



SINGLE MACHINES

PROCESSING LINES

PROJECTS

PRODUCT CATALOGUE

INNOVATIVE SOLUTIONS FOR THE FRESH-CUT INDUSTRY

Sormac: reliability, quality and knowledge

Sormac is a worldwide leading company that produces machines, lines and projects for the vegetable processing fresh-cut industry.

We have a strong record in peeling machines for potatoes, carrots and onions and we are the most innovative producer of washing and drying systems for leafy vegetables. Sormac strives for perfection in design, construction and functionality, enabling you to deliver the highest quality end product to your customers.

In addition to standalone machines, we offer standardised and customised solutions that focus on efficiently streamlining the processing process. The standardised lines seamlessly integrate various processing steps while projects are designed customer-specifically including the possible integration of external machines. Sormac can optimally advise its customers regarding this due to its many years of experience in the sector.



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Peeling machine CBS/MBS



In the carborundum version (CBS-60), the machine has a carborundum-covered interior and a carborundum disc. The peeling disc can be taken out and is designed to enable the product to rotate within the machine. This allows the product to be peeled evenly around without flat peeling. Due to the very small space between the disc and the wall, small products such as new potatoes can also be peeled without loss.

In knife version (MBS-60), the product is knife peeled to obtain a smooth surface. Any potential bruising and peeling losses are greatly reduced thanks to precision knife adjustment and the hygienic blue rubber skin inside the drum.

Capacity of up to 350 kg per hour depending on the product.

Product specifications	
Product type	Potatoes
Also suitable for:	Beetroot and carrots
Product dimensions	Between Ø10 and 180 mm

Technical specifications		
Type	CBS	MBS
Installed power	1.1 kW	1.1 kW
Dimensions L x W x H	1,140 x 715 x 1,095 mm	1,140 x 715 x 1,095 mm
Version	Carborundum	Knives

Features



Exchangeable drum and disc

Easy change-over enables both abrasive and knife peeling.



Exchangeable baffles

Exchangeable baffles for optimal peeling of different root vegetables.

Options



Infeed belt with timer

An infeed belt with a timer ensures an automatic operation of the peeling machine is possible.



Pneumatic output valve

Is in charge of the automatic emptying of the drum. the machine can be deployed in an automatic processing line in combination with an infeed belt with a timer.



Various carborundum sizes

The carborundum size can be selected in accordance with personal preferences aligned with the specific product.



Knife peeler MS



Knife peelers MS are suitable for the efficient peeling of various root products such as potatoes, beetroot, celeriac, etc. They accurately remove irregularities and bruises and the end result looks as if hand peeled. The peeling process takes place in a horizontally rotating drum with knives where the speed of the drum and the transport auger are adjusted to regulate the peeling time and thickness. Thanks to the drum shape and knife positions, flat peeling is prevented while the waste is immediately separated and disposed of.

Options

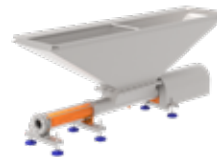
Control box

The control box can be fastened to the machine or placed on a pedestal next to the machine as an option.



Waste pump with hopper

The waste peelers can be supplied with a waste pump that immediately processes the peeling waste.



Combi

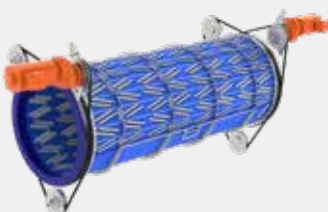
The Combi variant even makes peeling unprepared products possible thanks to the special pre-peeling plates in the drum that replicate pre-peeling. This makes the peeling process even more efficient.



Product specifications	
Product type	Potatoes
Also suitable for:	Beetroot, celeriac and kohlrabi
Product dimensions	Ø 30 - 180 mm

Technical specifications			
Type	MS-10	MS-20	MS-30
Installed power	2.38 kW	2.57 kW	6.75 kW
Dimensions L x W x H	2,270 x 1,400 x 2,360 mm	3,250 x 1,400 x 2,360 mm	4,210 x 1,435 x 2,565 mm
Drum length	1,000 mm	2,000 mm	3,000 mm

Features



Patented suspension drum

The drum is suspended freely in belts. This ensures that the rotation of the drum is calm and stable with few worn parts as the result.



Large drum hatch

A hinged hatch makes the drum and conveyor screw easily accessible for cleaning and maintenance.



Roller peeler **CRP**



The roller peeler CRP is suitable for the continuous peeling of root products such as potatoes, carrots, kohlrabi, beetroots, celeriac and more. The machine has 10 or 12 peeling rollers, each coated with carborundum and a conveyor auger which moves the product to be peeled equally through the machine.

The machine can also buff depending on the carborundum type. The number of peeling rollers and the type determine the capacity. Peeling rollers rotate at different speeds for the optimum peeling result and high capacity. As an option, a control box is available for the independent speed configuration. This ensures the peeling result can be adjusted to every product type.

Product specifications	
Product type	Potatoes, carrots
Also suitable for:	Beetroot, celeriac and onions
Product dimensions	Ø 30 - 200 mm

Technical specifications	
Type	CRP-12
Installed power	11.37 kW
Dimensions L x W x H	3,815 x 1,515 x 3,095 mm

Options

Control box

The control box can be fastened to the machine or placed on a pedestal next to the machine as an option.



Waste pump with hopper

The waste peelers can be supplied with a waste pump that immediately processes the peeling waste.



Features



Central lubrication point

This central lubrication point guarantees a faster lubrication of the bearings of the peeling rollers.



Various carborundum sizes

Depending on the product and the required processing, various carborundum types can be selected.



The potato halving and quartering machine DMA cuts potatoes effortlessly into pieces where the dosed supply ensures for a uniform distribution of the product.

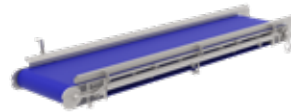
An important challenge when cutting potatoes is obtaining uniform pieces. To achieve this, a new alignment system has been developed that positions the potato exactly in the middle. The dies, which cut potatoes into either 2, 4 or 8 pieces, can be changed quickly and easily.

The potato halving and quartering machine achieves an impressive performance with a capacity of 32,000 pieces per hour at a filling of 70%. In relation to 80 gram potatoes, the capacity is 2,500 kg per hour.

Options

Bypass conveyor

For the diversion of small products that are not cut.



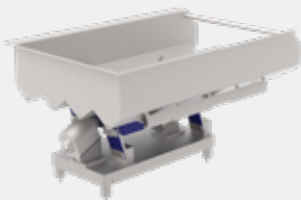
Product specifications	
Product type	Peeled potatoes
Also suitable for:	Washed beetroot and other round tuber crops
Product dimensions	Ø 25 - 80 mm, max. length of 120 mm

Technical specifications	
Type	DMA-90
Installed power	2.25 kW
Dimensions L x W x H	2,785 x 1,380 x 1,825 mm

Features

Uniform input

The potatoes are supplied in 4 lanes via a vibrating chute that is part of the machine. This means that a very high filling degree of the machine is feasible.



Innovative alignment system

The significant challenge is cutting uniform pieces. It is important that the potato is exactly in the middle of the knife. An alignment system has been developed to achieve this.





Knife peeler UP



The knife peeler UP has been designed for peeling long products such as carrots, rettich and cucumbers. Position the product on the V-belt. Next, this belt will convey them to the first set of conveying rollers. Except for very conical carrots, it is unnecessary to align the carrots.

The machine is equipped with conveying rollers that carry the product horizontally through the machine. The product passes through 8 peeling stations during this process that ensure it is peeled completely around the product.

Both the knife stations and the conveying rollers have a quick-release system and can therefore be easily exchanged for maintenance or cleaning. The peeling waste is disposed of on the bottom side of the machine and collected in crates.

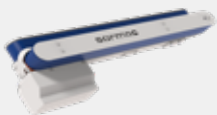
Product specifications	
Product type	Carrots
Also suitable for:	Cucumbers and rettich
Product dimensions	Ø20 - 65 mm, min. length of 150 mm

Technical specifications			
Type	UP-4000	UP-6000	UP-8000
Installed power	0.8 kW	0.5 kW	1.0 kW
Dimensions L x W x H	2,440 x 720 x 1,485 mm	2,575 x 925 x 1,750 mm	3,565 x 680 x 1,915 mm
Capacity	3,000 pcs/h	6,000 pcs/h	8,000 pcs/h

Features

V-belt

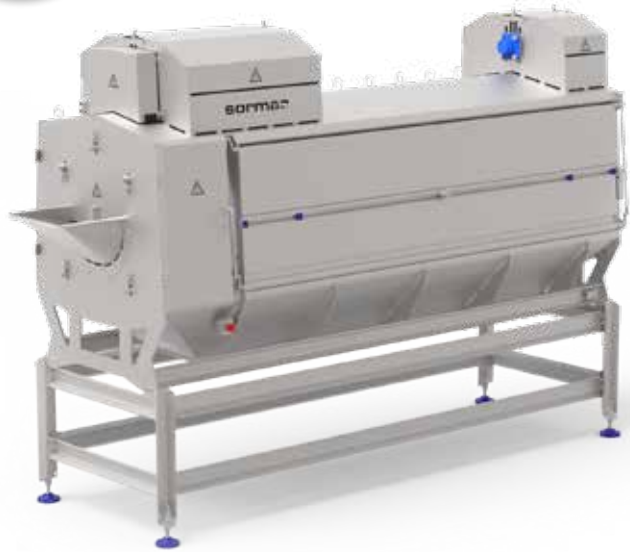
The product is manually placed on the V-belt or via a stepflow singulator (Sormac PVW). It conveys the product to the processing area.



Air-filled conveying rollers

The conveying rollers are made from food-safe plastic and convey the product carefully through the machine.





The revolver peeler CRR transforms cut carrots effortlessly into beautiful baby carrots with 25 carborundum peeling rollers that together form a drum. Both the drum and the rollers rotate independently from each other.

Thanks to a unique clamping system, the rollers can be changed quickly without having to disassemble bearings. With a minimum distance between the rollers (< 4 mm) and full drum length swing doors on both sides cleaning is easy. Integrated folding rollers on the right-hand side offer easy access for cleaning the conveyor screw and drum. The motors are, moreover, installed outside the peeling compartment, which guarantees optimum hygiene and performance.

Options

Control cabinet



The control cabinet can optionally be attached to the machine or placed next to the machine on a pedestal.

Product specifications	
Product type	Carrots
Also suitable for:	Baby potatoes
Product dimensions	Ø 5 - 45 mm, max. length of 200 mm

Technical specifications	
Type	CRR
Installed power	6.5 kW
Dimensions L x W x H	4,030 x 1,270 x 2,585 mm
Capacity	700 kg/h



Features

Easy to clean



The machine's drum has a folding roller, which means that the inside of the drum, therefore mainly the conveyor screw, is also easy to clean.



Carrot topper and piece cutter **WOS-1A**



The carrot topper and piece cutter tops and tails the carrots and then cuts them in accordance with the required size. Carrots can be input both manually and from a peeler. Aligning belts guide the carrots to the left or right against a guide plate where fixed knives top, tail and cut carrots into pieces. The topped pieces and pieces are disposed of separately.

The static knives and special positioning system offer a clear square cut without waste. The guide plate is adjustable (12 to 29 mm). In the standard version, the carrot is sliced into 50 mm pieces. Other lengths are available on request.

Product specifications

Product type	Carrots
Also suitable for:	Cucumber, aubergine and courgette
Product dimensions	Ø 20 - 75 mm, max. length of 350 mm

Technical specifications

Type	WOS-1A
Installed power	0.61 kW
Dimensions L x W x H	2,715 x 845 x 1,790 mm

Features



Static knives

Due to the ingenious design of the knives, a great cutting result is achieved.



Flexible cutting system

Top and tail distances can be continuously adjusted. The piece-cutting knives can be supplied in various distances.



The onion peeler USM tops and tails the onion and subsequently the outer skin is peeled, which results in a completely peeled onion.

