

Peelers Vegetable Peeler, 15 kg

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
AIA #	



Main Features

- Transparent lid in damage-resistant plastic material allows visibility during peeling cycle.
- Peels are reduced to small pieces to facilitate drainage process.
- Pulse function to control the unloading operation.
- Removable water inlet, clipped to the cover, designed to serve as a spray to clean the machine.
- Timer with countdown display.
- Magnetic detectors will stop the machine from operating when the lid and/or door are opened.
- Suitable for 80-300 meals per service.

Construction

- Complete stainless steel construction.
- IP55 waterproof touch button control panel.
- Transparent BPA free cover incorporates a magnetic safety system which stops the machine if lid is not properly closed.

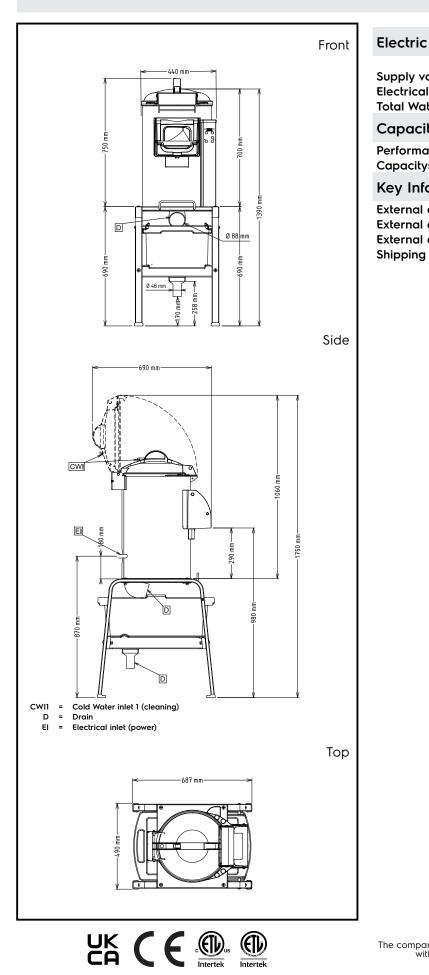
Optional Accessories

- Brushing plate for T10 or T15 (not for models with abrasive cylinder)
- Abrasive plate for small onions, shallots and garlic T10 or T15, 388 mm diam.(not for models with abrasive cylinder)
- Knife plate for 10 and 15 kg vegetable peelers (not for models with abrasive cylinder)
 PNC 653204
- Drying basket for T15
 Filter table with sliding shelf, preassembled
 PNC 653783 □
- Filter table with sliding shelf PNC 653784 🗆

APPROVAL:

Electrolux PROFESSIONAL

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Supply voltage: Electrical power max: Total Watts:	200-240/380-440 V/3 ph/50/60 Hz 0.37 kW 0.37 kW
Capacity:	
Performance (up to): Capacity:	240 kg/hour 15 litres
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Shipping weight:	440 mm 690 mm 750 mm 52 kg

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.