



POTATO PEELER PI-10

10 Kg. / 22 pounds load per cycle.



Single Phase: 550 W
Three phase: 370 W

External dimensions (WxDxH)
435 x 635 x 668 mm

External dimensions with stand
433 x 638 x 1040 mm

Net weight: 36/34 Kg

Noise level (1m.): 70 dB(A)
Background noise: 32 dB(A)

AVAILABLE MODELS

1000608	Potato peeler PI-10 120/60/1
1000650	Potato peeler PI-10 230-400/50/3N
1000651	Potato peeler PI-10 230/50/1
1000652	Potato peeler PI-10 220-380/60-3N
1000653	Potato peeler PI-10 220/60/1

* Ask for special versions availability

SALES DESCRIPTION

Stainless steel construction commercial potato peeler. Also suitable to peel carrots and other similar products. 0-6 min. timer. Removable turntable for easy cleaning.

- ✓ Construction in stainless steel.
- ✓ Lateral stirrers covered with silicon carbide abrasive (approved by NSF).
- ✓ Aluminium base plate lined with silicon carbide abrasive (approved by NSF), easily removable for cleaning purposes.
- ✓ Auto-drag of waste to the drain.
- ✓ Energy efficiency owing to engine optimisation.
- ✓ Lifiable transparent polycarbonate cover, complete with locking and safety device.
- ✓ Aluminium door with hermetic seal and safety device.
- ✓ Waterproof control board (IP65): Improved reliability against moisture and water splash.
- ✓ Water inlet system with non-return air break.
- ✓ Auxiliary contact for external electric valve.
- ✓ 0-6min timer and possibility of continuous operation.

OPTIONAL

- Stainless steel floor stand.
- Filter with no-foam feature.

ACCESSORIES

- Stands for potato peelers
- Filters for potato peelers M / PI / PES

SPECIFICATIONS

Hourly production: 200 Kg / 240 Kg
Capacity per load: 10 Kg
Timer (min-max): 0' - 6'



DYNAMIC PREPARATION
COMMERCIAL POTATO PEELERS

product sheet
updated 06/10/2023

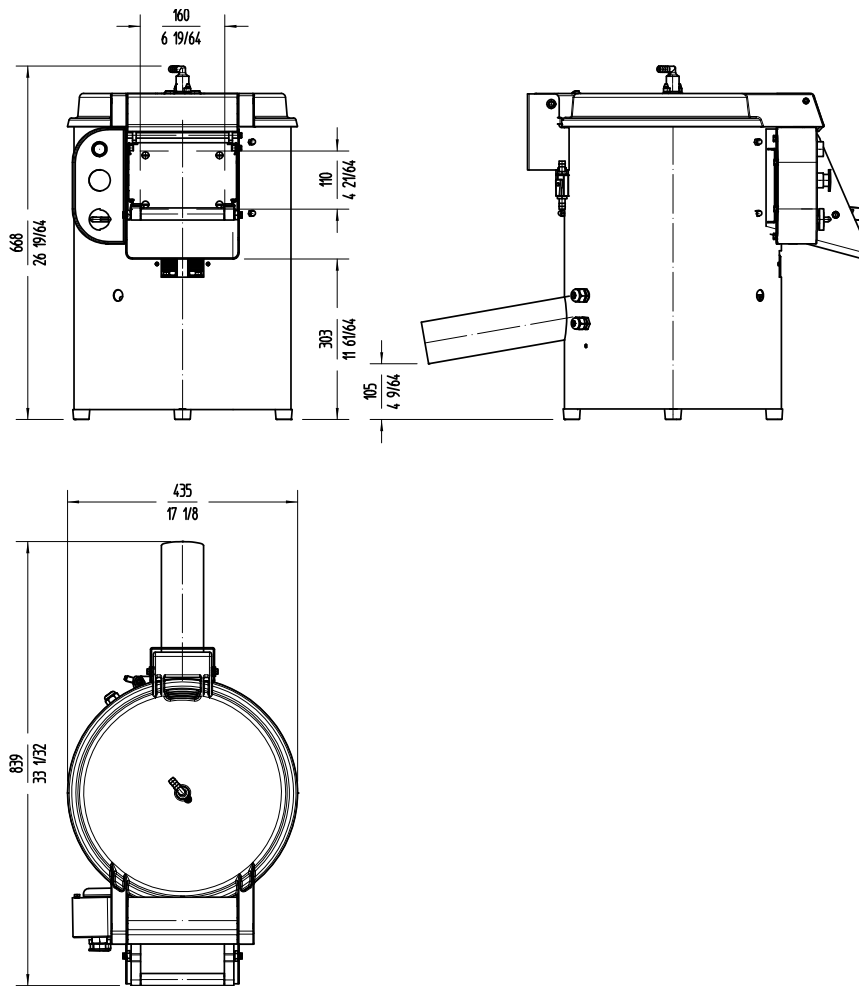


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Project	Date
Item	Qty
Approved	

product sheet
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