The onions are positioned manually by the operator. Next, the onion is automatically measured and topped and tailed at the correct place. Subsequently, the onion is cut into after which the outer skin is removed from the onion. The cut depth can be adjusted so you determine how many outer skins are removed. The peeled onion and the peeling waste is disposed of separately.

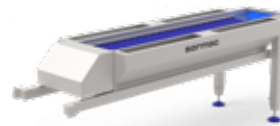
Capacity of up to 6,000 pieces per hour.

Product specifications	
Product type	Onions
Product dimensions	Ø 60 - 140 mm

Technical specifications	
Type	USM-H100
Installed power	2.2 kW
Dimensions L x W x H	5,770 x 1,210 x 2,190 mm

Options

Inspection table



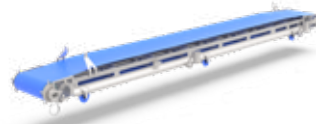
Available in various lengths, it allows inspecting the peeled product.

Side platform



For an ergonomic work posture.

Waste belt or waste auger



For disposing of the peeling waste.

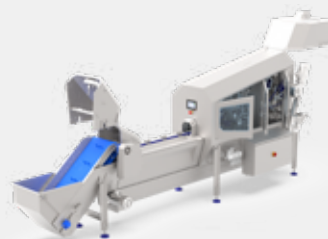
Features

Digital control panel



You can read the following information immediately on the screen: capacity, number of peeled onions, operating hours and fault indications.

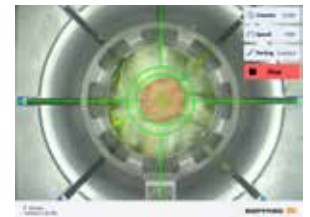
Hygienic machine design



All machine parts are easy to access through spacious hinged doors and cleaning is therefore easy.



OptiCor OC



The pockets can be filled manually or automatically (using an optional stepflow singulator) with an iceberg lettuce. The aligning system that has an underlying camera makes it easy for the operator to make the lettuce point downwards with the core. The camera detects the core position, checks the tolerance and confirms this visually.

The camera also measures the core dimensions and calculates the optimal decoring depth. The conical decoring knives adjust automatically. The combination of the aligning system and the ideal decoring depth guarantees a maximum yield. An important benefit: by decoring from underneath, the core is always separated from the end product.

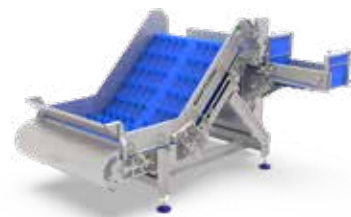
Capacity of up to 3,600 pieces per hour.

Options



Knives for cutting 2, 4, 6 or 8 pieces.

The machine can be equipped with knives as an option to cut the lettuce head in 2, 4 or 8 pieces after it is decored.



Infeed system OCS

For automatically filling the pockets.

Product specifications	
Product type	Iceberg lettuce
Also suitable for:	N/A
Product dimensions	Ø 90 - 220 mm

Technical specifications	
Type	OC-60
Installed power	5.6 kW
Dimensions L x W x H	4,300 x 920 x 1,555 mm

Features



95%+ yield

Due to the conic decoring form, a very high yield of no less than 95% is achieved.



100% waste separation

The decoring mechanism cuts the core from the lettuce from the bottom side. This guarantees a 100% separation of the end product and the waste stream.



The automatic recipe conveyor is an advanced system with a central conveyor on top of which weighing hoppers have been positioned. These weighing hoppers dose ingredients in accordance with pre-programmed quantities on the conveyor. This results in accurate recipes. For an optimum weighing, the weighing hoppers are fed through vibrating chutes.

Every weighing hopper deposits the product on the conveyor belt in batches in accordance with pre-programmed times. These times can be adjusted depending on the required capacity and batch size, which guarantees flexibility and precision in the production process.

Product specifications	
Product type	Uncut or cut leafy vegetables
Also suitable for:	Cut vegetables
Product dimensions	10 x 10 mm

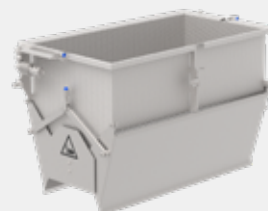
Technical specifications	
Type	RBA
Installed power	13.5 kW
Dimensions L x W x H	Depending on the model

Features



Extensive product mix

The automatic recipe conveyor can be supplied with up to 5 weighing hoppers. This means that product mixes with up to 5 ingredients can be assembled.



Accurate weighing

The weighing accuracy of every weighing conveyor is 20 grams.



Spiral washer SW



The spiral washer SW has been designed for washing both cut and uncut vegetables that either float or sink. The vegetables are subjected to intensive cleaning in the washbasin after which they are placed on a vibration chute or outfeed conveyor. Here, the vegetables are rinsed once more with clean water.

The used washing water is disposed of in the pump tank through the perforated bottom of the vibration chute. This water is subsequently recirculated through the pump to the washbasin. The swirling action and force of the water can be regulated separately through manually adjustable valves and nozzles to assure a perfect washing operation and the required dwell time of the product.

Capacity of up to 4,000 kg per hour.

Product specifications			
Product type	Uncut and cut vegetables both floating and sinking		
Also suitable for:	Various vegetables		
Product dimensions	Max. Ø 50 mm, max. length of 450 mm		
Technical specifications			
Type	SW-50/250	SW-50/350	SW-80
Installed power	3.34 kW	3.34 kW	5.62 kW
Dimensions L x W x H	2,925 x 1,550 x 1,305 mm	3,920 x 1,550 x 1,305 mm	5,780 x 2,410 x 1,860 mm

Features



Touchscreen

Simple operation for switching on and off of components, setting the pump speed and reading the water temperature.

Options



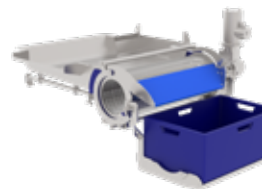
Outfeed conveyor

By positioning an outfeed conveyor instead of a vibration chute behind the washer, the product is simply conveyed further in the production line. This is ideal for delicate products.



Flycatcher

The SW-50/350 and SW-80 can be equipped with a flycatcher as an option for the removal of insects and small pieces.



Rotating sieve in the pump tank

The small particles are removed by a rotary sieve and collected in a crate.



Stainless steel vibration motors

They are positioned outside the product flow.



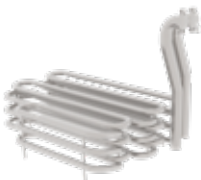
Fan

The air blown in ensures an intensive washing process. It also makes sure the product is submerged.



Dosing unit for additives

For the accurate dosing of additives to the washing water.



Cooling coil in the pump tank

To cool the water in the pump tank before it is pumped back into the washer.



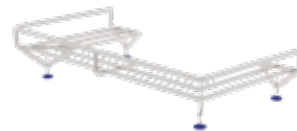
Carousel for 3 centrifuge baskets

Three centrifuge baskets can be positioned on the carousel. The carousel is equipped with swivel castors.



UV-C system

The water is disinfected with this system using ultraviolet light.



Platform for 3 or 6 centrifuge baskets

A solid rack for 3 or 6 centrifuge baskets available in a low or high variant for an ergonomic working height.



Adjustable water flow

All vegetables and fruit are optimally washed due to the pump speed, position of the valves and the nozzles that can be positioned.

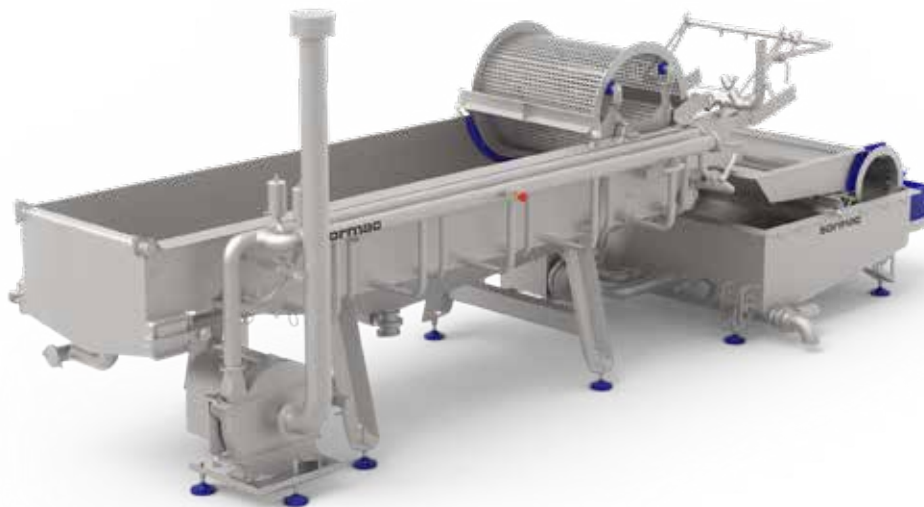


Many machine models

Very many options can be added to the machine. This means that the machine can be assembled exactly as required.



Leafy vegetable washer **PULSTAR**



The leafy vegetable washer PULSTAR guarantees thorough cleaning without product damage thanks to the adjustable air injection system. The alternating operation of the air injection sections ensures a peristaltic movement of the product. The variable water flow and the frequency of the air injection controlled by the circulation pump accurately determine the conveyance and the retention time of the product.

On the outfeed side, an optional outfeed conveyor separates the water and product where the water flows to the pump tank and loose particles are filtered by a static sieve. The outfeed conveyor can also be used as a dewatering conveyor with beaters and vacuum stations.

Capacity of up to 4,000 kg per hour.

Product specifications	
Product type	Loose leafy vegetables (spinach and rocket)
Also suitable for:	Cut leafy vegetables (iceberg lettuce)
Product dimensions	150 x 150 mm

Technical specifications				
Type	PULSTAR-70	PULSTAR-100C	PULSTAR-100	PULSTAR-150
Installed power	7.34 kW	7.34 kW	7.34 kW	8.74 kW
Dimensions L x W x H	4,970 x 2,155 x 2,470 mm	4,320 x 2,155 x 2,470 mm	5,965 x 2,155 x 2,470 mm	6,370 x 2,795 x 2,470 mm
Water capacity	1,345 litres	1,450 litres	2,385 litres	3,980 litres

Options

Deviating perforation

The flycatcher has 15 mm instead of 10 mm.



HOLDERS on the flycatcher

To submerge the floating product in the water. This guarantees the product flow in the machine.



Features



Peristaltic system

The product is submerged and cleaned intensively without mechanical contact. The peristaltic system also ensures a controlled retention time.



Laminar water flow

Effectively separates sand from the product. This sand is centrally collected and discharged due to the conic design of the salad washer.



Cooling coil in the pump tank

To cool the water in the pump tank before it is pumped back into the washer.



UV-C system

The water is disinfected with this system using ultraviolet light.



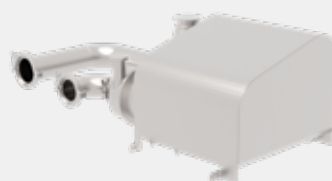
Dosing unit for additives

For the accurate dosing of additives to the washing water.



Separator for small parts

Due to the combination of the adjustable air injection and separator, insects and other small floating parts are removed from the product flow.



Water bypass

Creates a higher resistance to the output and therefore a longer retention time in the salad washer becomes possible.



Basket centrifuge MC



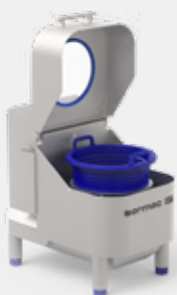
The basket centrifuge is a compact machine designed for the efficient removal of surplus water from the cut vegetables. With its special start and stop function, the basket speeds up at a gradual pace, which is ideal for delicate leafy vegetables. An optimal drying result is achieved for more robust products by using the integrated reverse function, where the turning direction of the basket is reversed halfway through the cycle.

