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# Dixie Canner Company

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Worldwide Dependability

Can Packaging & Processing Equipment

DIXIE M-4

LYE PEELER – SCALDER

WITH PROPER PRECAUTIONS, THE HAZARDS OF LYE PEELING CAN BE REDUCED TO A MINIMUM. EXERCISE CAUTION WHEN WORKING WITH LYE SOLUTION.

Lye peeling is widely used for the peeling of fruits and vegetables and gives very satisfactory results. The process is frequently used on peaches, sweet potatoes, white potatoes, apricots, and carrots. The process consists of passing the product through a bath of boiling, dilute sodium hydroxide (lye) solution. The flesh of the product is insoluble in the dilute lye solution. The lye acts most vigorously when hot, and therefore, the lye solution should be kept at the boiling point.

The concentration of the lye and the time of immersion depends upon the type and quality of the product being treated. For this reason, it is important that the products be graded for size and maturity prior to this process. Under-ripe fruits require a more concentrated solution than fully matured ones. The concentration of the solution and the time for immersion can be found in the canning instructions for specific products available from various sources. It is important not to exceed these specified concentrations and immersion times.

After an immersion time of from 30 seconds to 5 minutes, the product is immediately washed. Washing is necessary to prevent the lye from attacking the edible tissues and also to prevent the lye from impairing the quality and flavor of the product. It is also important to remove traces of lye to prevent browning of the treated material. In lye peeling, the loosened skin is removed by washing the product with jets or by tumbling in a rotary washer.

#### OPERATION:

Prepare lye solution of proper concentration for your product in the swing basket section of the lye peeler. Turn on steam valve to allow circulating steam to heat the lye solution to a rolling boil. (It may be advisable to test the concentration with a few pieces of your product. Adjust the concentration of the solution as required.) Place product in lye solution, being sure that all product is covered with solution. Stir product carefully to insure all peelings are contacted by the lye solution. As soon as the product has been immersed for the correct amount of time, lift the handle of the swing basket to transfer the product into the rinse basket. Immediately rinse the product with cold water to remove all traces of the lye solution. The rinsed product may then be transferred to a mechanical washer for tumbling or jet spraying to remove the peels, or to a processing area where the peels may be removed by hand. **CAUTION: TO PREVENT CHEMICAL BURNS, ALWAYS WEAR RUBBER GLOVES WHEN HANDLING PRODUCT WHICH HAS BEEN IMMERSSED IN LYE SOLUTION.** To use as a scalding, simply omit the lye solution and follow directions above.

# DIXIE LYE PEELER - SCALDER

## CATALOG NO. M-4

