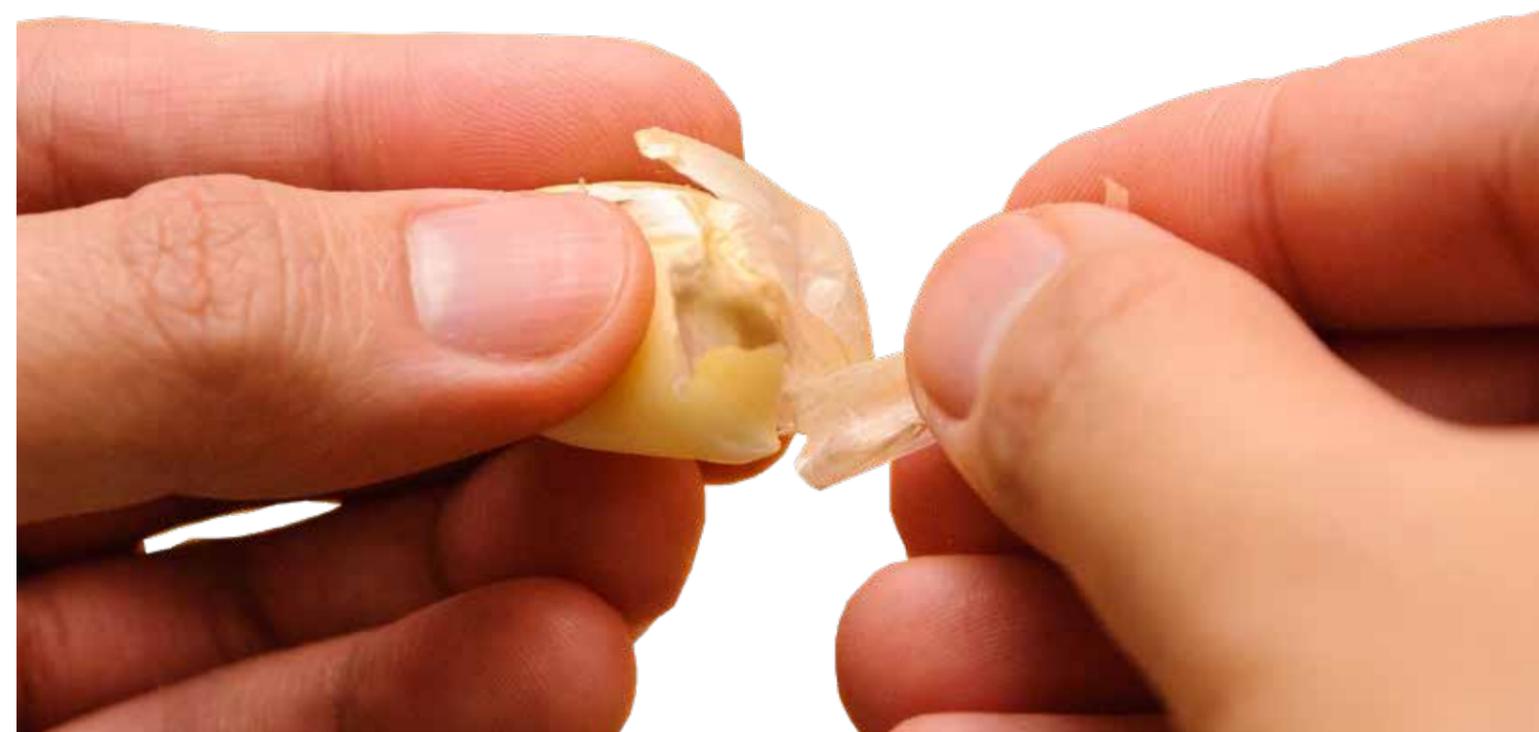


Technology from selection of bulbs to the packaging's technology.

The long experience in peeling installations has specialized JJBROCH in all the process, from the selection of the right garlics, its preparation, peeling technology without damages, disinfection, conservation and packaging..



Peeling garlic, more than take the peels out...



