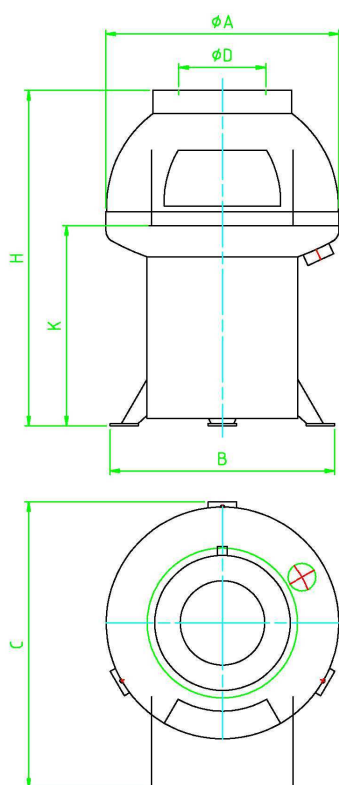




VEGETABLE PEELER TYPES 25 E – 50 E – 100 E – 200 E



USE

These machines are designed for use by market gardeners, fruit and vegetable wholesalers and canners, local authorities, etc.

They peel potatoes, carrots, celeriac, turnips, onions (and frozen tomatoes).

A different, special machine is required to peel garlic.

PERFORMANCE

La Parmentière peelers provide especially careful peeling, the main features of which are:

- attractive appearance of the peeled produce,
- the produce retains its original shape due to the hemispherical shape of the bowl, producing regular, producing even movement,
- waste reduced to a minimum,
- optimum hourly output (see table)

HOURLY OUTPUT (in kg)			
TYPE	Potatoes, carrots, turnips	Celeriac	Onions
25 E	125-400	-	150
50 E	250-750	250-300	350
100 E	400-1200	500-750	700
200 E	1000-3000	1250-1875	1750

The wide output range given above takes into account, particularly for potatoes,

- 1- Their size,
- 2- The length of time they have been in storage.

For new potatoes, the yield is two to three times less than for large potatoes, due to the fact that:

- The machine can only take a reduced load,
- The area to be peeled is greater for the same weight of product.

For onions peelers, the abrasive must be finer, while for celeriac it must be coarser.

CHARACTERISTICS

Particularly efficient abrasive disc..

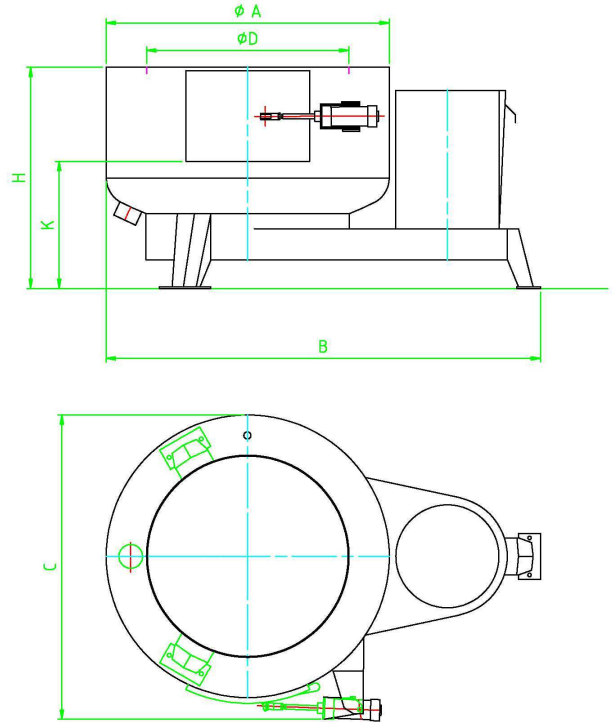
Machine made entirely of 18/10 stainless steel.

- Sealed ball bearings.
- Stainless steel screws, etc..
- Door may be set to one of four positions (3 on model 200 E).
- Capacity (see table),
- Power and water flow (see table).

TYPE	CAPACITY (in kg)		Power	water flow (L/hr)
	Potatoes, Carrots, Turnips, Celeriac	New potatoes, Onions		
25 E	20-25	12-15	1 kW	1000
50 E	40-50	25-30	2.2 kW	1000
100 E	80-100	50-60	4 kW	2000
200 E	150-250	100-150	15 kW	2000



TYPE 200 E



MACHINE DIMENSIONAL DRAWINGS

(In mm-side/top view)

TYPE	ø A	B	C	øD	H	K
25 E	710	660	800	300	1090	640
50 E	820	760	890	390	1100	620
100 E	960	925	1110	440	1250	750
200 E	1300	2000	1500	800	1140	660

OPTION

All machines have the option of: cylinder-operated door with automation cabinet for optimum control of the length of time the produce spends in the machine.

The advantages of this method of operation are considerable:

- staff savings since there is no need for permanent machine minding.
- savings in both water and electricity,
- optimised peeling.

ELECTRICAL CABINETS (ON/OFF)

SUPPLIED WITH THE MACHINES ARE EQUIPPED WITH A VARIABLE DRIVE, SO THAT THE SPEED OF THE WHEEL CAN BE ADAPTED TO SUIT THE VARIETY OF PRODUCT.



LA PARMENTIERE

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