



POTATO PEELER PI-10

10 Kg. / 22 pounds load per cycle.



FEATURES AND BENEFITS

- ✓ 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.

SALES DESCRIPTION

Stainless steel construction commercial potato peeler.

Also suitable to peel carrots and other similar products.

0-6 min. timer.

Removable plate for easy cleaning.



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Project	Date
Item	Qty
Approved	

DYNAMIC PREPARATION
COMMERCIAL POTATO PEELERS

product sheet
updated 06/03/2018



POTATO PEELER PI-10

10 Kg. / 22 pounds load per cycle.



SPECIFICATIONS

Hourly production: 200 Kg / 240 Kg

Capacity per load: 10 Kg

Timer (min-max): 0' - 6'

Single Phase: 550 W

Three phase: 370 W

External dimensions (WxDxH)

433 x 635 x 625 mm

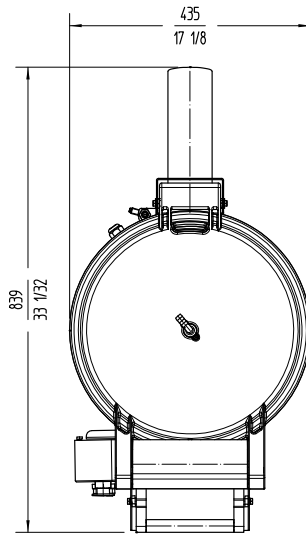
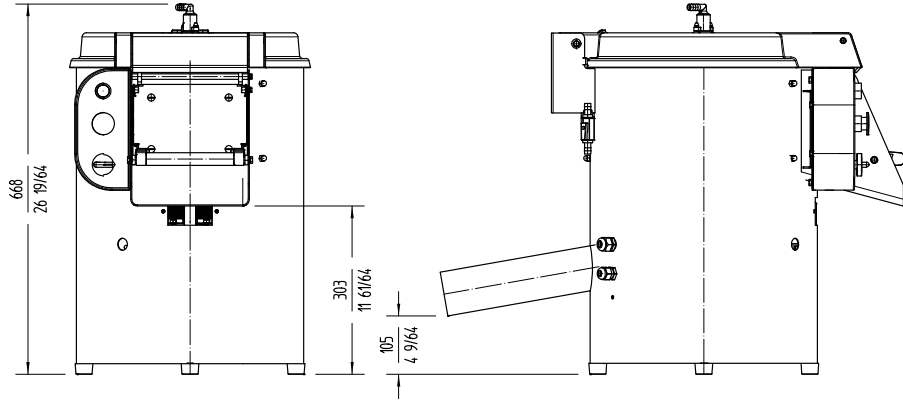
External dimensions with stand

433 x 638 x 1040 mm

Net weight: 36 Kg

Noise level (1m.): 70 dB(A)

Background noise: 32 dB(A)



AVAILABLE MODELS

1000650 Potato peeler PI-10 230-400/50/3N

1000651 Potato peeler PI-10 230/50/1

* Ask for special versions availability

ACCESSORIES

Stands for potato peelers

Filters for potato peelers

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