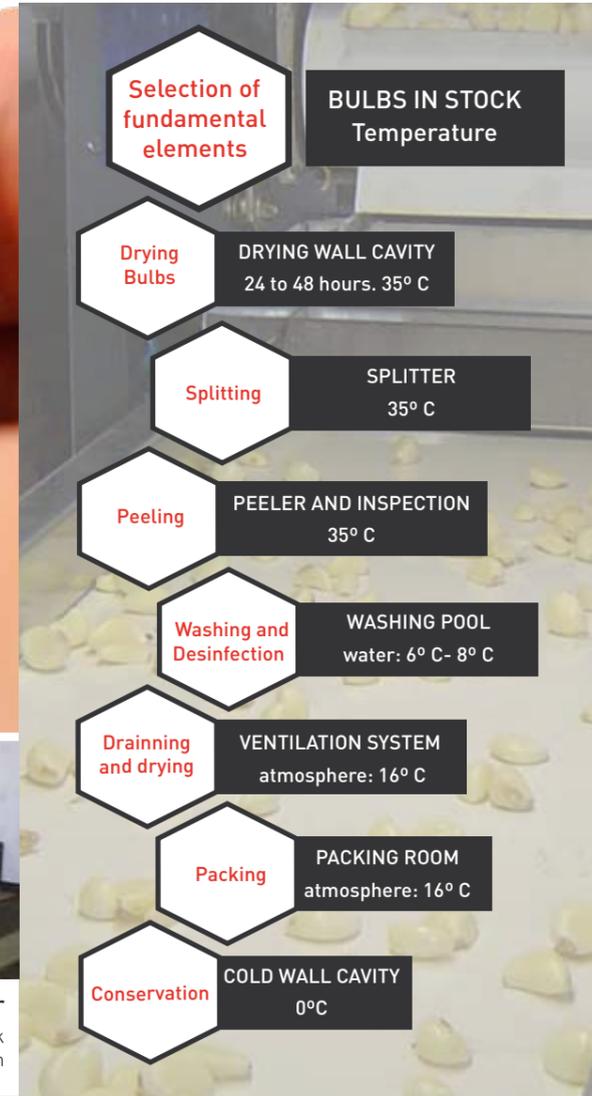
From the selection of the fundamental elements until the correct packing. A correct selection of the garlic quality in bulbs helps to make the most of the final product arriving to the 75%.



Careful splitting without damaging the garlic. JJBROCH Splitters design avoids damages to the cloves and a precise grading if peeled garlic by size are needed.



Hydrocooling desinfection, higher conservation. The following desinfection and quick cooling treatment reduce the risk of contamination by bacterias and pathogenics.



Careful and efficient splitting.

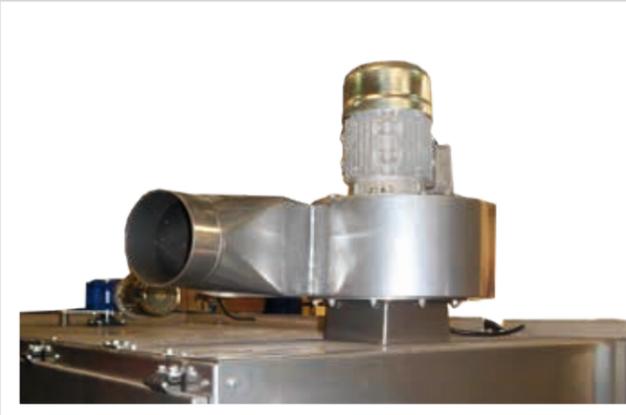


Careful and quick splitting process.
Separate the bulbs in cloves quick and carefully. Avoid any damage in the process will prevent the contamination by the clove's wounds.

Exacted Cloves grading.
JJBROCH cloves graders consist of more than 4 sieve metres in a reduced space, where the cloves are meant to the correct position regarding to it size and an independnt exit where they are selected.



Heating.
The feeding hopper, equipped with cover and heater, keeps the garlic temperature before the peeling process.



Taking remains out.
All remains generated in the peeling process are inhaled by the aspiration powerful turbine. Only the peeled clove stays in the peeling wall cavity .



Construction for food sector use.
An air compression system suitable for the food sector use, supplies the pression air flow to the injectors for an optimum peeling (compressors nor included).

Efficiency and high peeling profitability

An automatic peeling line, feeds, peels, takes the rests out and make easier the inspection with the minimim personal resources.



Construction for food sector use. The design and manufacture of the JJBROCH peeling line achieve with the normative and European conditions of food process machines.

Food control and security.



Everything under control.
A central control panel manages the connexions and peeling's belt's speed.



Inspection belt

The inspection belt lets operators to check the quality and the peeling results taking the unvalid cloves for the consumption out.



Preserve the coolness and quality

The disinfection's treatment and hydrocooling right after the peeling process protect the cloves from the contamination by bacterias and pathogenics, making the consumption period longer.

Efficiency 98%.

The oscillating injectors system and the wall cavity design make easier the compressed air flow and get 98% efficiencies in peeled cloves.





DEALER



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SPECIFICATIONS

	LPL 200	LPL 150	LPL 150
Pressure needs	4200 l a 7 bar.	2000 l a 7 bar.	1000 l a 7 bar.
Hopper capacity	180 l	180 l	180 l
Nº of injectors	12	7	4
Width of peeler's belt	400 mm	200 mm	100 mm
Size of inspection belt (m)	3 x 0.6	3 x 0.5	2 x 0.5
Engine power (CV)	10	7	5
Capacity (kg/h) Up to *	200	150	100

* The capacity can change regarding to the size of the cloves