Capacity of up to 1,000 kg per hour depending on the product and the centrifuging duration.

Product specifications	
Product type	(Cut) leafy vegetables
Also suitable for:	Cut hard vegetables
Product dimensions	Max. Ø 50 x 50 mm

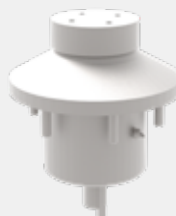
Technical specifications	
Type	MC-44/Vario
Installed power	1.1 kW
Dimensions L x W x H	920 x 590 x 905 mm
Revolutions	350 - 1,000 rpm

Features



Ergonomic working position

The 560 mm insert height makes changing baskets easy.



Heavy bearing support

The heavy bearing support makes drying the product up to 15 kg possible. This is 50% more than many comparable centrifuges.

Options



Fine-mesh basket

A fine-mesh basket is used for small products.



Carousel for 3 centrifuge baskets

Three centrifuge baskets can be positioned on the carousel. The carousel is equipped with swivel castors.



Automatic carousel for 3 centrifuge baskets

The carousel is positioned behind a washer and fills the basket automatically. The product is dried in the baskets in the centrifuge.



The FC-540 centrifuge is designed for drying various fresh cut vegetables. The wet product is loaded via a buffering conveyor at the top. Initially the drum rotates at a low speed to assure a uniform product distribution. Once the centrifuge is fully loaded, the rotation accelerates and the centrifuge process starts.

The moisture is removed through the wedge wire screen drum and discharged. When the required centrifuging time has been achieved, the drum will stop rotating, so that the product falls to the bottom and will be transported via the cone opening. An air knife blows off any remaining product.

Capacity of up to 2,000 kg per hour depending on product specifications and settings.

Product specifications	
Product type	Cut and diced mixed peppers, carrots, onions and leeks
Also suitable for	Chopped and sliced iceberg lettuce and cabbage types
Product dimensions	20 x 20 x 20 mm (3D forms, dices) 100 x 100 mm (2D leafy greens)

Technical data	
Type	FC-540
Installed power	7.5 kW
Compressed air	6 bar, ISO certified food grade
Dimensions* L x W x H	1,560 x 1,265 x 2,330 mm

*Dimensions of the centrifuge alone without the belts.

Features



Reliable dewatering through optimized airflow

Air fins at the sides and bottom of the machine stimulate air circulation and water expulsion.

Options

1 mm wedge wire drum



Next to the standard 0,5 mm wedge wire drum, an option of 1 mm is also available.

Second air nozzle



The drum can be equipped with a second air nozzle to blow off any remaining product during operation.

Slidable outfeed funnel



Allows easy cleaning and maintenance.

Food grade compressed air

Built-in filter provides food grade compressed air according ISO requirements.





Centrifuge **SC/NextGen**



The centrifuge SC/NextGen offers efficient product friendly drying of leafy vegetables. The smooth drum driven by a magnetic bearing system distributes the product uniformly via the shuttle conveyor. The drum will start to brake after acceleration. This makes the product slide onto the outfeed conveyor smoothly.

The buffer conveyor ensures an uninterrupted product flow. The open design makes cleaning and maintenance simple. Using energy-efficient motors and a frequency regulator with energy recovery, the SC/NextGen achieves savings of approximately 20%.

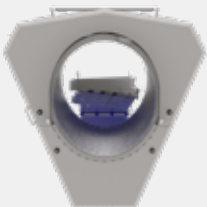
Capacity of up to 2,500 kg per hour.

Product specifications	
Product type	(Cut) leafy vegetables
Also suitable for:	Cut vegetables such as onions, leeks, etc.
Product dimensions	100 x 100 x 15 mm

Technical specifications		
Type	SC-740/NextGen	SC-940/NextGen
Installed power	22.9 kW	23.1 kW
Dimensions L x W x H	6,500 x 1,800 x 2,075 mm	6,790 x 2,110 x 2,320 mm
Drum diameter	740 mm	940 mm



Features



Unique patented filling system

This system ensures a uniform filling of the drum with the minimum of product damage.



Patented suspension drum

The drum is suspended freely in belts and is positioned magnetically: Less moving (wear) parts and a high efficiency (fast filling and unloading) of the cycle.



The air drying tunnel dries delicate leafy vegetables very effectively and achieves with this an attached moisture percentage of up to < 2%. To achieve this, preliminary dewatering using a dewatering conveyor takes place. The product is subjected to drying in an upwards airflow between 25 °C and 30 °C, floating for optimal moisture issue.

Circulating air cools up to approximately 5 °C in a heat exchanger where condensation removes water vapour. A second heat exchanger lowers the relative air humidity by heating up to approximately 25 °C. The cooling and heating of the air takes place with a glycol solution (0 °C and 33 °C), which means that energy is saved by deploying the cooling machine as a heat pump.

Capacity of up to 2,550 kg per hour depending on the product version.

Product specifications	
Product type	Spinach, baby leaves
Also suitable for:	Cut hard vegetables
Product dimensions	10 x 100 x 100 mm

Technical specifications			
Type	LDT-50/5D	LDT-100/7	LDT-140/7
Installed power	82.1 kW	42.5 kW	49.5 kW
Dimensions L x W x H	6,650 x 1,950 x 2,300 mm	8,870 x 2,600 x 3,600 mm	8,940 x 3,835 x 3,715 mm

The LDT-100 and LDT-140 are available in various models and lengths.



Features



Thermal drying

The thermal drying of the product means that there is very little or no product damage and, if required, the product can be dried up to a 0% attached moisture percentage.



Integrated cooling section

The product is cooled in the last section of the tunnel using the required packaging temperature.



Belt slicer **BSM-150**



The belt slicer BSM-150 is ideal for small and medium-sized vegetable cutting companies. The machine processes a large diversity of vegetables up to a width of a maximum of 150 mm and with a transfer height of a maximum of 130 mm.

The belt slicer can be supplied in a normal version or an extended version. Both versions can be optionally equipped with preparation tables that are suitable for 2 or 4 persons.

The pressure of the top conveyor can be set using software for harder and softer products. This contributes to a superior cutting quality in combination with carefully designed knives.

Capacity of up to 1,500 kg per hour depending on the cutting size and product.

Options

Preparation table for 3 or 4 persons



The belt slicer is optionally equipped with a preparation table for 3 or 4 persons.

Stainless steel knife rack



For a safe and simple storage of knives.

Conveyor narrower



For an accurate and straight conveyance of long products in the direction of the knife.

Product specifications

Product type	A large diversity of products
Product dimensions	Max. width of 150 mm max. height of 130 mm

Technical specifications

Type	BSM-150	BSM-150L
Installed power	2.25 kW	2.25 kW
Dimensions L x W x H	1,875 x 720 x 1,395 mm	2,675 x 720 x 1,395 mm
Conveyor length	1,500 mm	2,300 mm

Features



Touchscreen

It is easy to set the right knife and the required cutting size by using the user friendly touchscreen.



Knife quick release system

Knives can be easily changed by using the quick release system.

Knife overview



Type	Mono knife (Only for the 2020 version)	Twin knife
Cutting size	1–60 mm	1–30 mm
Suitable for	Lollo rosso/bionda, oakleaf, Curly lettuce, kale, iceberg lettuce, Cos lettuce, chives, parsley	Chicory, iceberg lettuce, cos lettuce, cucumbers, aubergines, courgettes, carrots, leeks



Type	Twin knife with transverse knives	Adjustable cutting disc For mono knife and twin knife	Adjustable cutting disc For twin knife with transversal knives	Julienne knife
Cutting size	From 1 x 5 to 30 x 50 mm	1–20 mm	1–20 mm	2, 3, 4, 5 or 10 mm
Suitable for	Iceberg salad, cos lettuce, white and red cabbage	Iceberg lettuce, cos lettuce, kale	Iceberg lettuce, cos lettuce, kale, Melons and cabbages	Carrots, cucumbers, radishes, Celeriac, beetroot, bell peppers, Potatoes



Type	Waffle knife	4-fold knife	10-fold knife	Scraper
Cutting size	3, 4, 5 or 6 mm	2, 3, 4, 5 or 6 mm	1, 1.5, 2, 3 or 4 mm	3 or 6 mm
Suitable for	Potatoes, cucumbers, carrots, beetroot	Potatoes, beetroot, divided Bell peppers, tomatoes, onions	White and red cabbage, cucumbers, Carrots, potatoes, onions	Carrots and potatoes



Uniquely designed top and bottom conveyor

The ingenious design of the top and bottom conveyor means that the product is basically held until it reaches the knife. The pressure of the top conveyor is also adjusted using software.



Hygienic machine design

All parts in the machine can be easily removed without tools for fast cleaning of the machine during product changes and after production.



Slice and wedge cutter FS-3600



The slice and wedge cutter has been designed to cut vegetables and fruit into wedges, (half) slices or sticks. Depending on the size, the slice and wedge cutter can cut two products simultaneously at most. The cut end products are conveyed using a conveyor belt that can be set to continuous or intermittent operation.

The FS-3600 is available in two versions - MultiCut and MultiSystem - allowing various options and functionalities to make operations more efficient and versatile.

Capacity of up to 3,600 pieces per hour.

Options



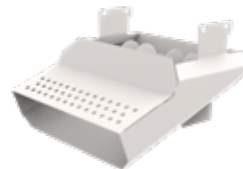
Dip flume

The FS-3600 can include a dip flume for the preserved conveyance of cut vegetables and fruit.



Knife rack

For the safe and organised putting away of knife units, pushers and hoppers.



Hoppers with waste separation

For the separation of the cutting waste from the cut product, various hoppers have been provided.

Product specifications

Product type	Miscellaneous
Also suitable for:	Miscellaneous
Product dimensions	Depends on the selected knives

Technical specifications

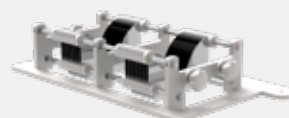
Type	FS-3600
Installed power	1.23 kW
Dimensions L x W x H	2,335 x 930 x 1,785 mm

Features



Electrically driven punching mechanism

Guarantees a continuous pressure on the product, which results in a perfect cutting result.



Various knife variants

Makes it possible to cut a large range of products and cutting shapes.



Belt overview



Standard belt

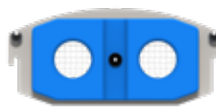
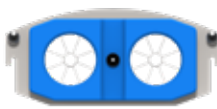
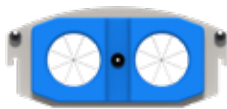


Cups belt



Tray belt

Knife overview



Type	Wedge unit	Wedge unit with decorer	Sticks unit	Knife unit for slices	Knife unit for half slices
Cutting size	4, 6, 8, 12 or 16 wedges	4, 6, 8, 12 or 16 wedges Decorer 20, 25 or 30 mm	10, 15 or 20 mm grid	5–10 mm (per 0.5 mm)	5–10 mm (per 0.5 mm)
Suitable for	Including tomatoes, citrus fruit	Including apples and similar	Including (sweet) potatoes, cucumbers	Including tomatoes, citrus fruit, onions	Including tomatoes, citrus fruit



Intelligent HMI

FS-3600 is equipped with an advanced HMI touchscreen which provides recipe management, machine performance data and error reporting.



Hygienic and accessible design

Large doors make the machine extremely accessible for cleaning, maintenance and changing knives.



Dice Cutter DC-145



DC-145 is a versatile and easy-to-use 3D vegetable dice cutter which offers high precision cutting quality. It supports dice, stick and slice cut and is suitable for a wide variety of vegetables and fruits. With its 400 mm drum diameter, the machine features the largest drum in its class, which promotes high productivity and a gentler cutting process.

Equipped with a touchscreen HMI, the DC-145 allows operators to set up the slice thickness digitally with high precision, without the need of mechanical adjustments on the machine.

Capacity is up to 6,000 kilogram per hour depending on product type and slice thickness.



