

Tomato processing system

Cavalieri S.p.A., Italy, offers a patented peeler, by steam and overheated water with vacuum cooling, to process large quantities of tomatoes. Saturno peeler can peel tomatoes and offers the possibility to vary scalding time according to the initial or final characteristics of the product to be processed. Peels are then removed using suitable separators. The peeler allows diversified peeling conditions listed below:

- Tomatoes are steam pressure scalded and immersed in overheated water and then vacuum cooled;
- Tomatoes are steam pressure scalded and then vacuum cooled; and
- Tomatoes are scalded through immersion in overheated water and then vacuum cooled.

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