

### **EQUIPMENT**



Powerline Peelers will make any commercial kitchen more efficient, cutting preparation time for potatoes, carrots, and other root vegetables by 95%, while reducing typical waste by 10%. With a production capacity of up to 360 Kg per hour, this unit will keep up with almost all commercial kitchens' production requirements.

# PP-30

#### STANDARD FEATURES

- Great for root vegetables such as potatoes, carrots and parsnips.
   Some customers even use it to clean shellfish and scale small fish.
- Stainless steel construction ensures long life and makes cleaning easy.
- Able to remove peels in a quick and efficient manner
- Corrosion resistant cover
- Cord and plug
- Removed flesh is minimized by its equal stripping capacity
- Easy to operate
- Branding Stone wheel, 400mm Ø, ensures equal turning and stripping.

### **STANDARD ACCESSORIES**

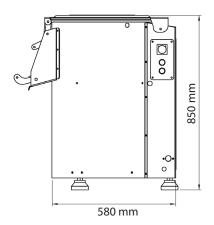
- Durable peeling disc.
- Corrosion resistant cover

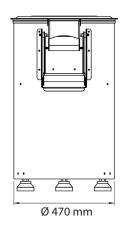
# PP SERIES PEELERS PP-30

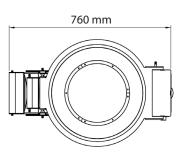
# **Technical Data**

Motor	1/2 HP (400W), 1725 RPM
Electrical	230/50/60/1
Capacity per batch	15-20 kg (33.07-44.09 lbs.)
Capacity per hour	793.66 lbs. (360 kg)
Control	Push button On/Off
Housing	Stainless steel
Cover	Corrosion resistant cover
Height	33.46" (850mm)
Diameter	18.5" (470mm)

## **Detail & Dimensions**







As continued product improvement is a policy of Powerline, specifications are subject to change without notice.



### **POWERLINE EQUIPMENT COMPANY**