Product specifications	
Product type	Various vegetable types
Also suitable for	Selected fruit types
Product dimensions	Up to 145 mm in diameter and 180 x 145 x 145 mm (L x W x H)

Technical specifications	
Type	DC-145
Voltage	230V (16A, CEE blue)
Main Drive	1.5KW 50Hz
Other requirements	Water supply (optional)
Dimensions L x W x H	1,620 x 1,550 x 835 mm

Features



Fast & easy operation

Toolless installation and change-over of the cutting units enable efficient and error-free operation.



Hygienic design

Hygienic frame design and high accessibility promote thorough and easy cleaning.



Melon peeler MP-400



The Sormac melon peeler MP-400 is developed for semi-automatic peeling of almost all types of melons, water melons and pumpkins with a capacity up to 400 pieces per hour. This is achieved because of the fact that while one product is being peeled, another can already be positioned. Positioning is made more easy by using an optic laser sensor pointing at the center of the product.

The MP-400 can also peel different kinds of melons in the same run at different peeling depths thanks to the different programmable recipes. The peeled product is subsequently ejected automatically.

Capacity up to 400 pieces per hour.



Product specifications

Product type	melons, water melons, squash
Also suitable for	other round vegetables and fruit
Product dimensions	diameter from 350 to 750 mm and a maximum height of 350 mm

Technical specifications

Type	MP-400
Voltage	400 V, 50 Hz, 3 phase
Installed power	0.6 kW
Dimensions (L x W x H)	1,150 x 820 x 2,146 mm
Infeed height	1,065 mm



High efficiency

Thanks to carousel with 6 positions.



Quick recipe selection

Adjustable peel thickness and rotation speed via recipe function.



PepperCorer PC-55



The PepperCorer offers an advanced solution for processing bell peppers. After being manually positioned on the product table, they are centred pneumatically and undergo 4 processes at most during a rotating revolution.

The first process comprises cutting the stalks, followed by decoring via a vacuum. The third process can cut and cap the bell pepper horizontally with functions that can be switched off. The last process is also optional and it is to open or distribute the bell pepper in pieces (can also be adjusted).

Capacity of up to 3,100 pieces per hour.

Product specifications	
Product type	Suitable for all types of bell peppers
Also suitable for:	Pointed bell peppers
Product dimensions	Ø 60 - 115 mm, height of 70 - 145 mm

Technical specifications	
Type	PC-55
Installed power	5 kW
Dimensions L x W x H	3,300 x 1,300 x 2,050 mm

Options



Infeed belt

Infeed belt with automatic start and stop system at an ergonomic working height.



Deviating decore drilling

The decore drill can be ordered in the following dimensions: Ø 30 mm, Ø 40 mm and Ø 45 mm. The machine is supplied with a Ø 50 mm drill as standard.

Features



Perfectly decored without seed residue

The entire seed core is cut away and suctioned off by a vacuum unit. This guarantees a perfectly decored bell pepper without seed residue.



Cuts up to 24 pieces

The PepperCorer can be equipped with both horizontal and vertical knives and therefore bell peppers can be cut in pieces, rings, wedges and cubes.



Designed for maximum efficiency and hygiene, this cutting-edge, robotics-aided pepper corer processes bell peppers from singulation and orientation to de-coring and portioning in a continuous and fully automated manner.

The PCR is equipped with an infeed hopper and a singulator conveyor that make sure that the peppers are loaded one by one into the transporting system. The singulated peppers fall one by one between the spacers of the transport system which runs continuously. Once the peppers rest securely on the belt, the spacers retract and the products continue to the vision system.

At the next step a vision system analyses the peppers to determine their exact position and orientation. This allows the robot arm to pick up the pepper correctly and to place it in the grippers leading to the decoring and cutting station of the machine in the correct orientation (stem-side down). Similarly with the PepperCorer PC-55, the de-stemmer cuts off the pepper's stem, and the coring station removes the seeds. The entire seed core and stem are suctioned off by the vacuum unit and transported to the waste. Additionally, the peppers can be cut in slices, rings, wedges and portions of up to 24 pieces.

The PepperCorer Robotic has a capacity of up to 2,500 pieces per hour depending on product type, quality and speed of supply.

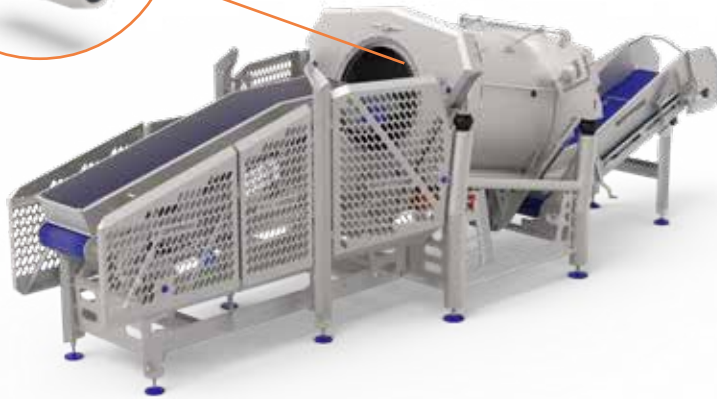


Product specifications	
Product type	Suitable for bell peppers
Product dimensions	Ø 60-115 mm, height of 70-145 mm

Technical specifications	
Type	PCR
Voltage	13.6 kW
Dimensions L x B x H	5,150 x 2,050 x 2,660 mm



Hygienic camera system **OptiView**



OptiView is a hygienic camera system for vegetable processing production plants. The system incorporates imaging technology and robust hardware to deliver reliable and accurate information, enabling food processors to enhance operations and improve product quality. OptiView enables a real-time observation of critical production stages for process control and quality assurance. In addition, the system records the video stream, which can be easily accessed via the Sormac remote portal. Several cameras can be connected to one control unit.

Benefits

Process monitoring

Real-time observation of critical production stages for process control and quality assurance.

Failure detection

Helps early identification of equipment malfunctions or product defects to minimize downtime and waste.

Remote service

Assist remote service to better understand the situation on-site, enabling a faster and more efficient troubleshooting.

Easy to use and access

Access to live stream or recordings via PC, laptop or mobile device.

Technical specifications	
Type	OptiView
Weight	<1 kg
Standard supply voltage	24 V DC
Installed power	25.5 W
Dimensions LxWxH	110 x 42 x 66 mm

Features



High quality video

Streaming and recording of feed at resolution of 1920 x 1080 pixels.



Safeguarding personal privacy

In order to adhere to privacy regulations it is possible to blur isles or other production areas.



OptiPro is a visual automation system, used in vegetable processing lines to optimize the process and minimize manual interventions. OptiPro is also suitable for harvesting and processing leafy greens in controlled environment agriculture (CEA). OptiPro is used to verify whether the product meets the specified recipe. When the crop reaches the OptiPro, the system utilizes one or more cameras to capture detailed images of the product. These images are then processed using deep learning software developed by Sormac, which recognizes and identifies the product.

The collected information is then forwarded to the central control panel of the processing line. Here, the software verifies whether the detected product matches the recipe that was pre-programmed. From this point, various actions can be initiated automatically, such as adjusting line recipe settings or depositing the product onto the desired collection belt. The process is optimized and further automated.

The capacity of the OptiPro is precisely aligned with the throughput speed of the processing line.

Benefits

Continuous process

Accurate recognition of the product without interruption of the process.

Process automation

Improves the accuracy of the harvesting and processing process, reducing the chance of human errors.

Quality improvement

Detects whether the gutter is properly positioned for harvesting.

Reduced use of manual labor

The monitoring of the line's operation is automated.

Product specifications	
Product type	leafy greens grown in gutters, floats, etc.
Also suitable for	cut or loose (leafy) vegetables

Technical specifications	
Type	OptiPro
Voltage	230V-400V, 3ph, 50 Hz
Installed power	1 kW
Dimensions L x W x H	Depending on the set-up.

Features



Image Recognition

Recognition of the product with the use of deep learning.

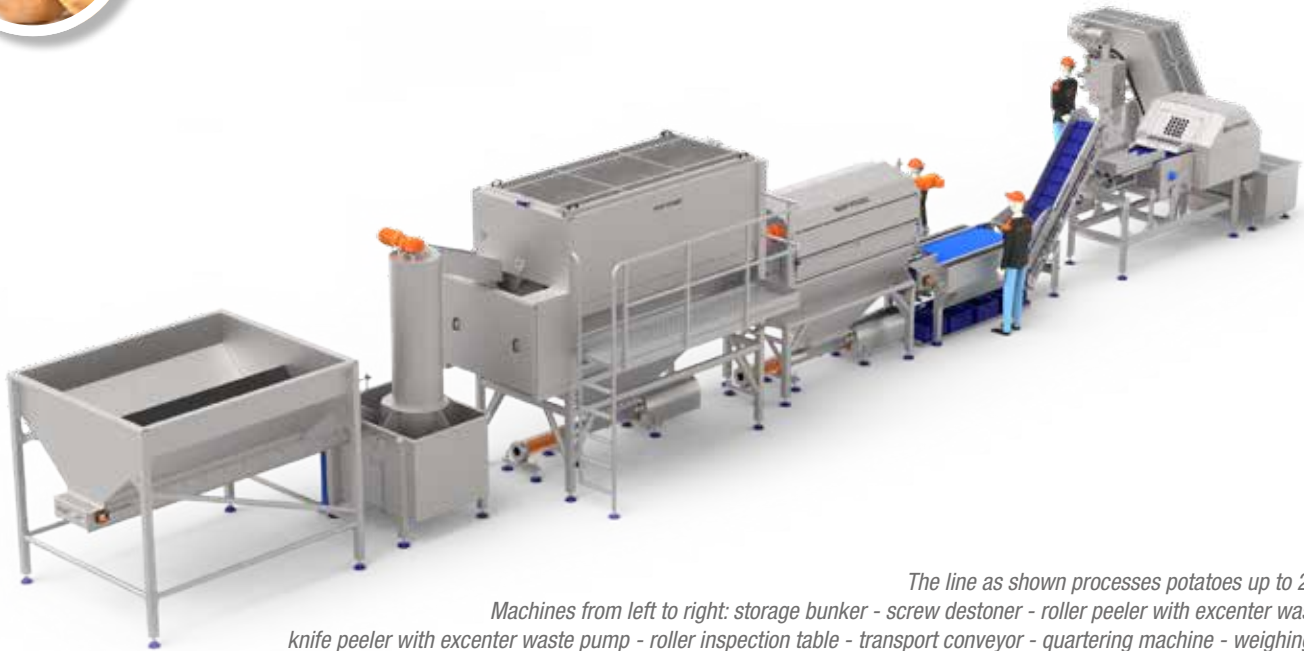


Hygienic design

OptiPro complies with the requirements of the food processing industry.



Potato processing line



The line as shown processes potatoes up to 2,500 kg/h.
Machines from left to right: storage bunker - screw destoner - roller peeler with excenter waste pump - knife peeler with excenter waste pump - roller inspection table - transport conveyor - quartering machine - weighing machine.

Storage bunker VBK



The VBK storage bunker buffers and supplies various products, such as potatoes, onions and carrots. On the outfeed side of the bunker, a level sensor controls the product flow into the line.

Type	VBK-2020	VBK-2025
Installed power	0.25 kW	0.25 kW
Dimensions L x W x H	3,315 x 2,210 x 2,230 mm	3,795 x 2,210 x 2,230 mm
Volume	± 2.9 m ³	± 3.7 m ³

Roller peeler CRP



The CRP roller peeler continuously peels and polishes root vegetables like potatoes, carrots, celeriac, beetroots. The machine has 10 or 12 carborundum-coated peeling rollers, and a driven transport auger that controls the retention time of the product and thus the required peeling waste.

Type	CRP-12/10	CRP-12
Installed power	11.37 kW	11.37 kW
Dimensions L x W x H	3,815 x 1,515 x 3,095 mm	3,815 x 1,515 x 3,095 mm
Number of rollers	10	12

Screw destoner SO



The SO screw destoner removes stones from pre-washed vegetables like potatoes, beetroots, carrots. The product is deposited into a water basin, destoned and then transferred upwards by an auger to be discharged from the top of the machine.

