

DESKINNING MACHINES



Deskinning machines are industrial machines used to remove the skin or outer layer of various types of fruits and vegetables, such as potatoes, carrots, and onions. These machines use a combination of mechanical, abrasive, and water-based methods to strip off the skin, leaving behind the flesh or inner layer of the produce.

Advantages

- Increased efficiency and productivity
- Consistent peeling and deskinning quality
- Reduced labor costs and labor-intensive tasks.
- Reduced product waste.
- Improved hygiene and sanitation, as the machines are designed to be easy to clean and sanitize.



Uses

1. Potatoes and carrots

Used to remove the skin of potatoes & carrots before they are cut and processed into various forms

2. Onions

Peel the outer layer of onions, making them easier to handle and process into various forms, such as diced, sliced, or chopped.

3. Apples

Used to remove the skin of apples, leaving behind the flesh for further processing, such as slicing or juicing.

4. Tomatoes and Mango

To remove the skin, making them easier to process into sauces, soups, and other tomato-based products.

5. Kiwi fruits

Used to remove the hairy outer layer of kiwi fruits, making them more visually appealing and easier to handle.

