

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 600 Kg per hour, this unit will keep up with almost any commercial or industrial operation.

PP SERIES PEELERS PP-60

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
- Safety interlock
- Branding stone wheel, 550mm Ø, ensures equal turning and stripping.

STANDARD ACCESSORIES

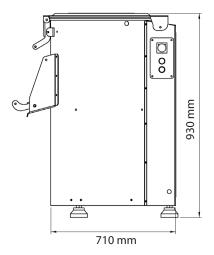
- Durable peeling disc.
- Corrosion resistant cover

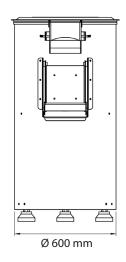
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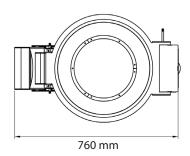
Technical Data

Motor	1 HP (750W), 1725 RPM
Electrical	230/50/60/1
Capacity per batch	25-30 kg (55.12-66.14 lbs.)
Capacity per hour	1322.77 lbs. (600 kg)
Control	Timer switch, 5 min. max
Housing	Stainless steel
Cover	Corrosion resistant cover
Height	36.61" (930mm)
Diameter	23.62" (600mm)

Detail & Dimensions







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



POWERLINE EQUIPMENT COMPANY