Type	SO-50/250-R	SO-50/250-C
Installed power	1.5 kW	1.5 kW
Dimensions L x W x H	1,520 x 1,625 x 2,195 mm	1,845 x 1,630 x 2,415 mm

Knife peeler MS



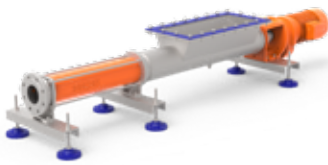
The MS knife peeler continuously peels pre-washed or pre-peeled root vegetables such as potatoes, beetroots and celeriac. It has a driven drum with knives, and a driven transport auger that controls the retention time of the product and thus the required peeling waste.

Type	MS-10	MS-20	MS-30
Installed power	2.38 kW	2.57 kW	6.75 kW
Dimensions L x W x H	2,270 x 1,400 x 2,360 mm	3,250 x 1,400 x 2,360 mm	4,210 x 1,435 x 2,565 mm
Drum length	1,000 mm	2,000 mm	3,000 mm



Knife peeled potatoes coming from the MS knife peeler. The product looks smooth as hand-peeled with avoiding of flat peeling.

Excenter waste pump EAP



The EAP excenter waste pump collects peeled and processed waste from peelers, knife peelers or inspection tables and transports it to a container or a waste separation installation. The pump can be fitted with a waste collecting hopper.

Type	EAP-5 / EAP-5M	EAP-17 / EAP-17M
Installed power	1.5 kW / 4 kW	3 kW / 5.5 kW
Dimensions L x W x H	1,690 x 310 x 245 mm	2,430 x 380 x 335 mm
Macerator	Only on EAP-5M	Only on EAP-17M

Quartering machine DMA



The DMA potato halving and quartering machine cuts potatoes into 2, 4 or 8 pieces. The machine consists of a vibration chute, rotating transport/alignment rollers and a knife block. The machine works intermittently, enabling four potatoes to be cut per stroke.

Type	DMA-90
Installed power	2.35 kW
Dimensions L x W x H	2,785 x 1,380 x 1,825 mm

Roller inspection table RLT



The RLT roller inspection table makes it possible to manual inspect peeled root vegetables like potatoes, celeriac, beetroots. The transport rollers are made of blue synthetic and are profiled to ensure the product will rotate so it can be inspected from all sides.

Type	RLT-60/200	RLT-60/300	RLT-60/400
Installed power	0.37 kW	0.37 kW	0.37 kW
Dimensions L x W x H	2,170 x 1,010 x 980 mm	3,160 x 900 x 980 mm	4,160 x 990 x 980 mm
Table length	2,000 mm	3,000 mm	4,000 mm

Weighing machine AFW-DB



The AFW-DB weighing machine accurately weighs peeled and (un)cut potatoes. The machine features a wet bunker, a chain conveyor and a cabinet with a weighing system. The machine is easily operated by means of a touchscreen.

Type	AFW-40DB
Installed power	0.55 kW
Dimensions L x W x H	3,340 x 1,440 x 2,335 mm
Air consumption	5 NI/min



Chips processing line



The line as shown processes potatoes up to 900 kg/h.
Machines from left to right: screw destoner - knife peeler - roller inspection table - transport conveyor - sliver remover - weighing machine.

Screw destoner **SO**



The SO screw destoner removes stones from pre-washed vegetables like potatoes, beetroots, carrots. The product is deposited into a water basin, destoned and then transferred upwards by an auger to be discharged from the top of the machine.

Type	SO-50/250-R	SO-50/250-C
Installed power	1.5 kW	1.5 kW
Dimensions L x W x H	1,520 x 1,625 x 2,195 mm	1,845 x 1,630 x 2,415 mm

Roller inspection table **RLT**



The RLT roller inspection table makes it possible to manual inspect peeled root vegetables like potatoes, celeriac, beetroots. The transport rollers are made of blue synthetic and are profiled to ensure the product will rotate so it can be inspected from all sides.

Type	RLT-60/200	RLT-60/300	RLT-60/400
Installed power	0.25 kW	0.25 kW	0.25 kW
Dimensions L x W x H	2,170 x 1,010 x 980 mm	3,160 x 900 x 980 mm	4,160 x 990 x 980 mm
Table length	2,000 mm	3,000 mm	4,000 mm

Knife peeler **MS**



The MS knife peeler continuously peels pre-washed or pre-peeled root vegetables such as potatoes, beetroots and celeriac. It has a driven drum with knives, and a driven transport auger that controls the retention time of the product and thus the required peeling waste.

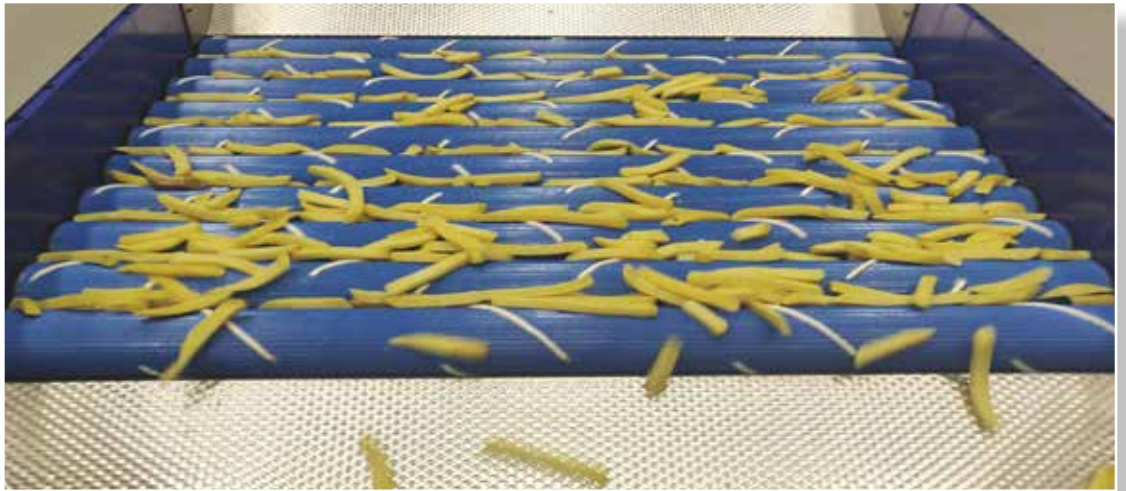
Type	MS-10	MS-20	MS-30
Installed power	2.38 kW	2.57 kW	6.75 kW
Dimensions L x W x H	2,270 x 1,400 x 2,360 mm	3,250 x 1,400 x 2,360 mm	4,210 x 1,435 x 2,565 mm
Drum length	1,000 mm	2,000 mm	3,000 mm

Transport conveyor **TB**



The TB transport conveyor is designed for the transportation of all raw and processed product, commensurate with customer specification and factory application.

Type	TB
Installed power	depending on execution
Dimensions L x W x H	depending on execution



After cutting the potatoes into fries the next step is to remove the undersized pieces also known as slivers. The machine used is called the sliver remover. It consists of ribbed rollers with distance in between. The undersized product falls between the rollers and is collected in a crate.

Sliver remover **SR**

The SR sliver remover removes undersized remainings of product that have been cut into cubes, sticks or batons. It consists of a number of ribbed rollers with adjustable distances between the rollers. The undersized product falls between the rollers and is collected into a crate.



Type	SR-60	SR-80
Installed power	0.75 kW	0.75 kW
Dimensions L x W x H	1,200 x 1,440 x 1,490 mm	1,205 x 1,340 x 1,490 mm
Width roller bed	600 mm	800 mm

Weighing machine **AFW-DB**

The AFW-DB weighing machine accurately weighs peeled and (un)cut potatoes. The machine features a wet bunker, a chain conveyor and a cabinet with a weighing system. The machine is easily operated by means of a touchscreen.



Type	AFW-40DB
Installed power	0.55 kW
Dimensions L x W x H	3,340 x 1,440 x 2,335 mm
Air consumption	5 NI/min





Carrot peeling and cutting line



The line as shown processes carrots up to 8,000 pcs/h.
Machines from left to right: dosing bunker - transport conveyor - stepflow singulator - knife peeler - carrot topper and piece cutter - transport conveyor - roller inspection table - weighing machine.

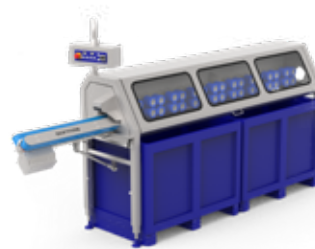
Dosing bunker **DBK**



The DBK dosing bunker doses and supplies products such as potatoes, carrots and onions. The PVC outfeed belt with flights can optionally be equipped with a frequency inverter. On the outfeed side of the bunker, a level sensor controls the product flow into the line.

Type	DBK-400	DBK-800	DBK-1000
Installed power	0.25 kW	0.25 kW	0.25 kW
Dimensions L x W x H	2,145 x 1,655 x 1,165 mm	2,460 x 1,365 x 1,200 mm	2,460 x 1,565 x 1,200 mm
Volume	± 0.6 m ³	± 0.9 m ³	± 1.1 m ³

Knife peeler **UP-8000**



The UP-8000 knife peeler peels long products such as carrots and cucumbers. The product is placed on the V-conveyor and does not need to be oriented. The V-conveyor transports the product to the first set of rollers. The transport rollers pass the product through 8 peeling stations.

Type	UP-8000
Installed power	11.75 kW
Dimensions L x W x H	3,565 x 680 x 1,915 mm

Stepflow singulator **PVW**



The PVW stepflow singulator singulates long, fairly straight vegetables like carrots, cucumbers, courgettes etc. for further processing. It is ideal to combine the stepflow singulator with the UP-8000 and KP-60 knife peelers.

Type	PVW
Installed power	0.99 kW
Dimensions L x W x H	1,460 x 1,190 x 2,000 mm

Carrot topper and piece cutter **WOS-1A**



The WOS-1A carrot topper and piece cutter tops and tails and/or cuts carrots and other long vegetables. The product to be processed can be supplied both manually and automatically.

Type	WOS-1A
Installed power	0.61 kW
Dimensions L x W x H	2,715 x 845 x 1,790 mm



Multiple carrot toppers can be combined in a setup to meet the required capacity. The raw product is automatically divided between the machines. Central conveyors collect waste and finished product from underneath the machines and transport these into bins.

Roller inspection table RLT



The RLT roller inspection table makes it possible to manually inspect peeled root vegetables like potatoes, celeriac, beetroots. The transport rollers are made of blue synthetic and are profiled to ensure the product will rotate so it can be inspected from all sides.

Type	RLT-60/200	RLT-60/300	RLT-60/400
Installed power	0.37 kW	0.37 kW	0.37 kW
Dimensions L x W x H	2,170 x 1,010 x 980 mm	3,160 x 900 x 980 mm	4,160 x 990 x 980 mm
Table length	2,000 mm	3,000 mm	4,000 mm



Weighing machine AFW

The AFW weighing machine accurately weighs a broad range of peeled and (un)cut products such as potatoes, onions, carrots and beetroots. The machine features an infeed hopper, an elevator belt and a cabinet with a weighing system. The machine is easily operated by means of a touchscreen.

Type	AFW-40
Installed power	0.75 kW
Dimensions L x W x H	2,665 x 1,165 x 2,205 mm
Air consumption	5 NI/min



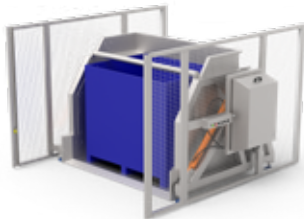


Carrot cutting line



The line as shown processes carrots up to 14,000 pcs/h.
Machines from right to left: bin tipper - feeding bunker - transport conveyor - automatic carrot topper - inspection table - sliver remover - transport conveyor - roller table.

