

Peeling

PL 25S potato peeling machine

Gentle and precise knife peeling technology for processing potatoes, carrots, beetroot, cabbage turnip (kohlrabi) and other tuber vegetables

400 kg (880 lb)/h Max. capacity



Your benefits

- ✔ Cost-effective due to low purchase and operating costs
- ✔ The robust and stable design made of stainless steel ensures long-term and reliable use
- ✔ Easy cleaning and operation
- ✔ Versatile use for several types of tuber vegetables

Portrait

Perfect peeling technology for processing potatoes and tuber vegetables

The PL 25S potato peeling machine is a solid machine for peeling and simultaneously washing potatoes, carrots, beetroot, cabbage turnips (kohlrabi) and other root vegetables. A gentle water spray from above thoroughly washes the products during peeling.

The PL 25S has a perfect peeling technique thanks to a peeling system with double-edged blades. The difference between mechanically processed and hand-peeled tuber vegetables is no longer detectable. Due to the gentle peeling process by means of a swash plate, the shelf life of the products is significantly prolonged and the amount of waste is extremely low.

The peeling time is programmed by means of the automatic timer and is infinitely adjustable from 1–6 minutes.



Product groups



Gentle emptying is achieved by a slow machine restart.

Benefits



Innovative blade peeling system

Both sides of the blades are used by means of right and left rotation, and the rotation direction can be reversed using CEE connectors. The machine provides an outstanding smooth surface after peeling so that even old potatoes look fresh once peeled.

The waste produced is minimal, and a supply for 24 hours or more can be peeled. The peeled potatoes do not discolor. The blades are kept permanently clean by the automatic water spray.

Both sides of the blades are used by means of right and left rotation, and the rotation direction can be reversed via Cekon adapter. The difference between mechanically processed and hand-peeled tuber vegetables is no longer detectable. The blades are arranged so that the round or oval-shaped tuber vegetables are guided between the blades to the depth of their peel, thus keeping waste to a minimum.



Optimal hygiene due to quick peeling disk and peeling basket replacement

The peeling basket and peeling disk can be removed and installed in less than three minutes. In combination with the rounded base and smooth surfaces of the peeling machine, this allows effective and fast cleaning

The robust stainless steel construction and reliable mechanism make the PL 25S ideal for long periods of maintenance-free use.

Technical data

Electrical power	Voltage	3~400 V N/PE
	Power	1.5 kW (2 HP)
	Infeed/placement height	1195 mm (47")
	Outfeed/delivery height	650 mm (25.6")
Water	Fresh water connection	DN25
Dimensions	LxWxH	735 x 750 x 1195 mm (28.9 x 29.5 x 47")
	Weight	133 kg (293 lb)
Miscellaneous	kg per batch	25 kg (55 lb)
	Cycles per hour	15

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.