

# 2800 Sausage Peeler

**TOWNSEND**  
FURTHER PROCESSING

**marel**



- High in capacity, low in COO
- Improved easy-access design
- More robust materials and long-life-parts
- Accurate peeling of very small sausages possible

The 2800 Sausage Peeler accurately removes the inedible cellulose casing from your cooked and chilled sausages without damaging the sausage itself. The high capacity peeler can handle a wide variety of products, including very small sausages. The successful high capacity machine from Marel Townsend Further Processing has been redesigned, according to market requirements.

## ■ Key improvements

Key improvements and the use of more durable materials lead to a better performance over a longer time with a lower COO. The new design offers improved access for easy cleaning and maintenance. It also leads to a higher operator satisfaction: there is less steam related discomfort.

The 2800 Sausage Peeler has a very low Cost of Ownership and an attractive ROI.

## ■ Advantages at a glance...

- More robust materials and long-life-parts for prolonged trouble-free production
- Easier to adjust settings for production optimization
- Easy-access design: easy to clean and maintain
- No steam-related discomfort for operators
- Tool-less disassembly and assembly.

## Product dimension and capacity

Diameter	13 – 41 mm	0.5 – 1.6"
Length	> 4 pitch (38 mm)	> 4 pitch (1.5")
Max. capacity	225 m/min	750 ft/min

## Dimensions

Length	2163 mm	85.2 in
Height	1742 mm	68.6 in
Width	666 mm	26.2 in
Mass	402 kg	886 lbs

## Air system

Pressure	6.9 Bar	100 psi
Consumption	25.5 m <sup>3</sup> /hr	900 ft <sup>3</sup> /hr
Connection	g 3/8 iso	

## Steam system

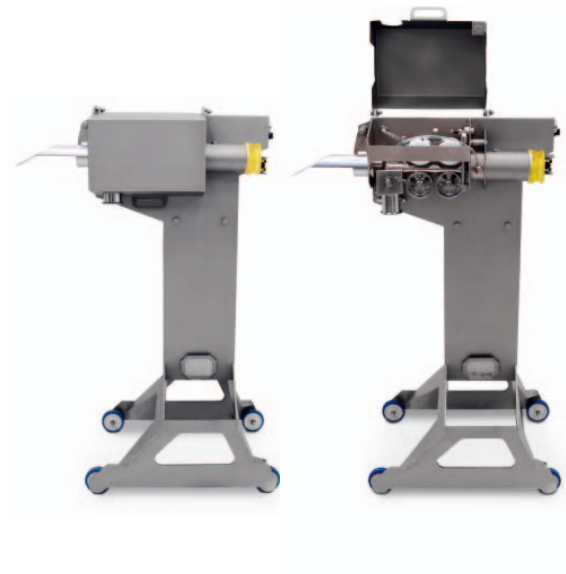
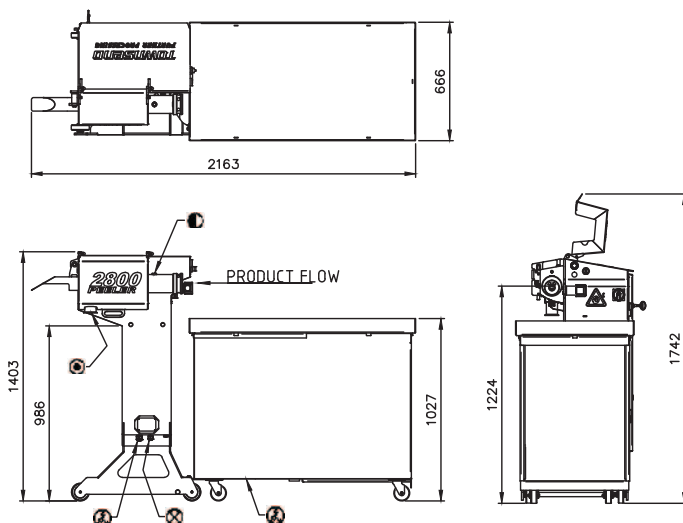
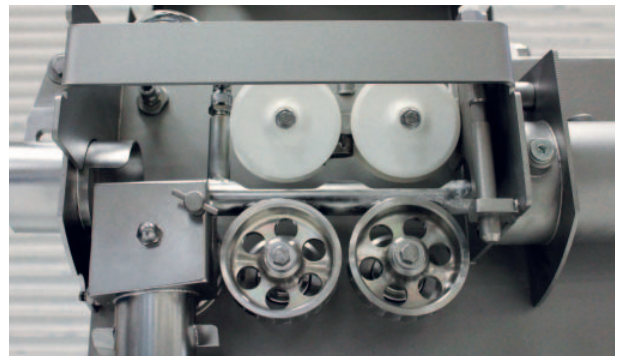
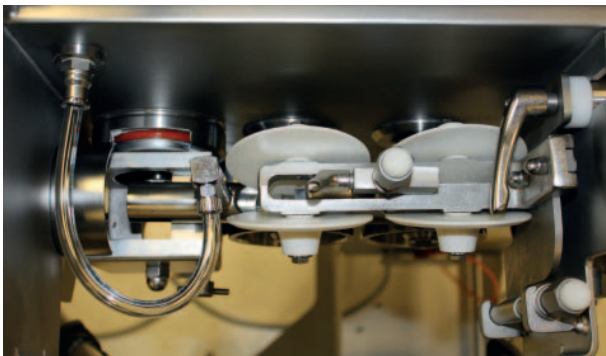
Pressure (recommended)	1.7 Bar	25 psi
Pressure (maximum)	3.4 Bar	50 psi
Consumption	0-5 bhp	0-78 kg/hr
Connection	g 3/8 iso	

## Vacuum system

Vacuum	75 mm Hg	40 in H <sub>2</sub> O
Consumption	305 m <sup>3</sup> /hr	180 ft <sup>3</sup> /min
Connection	51 mm	2 in

## Power supply

Volts	200 V	220V	380V	415V	460V	575V
Amps	8.6/12.5	7.8/12.5	4.5/7.2	4.1/7.2	3.4/6.5	2.7/4.8
Fuse	10/20	10/20	7/10	7/10	5/10	5/7
Frequency	60/50 Hz	50 Hz	50 Hz	50 Hz	60 Hz	60 Hz
Cable	8 AWG	8 AWG	10 AWG	10 AWG	10 AWG	10 AWG
Tolerated Voltage	-5/+10%	-5/+10%	-5/+10%	-5/+10%	-5/+10%	-5/+10%
Total Power	1.5/5.22 kW					





## Contact details

### Townsend Further Processing

Design, manufacture, worldwide sales and service of further processing systems for portioning, marinating, coating, heat treatment and sausage-making for poultry, red meat and fish.

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