Bin tipper **KK**



The KK bin tipper is used for feeding different kind of product into the line. The bin tipper is available in two sizes. The largest tipper can handle bins up to 1,900 mm wide. The bin tipper is hydraulic and equipped with safety fences on both sides.

Type	KK/M	KK/L
Installed power	7.5 kW	7.5 kW
Dimensions L x W x H	2,745 x 2,320 x 2,030 mm	2,745 x 3,020 x 2,030 mm
Bin width	Max. 1,200 mm	Max. 1,900 mm

Transport conveyor **TB**



The TB transport conveyor is designed for the transportation of all raw and processed product, commensurate with customer specification and factory application.

Type	TB
Installed power	depending on execution
Dimensions L x W x H	depending on execution

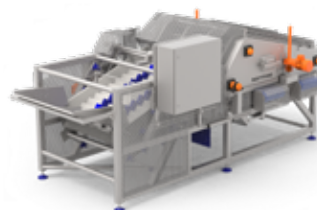
Feeding bunker **ABK**



The ABK feeding bunker buffers and supplies products such as potatoes, carrots and onions. The infeed bunker may be filled using a fork-lift truck or box tipper. On the outfeed side of the bunker, a level sensor controls the product flow into the line.

Type	ABK
Installed power	0.2 kW
Dimensions L x W x H	3,565 x 2,320 x 1,750 mm
Volume	± 4 m ³

Automatic carrot topper **WOA**



The automatic 3- or 4-lane carrot topper tops and tails and/or cuts carrots. The machine comes in two types: the S-type (carrot diameter 25–55 mm) and the L-type (carrot diameter 40–85 mm).

Type	WOA-3S	WOA-3L	WOA-4S
Installed power	3.3 kW	3.3 kW	3.3 kW
Dimensions L x W x H	4,345 x 2,445 x 1,890 mm	4,345 x 2,445 x 1,890 mm	4,345 x 2,445 x 1,890 mm
Number of rows	3	3	4



Multiple carrot toppers can be combined in a setup to meet the required capacity. The raw product is automatically divided between the machines. Central conveyors collect waste and finished product from underneath the machines and transport these into bins.

Inspection table **LT**



The LT inspection table makes it possible to manually inspect all kinds of products. The inspection table consists of a conveyor with movable funnels on both sides, for discharging non-compliant product and/or inspection waste. Waste is collected in crates underneath the table.

Type	LT-60/200	LT-60/250	LT-60/300
Installed power	0.25 kW	0.25 kW	0.25 kW
Dimensions L x W x H	2,265 x 980 x 1,050 mm	2,765 x 980 x 1,050 mm	3,265 x 980 x 1,050 mm
Inspection places	2	4	6

Roller table **RT**



The RT roller table is used for collecting the finished product into crates. Roller tables can be supplied as manual roller tables or fully automatic roller tables, where crates are automatically filled based on a set target weight.

Type	RT/M	RT/A
Installed power	n/a	0.75 kW
Dimensions L x W x H	depending on execution	depending on execution
Operation	Manual	Automatic

Sliver remover **SR**



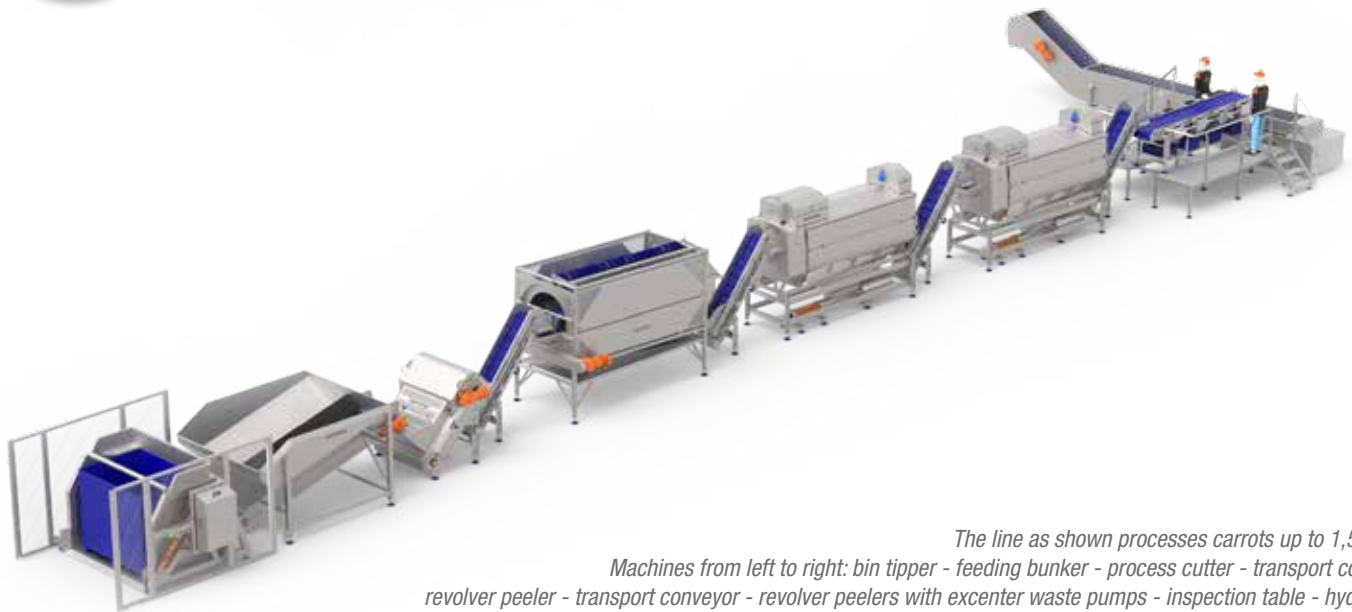
The SR sliver remover removes undersized remainings of product that have been cut into cubes, sticks or batons. It consists of a number of ribbed rollers with adjustable distances between the rollers. The undersized product falls between the rollers and is collected into a crate.

Type	SR-60	SR-80
Installed power	0.75 kW	0.75 kW
Dimensions L x W x H	1,200 x 1,440 x 1,490 mm	1,205 x 1,340 x 1,490 mm
Width roller bed	600 mm	800 mm



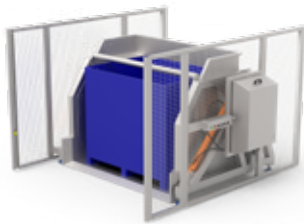


Baby carrot processing line



The line as shown processes carrots up to 1,500 kg/h.
Machines from left to right: bin tipper - feeding bunker - process cutter - transport conveyor - revolver peeler - transport conveyor - revolver peelers with excenter waste pumps - inspection table - hydrocooler.

Bin tipper **KK**



The KK bin tipper is used for feeding different kind of product into the line. The bin tipper is available in two sizes. The largest tipper can handle bins up to 1,900 mm wide. The bin tipper is hydraulic and equipped with safety fences on both sides.

Type	KK/M	KK/L
Installed power	7.5 kW	7.5 kW
Dimensions L x W x H	2,745 x 2,320 x 2,030 mm	2,745 x 3,020 x 2,030 mm
Bin width	Max. 1,200 mm	Max. 1,900 mm

Process cutter **WSS**



The WSS process cutter cuts large quantities of carrots, e.g. for producing baby carrots. The carrots are cut to fixed sizes, usually 50 mm. In order to remove undersized pieces from the product flow the machine can be combined with a grading drum.

Type	WSS
Installed power	1.5 kW
Dimensions L x W x H	1,850 x 1,760 x 1,620 mm

Infeed bunker **ABK**



The ABK infeed bunker buffers and supplies products such as potatoes, carrots and onions. The infeed bunker may be filled using a fork-lift truck or box tipper. On the outfeed side of the bunker, a level sensor controls the product flow into the line.

Type	ABK
Installed power	0.18 kW
Dimensions L x W x H	3,565 x 2,320 x 1,750 mm
Volume	± 4 m ³

Grading drum **DST**

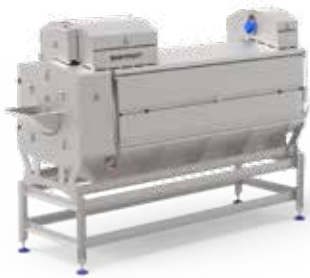


The DST grading drum removes the tops and tails, and small pieces of carrot from the product flow. The small pieces fall into depressions in cups mounted in the cylinder. This drum is often combined with the WSS process cutter.

Type	DST-200	DST-300
Installed power	1.4 kW	1.4 kW
Dimensions L x W x H	3,510 x 1,935 x 2,625 mm	4,510 x 1,895 x 2,660 mm
Drum length	2,000 mm	3,000 mm



Baby carrots are manually inspected after being polished in the revolver peelers. Optionally, carrots can be inspected by an optical sorter. After inspection, the product core temperature is cooled down in a hydrocooler.



Revolver peeler **CRR**

The CRR revolver peeler peels and/or polishes root vegetables with a small diameter like carrots (baby carrots) and new potatoes. The machine has 25 carborundum-coated peeling rollers forming a drum, and a driven transport auger that controls the retention time of the product and thus the required peeling waste.

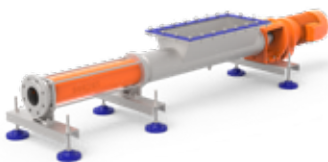
Type	CRR
Installed power	6.5 kW
Dimensions L x W x H	4,030 x 1,270 x 2,585 mm



Inspection table **LT**

The LT inspection table makes it possible to manually inspect all kinds of products. The inspection table consists of a conveyor with movable funnels on both sides, for discharging non-compliant product and/or inspection waste. Waste is collected in crates underneath the table.

Type	LT-60/200	LT-60/250	LT-60/300
Installed power	0.25 kW	0.25 kW	0.25 kW
Dimensions L x W x H	2,265 x 980 x 1,050 mm	2,765 x 980 x 1,050 mm	3,265 x 980 x 1,050 mm
Inspection places	2	4	6



Excenter waste pump **EAP**

The EAP excenter waste pump collects peeled and processed waste from peelers, knife peelers or inspection tables and transports it to a container or a waste separation installation. The pump can be fitted with a waste collecting hopper.

Type	EAP-5 / EAP-5M	EAP-17 / EAP-17M
Installed power	1.5 kW / 4 kW	3 kW / 5.5 kW
Dimensions L x W x H	1,690 x 310 x 245 mm	2,430 x 380 x 335 mm
Macerator	Only on EAP-5M	Only on EAP-17M



Hydrocooler **HC**

The HC hydrocooler cools down various products, like carrots and baby carrots after being processed. A chain conveyor transports the product through the machine. External cooling cools the water. The maximum diameter to process is 25 mm.

Type	HC
Installed power	2.38 kW (exl. cooling)
Dimensions L x W x H	8,720 x 1,350 x 2,095 mm



Onion peeling line



The line as shown processes onions up to 6,000 pcs/h.
Machines from left to right: storage bunker - onion peeler with manual inspection and waste auger - transport conveyor - dip tank - weighing machine.

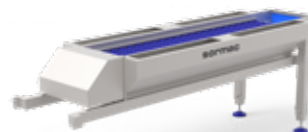
Storage bunker VBK



The VBK storage bunker buffers and supplies various products, such as potatoes, onions and carrots. On the outfeed side of the bunker, a level sensor controls the product flow into the line.

Type	VBK-2020	VBK-2025
Installed power	0.25 kW	0.25 kW
Dimensions L x W x H	3,315 x 2,210 x 2,230 mm	3,795 x 2,210 x 2,230 mm
Volume	± 2.9 m ³	± 3.7 m ³

Inspection table RLT-L



The RLT-L inspection table makes it possible to manually inspect mainly onions, but also other root vegetables with a diameter of at least 30 mm. The inspection table is often placed behind a USM-S60 or USM-S100 onion peeler. Waste is collected in crates or a waste auger underneath the table.

