MECHANICAL ADVANTAGES
The machine has been designed to be friendly to the mechanic. Peeler rolls can be removed one-set at a time by removing the bushing plates. There are NO set screws or keys to attach gears to the peeler rolls. The gears are designed with a hexagon drive shaft to drive the rollers, therefore, there are NO keyways to wear out. The peeler rolls and gears are precision made so there is NO realignment necessary during final assembly. The main drive shaft is coupled to the Sumitomo Cyclo® Bevel Buddybox drive with NO keys or set screws. The unit is driven with a Bluffton HydroDuty Stainless Steel electric motor.

SAFETY
The machine is equipped with safety switches on each door. If the door is opened while the machine is running it will shut down. This is a definite safety advantage over hand peeling.

RELIABILITY
The machine is designed and built to withstand the demanding needs and environment of poultry processing. It is quality constructed using stainless steel, Delrin® and tool steel materials. It has been poultry plant tested and has been running since March 2007 with NO down time to date.

SANITATION FRIENDLY
The machine is designed and built for ease of sanitation operations. There are NO square corners to trap product or buildup. Both doors can be easily removed with NO tools required for ease of cleanup. Access plates have been designed to be removed by loosening two bolts. The five access plates when removed expose the inside of the machine for ease of sanitation.

“...Since we completed Phase One of our Gizzard Harvest process flow by incorporating 3 of your peeler units, we have been able to sustain a 10-15% increase in our gizzard yield... 

Thank you and your team for working with us on the design and manufacture of this cutting edge equipment that eliminated hand injuries and improved our bottom line.”

David Young
Plant Manager
Tyson Foods / Monett, MO

CALL 800.873.9687  mandmpoultry.com