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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	36
gross weight (Kg)	47
breadth (mm)	400
depth (mm)	770
height (mm)	860

PROFESSIONAL DESCRIPTION

POTATO PEELER on feet, Maximum load 10 kg. 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 ;
- Door with handle on the product discharge mouth;
- automatic water jet to help eliminate peeling residues ;
- product eject button ;
- manual plate extraction system;
- timer from 0 to 4 minutes;
- production capacity 120 Kg/h ;
- supplied with: removable abrasive plate, which guarantees perfect peeling of the product with very little production waste ,
- $\circ\,$ available with single-phase power supply V. 230/1 or three-phase V. 400/3+N,
- Possibility of centrifuging leafy vegetables using the stainless steel basket code FMCCV, available as an optional.

CE mark MADE IN ITALY

AVAILABLE MODELS

FM-PPN/10M/M	Potato peeler, maximum cycle load Kg.10, production capacity Kg 120, V 230/1, Kw 0.75, dimensions mm 400x770x860h	Delivery from 4 to 9 days
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
FM-ABRLT	FIMAR - Technochef - Lateral abrasive	Delivery from 4 to 9 days
FMPTA	FIMAR - Technochef - Plate in abrasive cloth for potatoes and carrots, Mod. PTA	Delivery from 4 to 9 days
FMCCV	FIMAR - Technochef - Stainless steel basket for centrifuge, Mod. CCV	Delivery from 4 to 9 days
FMPAB	FIMAR - Technochef - Plate in carborundo abrasive, Mod. PAB	Delivery from 4 to 9 days