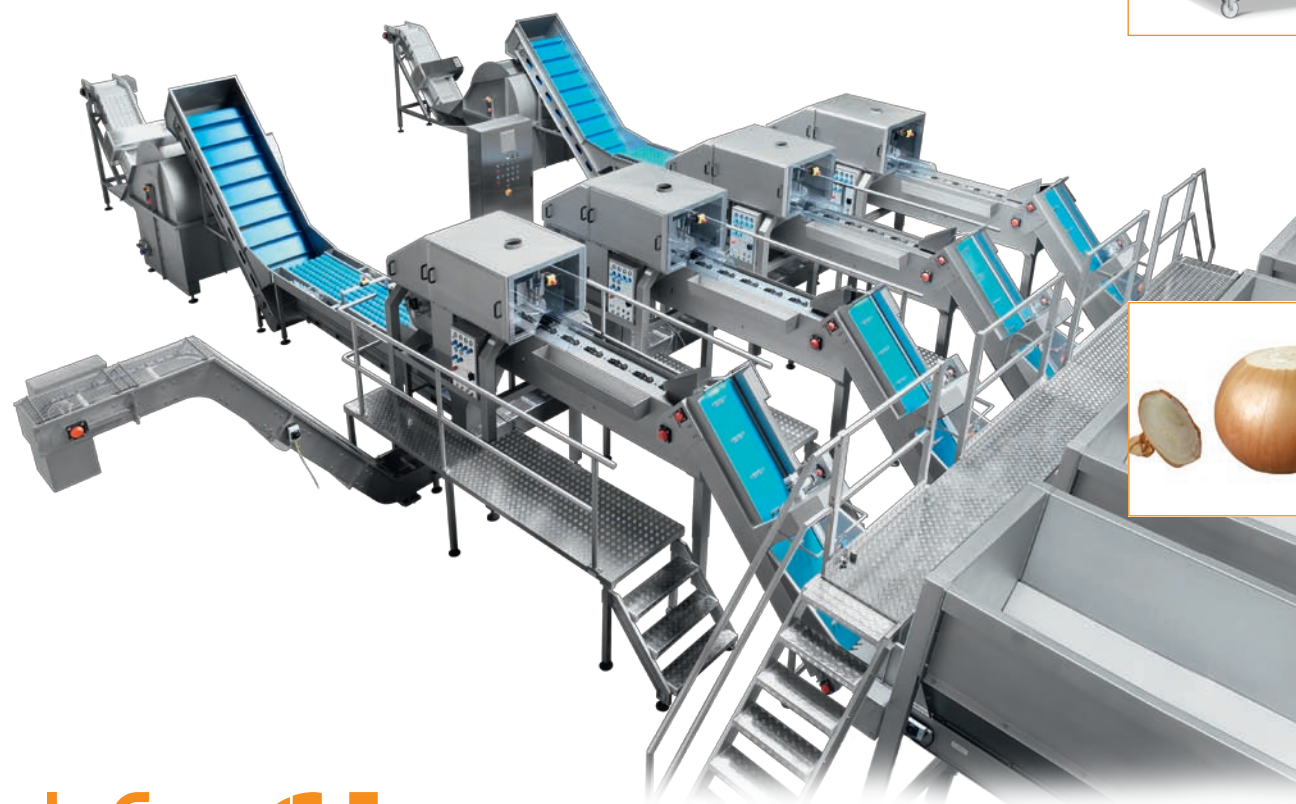


## Production lines for onion processing

In addition to stand-alone machines, Dofra Foodtec also supplies complete production lines for processing onions. The Dofra Foodtec product range consists of a wide choice of machines and equipment for transporting, storing and weighing onions. Our range also includes inspection tables, dipping tanks, bin-fillers and metal detection systems.



Onion processing machines

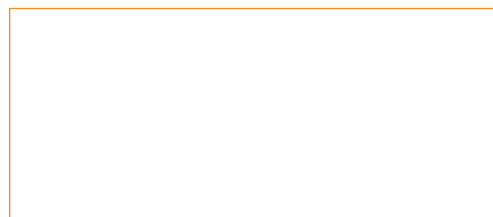
# Onion processing machines

Whether your final product is peeled onions, onion rings, chopped onions, onion blocks or purée shallots, onion processing can be fully automated using Dofra Foodtec machines. It is even possible to divide onions to make them suitable for use in shashliks.



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value adding equipment





## OP-100 and OP-120 Onion peelers

The OP-100 onion peeler has a capacity of approximately 100 onions per minute. The machine adjustment is entirely mechanical, so it is easy to operate and requires little maintenance. Onions ranging from 55mm to 130mm in size can be peeled without having to change the positioning chain.

The OP-120 has a larger capacity than the OP-100, namely 120 onions per minute. However, the most important difference between the OP-100 and the OP-120 is that the peeling wheel of the OP-120 works on a different principle than that of the OP-

100. On the OP-120 the peeling wheel is not driven by gears and belts but by super magnets. This means that the motion of the wheel can be achieved entirely without friction. As a result, the machine is easy to clean and only requires minimum maintenance. Furthermore, the machine achieves an extremely high peeling result. If required, the OP-100 and the OP-120 can be supplied in a design that is suitable for peeling very small onions (from 45mm) or for peeling shallots. The Dofra Foodtec machines are the only machines on the market that offer these possibilities.

## MVC-4000 Onion slicer

Onion rings can be cut effortlessly using the MVC-4000. It is also possible to use the MVC-4000 to chop onions and to purée shallots. The MVC-4000 has a capacity of up to 4000 kilograms per hour. The major advantage of the MVC-4000 is that multiple attachments and no less than 10 different cutting blocks are available. This means that the MVC-4000 can be used for a wide range of processes.

## OD-6000 onion de-coring and dividing machine

The OD-6000 is an onion de-coring and dividing machine that can be operated simultaneously by either one or two operators. The machine divides the onions into two or four segments and is also suitable for de-coring and/or segmenting apples, tomatoes and sweet peppers.

The maximum capacity of the machine is approximately 5,500 units per hour. It is possible to process onions with a diameter from 55mm up to an including 120mm.



Onion processing machines

Foodtec