

Gamma aluminium

PP / PPC

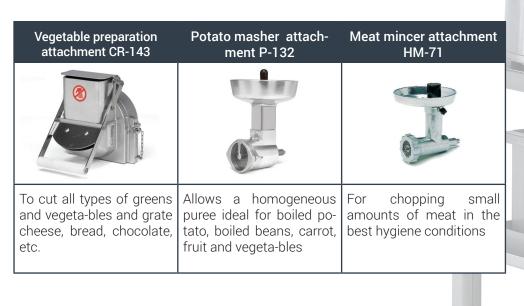




Commercial potato peelers

To peel potatoes, carrots and other similar foods quickly and safely.

- → Made of highly resistant **aluminium**.
- → Abrasive peeling: abrasive lined chamber walls and base plate.
- → Integral control panel complete with on/off push buttons and a 0-6 minute timer.
- → Orientable cylinder.
- → PPC: equipped with an attachment drive to power accessories.



→ Optional equipment:

Soportes

Filtros anti-espuma para las peladuras.



Part of a complete solution:

SAMMIC FRENCH FRY SYSTEM



Optimization process for the production and storage of fresh french fries. French fries will stay perfectly fresh for 8 to 9 days once peeled, cut, vacuum packed and chilled in one process.





FEATURES	PP-6	PPC-6	PP-12	PPC-12
Selection guide				
Covers (from / to)	30-150	30-150	60-200	60-200
Features				
Capacity per load	6 Kg	6 Kg	12 Kg	12 Kg
Production /hour (max)	150 kg	150 kg	270 kg	270 kg
Timer	0 - 6'	0 - 6′	0 - 6′	0 - 6′
Loading				
Single Phase	400	550	400	550
Three phase	370	550	370	550
Attachment drive	No	Yes	No	Yes
External dimensions				
External dimensions (WxDxH)	395 x 700 x 433mm	395 x 700 x 433mm	395 x 700 x 503mm	395 x 700 x 503mm
External dimensions with stand	411 x 700 x 945mm	411 x 700 x 945mm	411 x 700 x 1015mm	411 x 700 x 1015mm
Net weight	37 Kg	37 Kg	38 Kg	38 Kg