Type	RLT-L6/200*	RLT-L6/300	RLT-L9/300
Installed power	0.37 kW	0.37 kW	0.37 kW
Dimensions L x W x H	2,760 x 800 x 980 mm	3,760 x 800 x 1,070 mm	3,330 x 1,040 x 970 mm
Table length	2,000 mm	3,000 mm	3,000 mm

*RLT-L9/200 model with 9 instead of 6 rollers also available

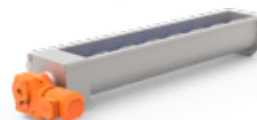
Onion peeler USM-H100



The USM-H100 onion peeler is the best onion peeling solution. The onions are supplied through an infeed hopper and are positioned automatically in the flights of the transport chain. After the operator has positioned the onion correctly, it is peeled automatically. Waste is collected and removed by an auger.

Type	USM-H100
Installed power	2.2 kW
Dimensions L x W x H	5,750 x 1,200 x 2,200 mm

Waste auger HST



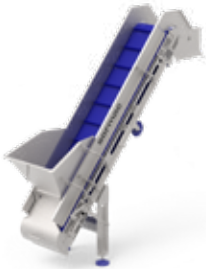
The HST waste auger collects and transports peelings and other waste of products like onions, potatoes or carrots. The waste auger is available in various dimensions depending on the situation.

Type	HST
Installed power	depending on execution
Dimensions L x W x H	depending on execution



Multiple onion peelers can be combined in a setup to meet the required capacity. Each onion peeler can be set to a specific size range, ensuring best peeling quality and maximum yield. The peeled product is collected onto a central conveyor and transferred to one inspection table.

Transport conveyor **TB**



The TB transport conveyor is designed for the transportation of all raw and processed product, commensurate with customer specification and factory application.

Type	TB
Installed power	depending on execution
Dimensions L x W x H	depending on execution



Weighing machine **AFW**

The AFW weighing machine accurately weighs a broad range of peeled and (un)cut products such as potatoes, onions, carrots, beetroots. The machine features an infeed hopper, an elevator belt and a cabinet with a weighing system. The machine is easily operated by means of a touchscreen.

Type	AFW-40
Installed power	0.75 kW
Dimensions L x W x H	2,665 x 1,165 x 2,205 mm
Air consumption	5 NI/min

Dip tank **DT**



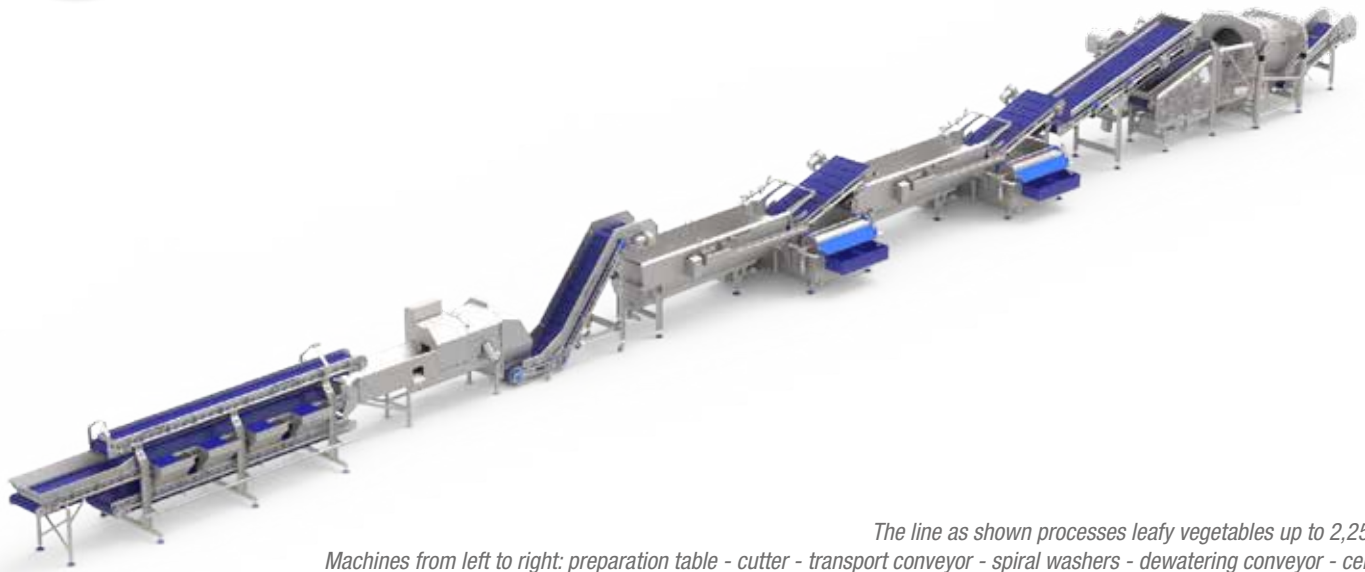
The DT dip tank brings peeled and/or cut products, such as potatoes, carrots and onions into contact with water with or without additives. A frequency inverter controls the time the product remains in the tank and can be set to between 1 and 5 minutes.

Type	DT
Installed power	0.37 kW
Dimensions L x W x H	1,715 x 2,065 x 1,800 mm





Leafy vegetables processing line



The line as shown processes leafy vegetables up to 2,250 kg/h.
Machines from left to right: preparation table - cutter - transport conveyor - spiral washers - dewatering conveyor - centrifuge

Preparation table **VBT-3**

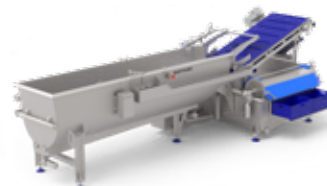
The VBT-3 preparation table is used specifically to prepare leafy vegetables, but is also suitable for any other product that requires manual preparation. In principle, this preparation table is a three-conveyor system, that can be configured as a four-conveyor system.



Type	VBT-3
Installed power	6.75 kW
Dimensions L x W x H	6,445 x 1,200 x 1,915 mm
Work height	900 mm

Spiral washer **SW-80**

The SW-80 spiral washer washes cut vegetables that either float or sink. The vegetables are washed intensively and then transported by a discharge conveyor, where the product is rinsed with clean water. The SW-80 washer contains a flycatcher.



Type	SW-80
Installed power	5.62 kW
Dimensions L x W x H	5,780 x 2,410 x 1,860 mm
Volume	± 2,110 liter

Transport conveyor **TB**

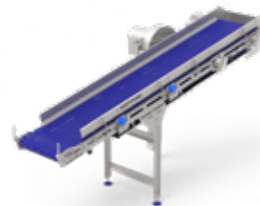
The TB transport conveyor is designed for the transportation of all raw and processed products, commensurate with customer specification and factory application.



Type	TB
Installed power	depending on execution
Dimensions L x W x H	depending on execution

Dewatering conveyor **OWB/1**

The OWB/1 dewatering conveyor removes any excess water from washed products before drying them in a SC centrifuge. By default, the conveyor features 2 beater bars and 1 suction station. Depending on the final product requirements, other configurations are possible.



Type	OWB-60/1	OWB-80/1
Installed power	2.38 kW	6.75 kW
Dimensions L x W x H	2,265 x 1,385 x 2,355 mm	4,210 x 1,440 x 2,565 mm
Installed with	SC-740	SC-940



A special designed cross conveyor provides a unique way of filling the drum and prevents damage to the product.

Centrifuge
SC/NextGen



The SC/NextGen is the latest development in centrifuges. The machine features intelligent sensors and software, faster motors and energy recovery. The patented design of the machine minimizes any damage to the product.

Type	SC-740/NextGen	SC-940/NextGen
Installed power	23.1 kW	22.9 kW
Dimensions L x W x H	6,500 x 1,800 x 2,075 mm	6,790 x 2,110 x 2,320 mm
Bunker width	740 mm	940 mm



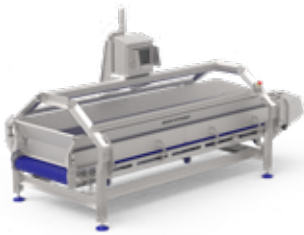


Mixing, washing and drying line



The line as shown processes leafy vegetables up to 1,250 kg/h.
Machines from left to right: recipe conveyor - transport conveyor - washers - dewatering conveyors - air drying tunnel.

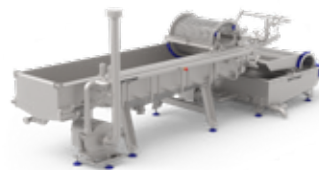
Recipe conveyor **RB-80**



The RB recipe conveyor accurately weighs leafy vegetables in batches or continuously. The conveyor is provided with 4 load cells. The product is unloaded onto this conveyor manually or from a supply conveyor. Several recipes can be pre-programmed using a control panel with a touchscreen.

Type	RB-80/200	RB-80/250	RB-80/300
Installed power	0.55 kW	0.55 kW	0.55 kW
Dimensions L x W x H	2,215 x 1,345 x 1,830 mm	2,715 x 1,345 x 1,830 mm	3,215 x 1,345 x 1,830 mm
Volume hopper	± 510 liter	± 650 liter	± 780 liter

Washer **PULSTAR**

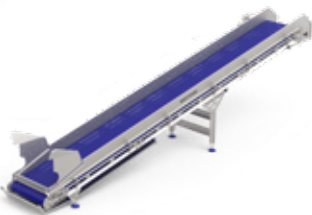


PULSTAR washers are suitable for washing leafy vegetables that float in water. The variable water flow of the frequency driven circulation pump together with the air injection switch/change frequency ensures that the product is transported through the washer and the dwell time can be controlled accurately.

Type	PULSTAR-70	PULSTAR-100C	PULSTAR-100*
Installed power	7.34 kW	7.34 kW	7.34 kW
Dimensions L x W x H	4,970 x 2,155 x 2,470 mm	4,320 x 2,155 x 2,470 mm	5,965 x 2,155 x 2,470 mm
Volume	± 1,345 liter	± 1,450 liter	± 2,385 liter

*PULSTAR-150 model is also available

Transport conveyor **TB**



The TB transport conveyor is designed for the transportation of all raw and processed products, commensurate with customer specification and factory application.

Type	TB
Installed power	depending on execution
Dimensions L x W x H	depending on execution

Dewatering conveyor **OWB/2**



The OWB/2 dewatering conveyor removes excess water from washed products before drying them in a LDT air drying tunnel. The conveyor features 2 beater bars and 2 suction stations. The suction stations can be fitted with water collection boxes.

Type	OWB/2
Installed power	13.12 kW
Dimensions L x W x H	3,655 x 2,070 x 2,100 mm



The air drying tunnel is the only solution for drying delicate leafy vegetables, with minimal product damage, up to 0% residual moisture.

Dewatering conveyor **OWB/2B**



The OWB/2B dewatering conveyor removes excess water from washed products before drying them in a LDT air drying tunnel. The conveyor is equipped with 2 reversing belts, each with a suction and blowing station. The suction stations can be fitted with water collection boxes.

Type	OWB/2B
Installed power	23.2 kW
Dimensions L x W x H	3,320 x 2,360 x 2,465 mm

Air drying tunnel **LDT-100**



The LDT-100 air drying tunnel is the best solution to specifically dry delicate leafy vegetables while minimizing any damage to the product and enabling moisture levels of less than 2%, and sometimes even 0%, to be achieved on the surface of the product. No energy is dissipated into the environment due to the closed system.

