

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	26
gross weight (Kg)	37
breadth (mm)	520
depth (mm)	630
height (mm)	590

PROFESSIONAL DESCRIPTION

$\label{eq:potato} \textbf{POTATO PEELER on Feet, Maximum load of 5 Kg. per cycle:}$

- stainless steel structure and plastic materials suitable for food contact;
- **transparent food-grade polycarbonate top cover** for monitoring the processing stages;
- continuous washing , which allows for uniform processing and facilitates subsequent cleaning phases of the machine
- safety microswitches on the top cover and on the outlet mouth ;
- product eject button;
- **Door with handle** on the product discharge mouth;
- $\circ\;$ automatic water jet to help eliminate peeling residues ;
- $\circ \ \ \text{manual plate extraction system;}$
- timer from 0 to 4 minutes;
- production capacity 60 Kg/h;
- supplied with: removable abrasive plate, which guarantees perfect peeling of the product with very little production waste .
- ∘ Available with single-phase V. 230/1 or three-phase V. 380/3+N power supply,

CE mark
MADE IN ITALY



FM-PPN/5/M



Potato peeler, maximum cycle load Kg.5, production capacity Kg 60, V 230/1, Kw 0.37, dimensions mm 520x630x590h

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

FMPTA



FIMAR - Technochef - Plate in abrasive cloth for potatoes and carrots, Mod. PTA

Delivery from 4 to 9 days

FMPAB



FIMAR - Technochef - Plate in carborundo abrasive, Mod. PAB

Delivery from 4 to 9 days