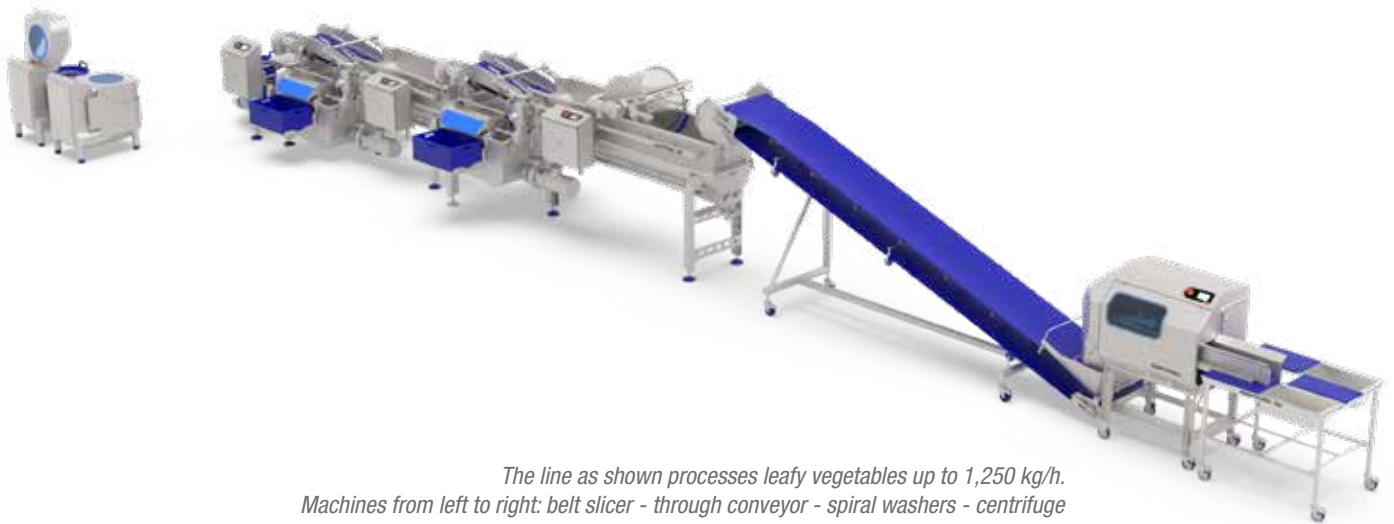
Type	LDT-100/5	LDT-100/7 *	LDT-100/11
Installed power	31 kW	42.5 kW	66.2 kW
Dimensions L x W x H	6,830 x 2,600 x 3,600 mm	8,870 x 2,600 x 3,600 mm	12,865 x 2,600 x 3,600 mm
Tunnel length	5,000 mm	7,000 mm	11,000 mm

*LDT-100/9 model with a tunnel length of 9,000 mm also available





Vegetable processing line



The line as shown processes leafy vegetables up to 1,250 kg/h.
Machines from left to right: belt slicer - trough conveyor - spiral washers - centrifuge

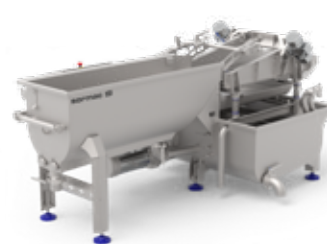
Belt slicer **BSM**



The BSM belt slicer cuts a wide range of vegetables like potatoes, onions, cucumbers and leafy vegetables. Its versatility and its capacity makes this machine ideal for small and medium-sized companies that specialize in slicing vegetables.

Type	BSM-150	BSM-150L
Installed power	2.25 kW	2.25 kW
Dimensions L x W x H	1,875 x 720 x 1,395 mm	2,675 x 720 x 1,395 mm
Available workplaces	3	4

Spiral washer **SW-50**



The SW-50 spiral washers washes cut vegetables that either float or sink. The vegetables are washed intensively and then transported by a vibration chute, where the products are rinsed with clean water. The SW-50/350 contains a flycatcher.

Type	SW-50/250	SW-50/350
Installed power	3.34 kW	3.34 kW
Dimensions L x W x H	2,925 x 1,550 x 1,305 mm	3,920 x 1,550 x 1,305 mm
Volume	± 620 liter	± 815 liter

Trough conveyor **TBT**



The TBT trough conveyor transports cut product, including leafy vegetables. The special trough construction enables product to be discharged directly into a washer. The trough conveyor is often installed downstream of a belt slicer and upstream of a spiral washer.

Type	TBT-60	TBT-60L
Installed power	0.37 kW	0.37 kW
Dimensions L x W x H	3,925 x 865 x 1,580 mm	4,630 x 865 x 1,830 mm
Belt length	3,750 mm	4,500 mm

Basket carousel **BCA**



Positioned behind the washer, the basket carousel automatically fills and rotates the centrifuge baskets. The carousel rotates the full basket to the unloading position, where the operator removes and replaces it. A sensor regulates the filling quantity. The product is dried in the centrifuge.

Type	BCA
Installed power	0.12 kW
Dimensions L x W x H	1.135 x 1.515 x 1.290 mm



Product is discharged from the spiral washer onto the dewatering conveyor for removing excessive water from the product. The discharge shaker is equipped with a fresh water rinse, stainless steel motors and quick release tensioners for easy removal of the shaker pan.

Centrifuge **MC**



The MC centrifuge removes excess water from leafy vegetables and other products. The machine has a touchscreen for adjusting settings and creating recipes. A slow start function can be activated for delicate products; the basket will slowly accelerate while spinning.

Type	MC-44/Vario
Installed power	1.1 kW
Dimensions L x W x H	920 x 590 x 905 mm



Projects

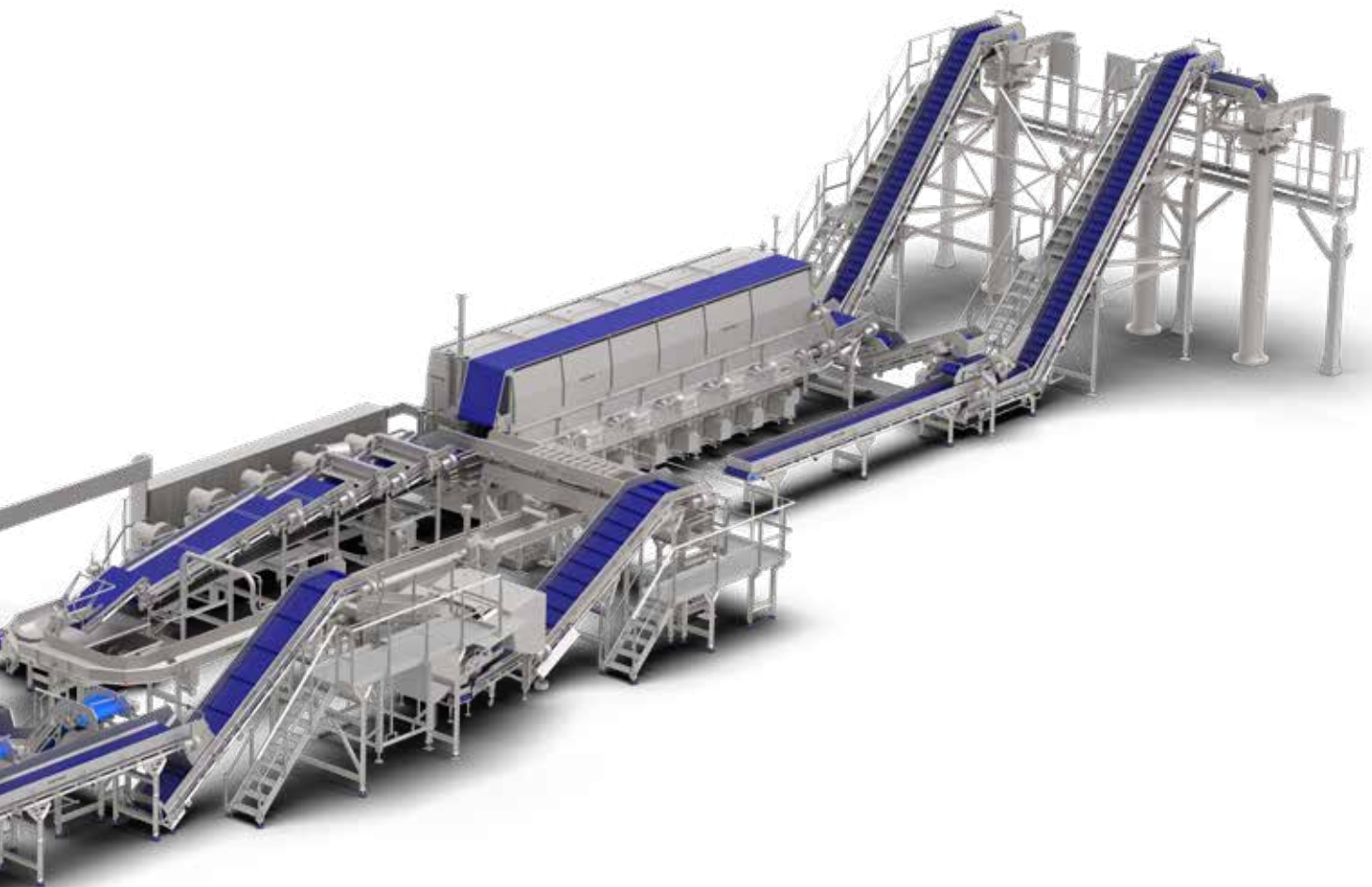
Our project team focuses on customised solutions with an extensive approach to the processing of value-added fresh-cut vegetables, from the initial processing phase to the final product, where integration with external machines is possible. These projects are developed with a clear focus on offering total solutions and meeting the specific needs of our customers. With many years of international experience in this sector, Sormac is well-positioned to provide optimal advice to customers worldwide.

We specialize in providing total solutions for processing cultivated products in the Controlled Environment Agriculture (CEA) industry. From the initial planning and design process to the installation and commissioning of our machines, our project management team understands the challenges the industry faces. We work closely with our customers to ensure all their requirements are met. Our commitment to quality and attention to detail have earned us a reputation as a reliable partner.





Leafy vegetable processing line including externally purchased packaging system. This line is completely customer specific and has been designed based on the customer's preferences and requirements.



*The line as shown processes leafy vegetables up to 1,250 kg/h
Machines from left to right: transport conveyor - weighing conveyor - transport conveyor - automatic recipe conveyor - transport conveyor - shaker - optical sorter - transport conveyor - flume conveyor - dewatering conveyor - air drying tunnel - transport conveyor - multihead weigher.*



An experience like you're the only customer in the world

Every solution is approached with precision and dedication, tailored to meet your unique needs and situation. From initial consultation to final implementation, our systematic approach delivers the best possible solution for achieving optimal results.



1. Onboarding

We begin by developing a thorough understanding of 'what good looks like'.



2. Pre-sales

In collaboration with your team we design a complete solution, with layout drawings and pricing, that meets your exact requirements.



3. Engineering

Once the order is confirmed our project managers and engineers get to work, creating a detailed 3D model including all software and hardware.



4. Manufacturing

We handle logistics for smooth delivery. After installation and commissioning, our comprehensive training ensures your team can operate the new system.



5. Implementation

We handle logistics for smooth delivery. After installation and commissioning, our comprehensive training ensures your team can operate the new system.



6. Aftercare

Upon commissioning, our service department is ready to assist as needed. Various service level agreements offer ongoing support for smooth, efficient operations.

Service that keeps your business running

More uptime, more output

We're here to keep your operations running smoothly, so you can focus on delivering the best fresh quality products to your customers. Our qualified technical experts are by your side, understanding your processes and working with you to prevent issues before they arise and quickly resolve any that do.

With a network of Sormac representatives across the globe, and our own offices in the Netherlands, the US, Germany and the UK, we provide comprehensive and reliable support wherever you need it.



Get a glimpse of our services:

Real-time technical support:

Immediate assistance when you need it most.

Original spare parts:

Ensuring optimal performance and longevity, quickly available from various stock locations.

Inspection and maintenance:

extend the life of your machinery and reduce overall running costs by improving efficiency.

Machine optimization:

Enhancing efficiency for higher output.

Process improvement:

achieve increased output or higher quality, our process specialists can help you meet your specific goals.

Training:

available for operators and service staff on machine operation and maintenance.

IoT solutions:

If you are looking to increase output or product quality, we gladly share our data solutions with you.





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