

Wash and Peel in One Step

# PL 40K

The KRONEN PL 40K gentle abrasive peeler expedites the peeling and washing of potatoes, beets, or carrots. This ideal system enables razor-thin, gentle removal of the peel to deliver the highest product for further processing. The entire cycle of filling, peeling, and emptying takes a mere 2 – 3 minutes.

Capacity up to 1,300 lb (600 kg) per hour dependent on product and feeding method.



MAX CAPACITY

**1,300**

Pounds/Hour

**WASH & PEEL**

CYCLE TIME

**2-3 min.**

Your Partner in  
Processing Line Solutions

**URSCHEL® + KRONEN®**



## Your Partner in Processing Line Solutions

Urschel, The Global Leader in Food Cutting Solutions, continues to assist commercial and industrial size food processors everywhere.

Reaching out to assist processors of all sizes, Urschel now provides KRONEN systems.

KRONEN systems are backed by high quality Urschel service and expertise.



*Automated version with pneumatic door opening.*

## PL 40K

PEELING, WASHING

### Features

Simple to operate, maintain, and clean.

Automatic timer programs peeling time adjustable from 1–10 minutes.

Sanitary, stainless-steel design with the food product zone completely separate from the mechanical zone.

Designed for commercial kitchen use taking up limited floor space.

A variety of peeling discs are available from coarse to fine.

Peeling disc may be replaced with a rubber coated insert disc for practical washing within three minutes.

Optional automatic systems available for centralized control of the filling and peeling process.

Rapid switchover. Peeling disc and basket can be removed and replaced within three minutes.

E-Stop allows rapid halting of production.

Clean, complete peeling to assist in further potato processing.



Manual version



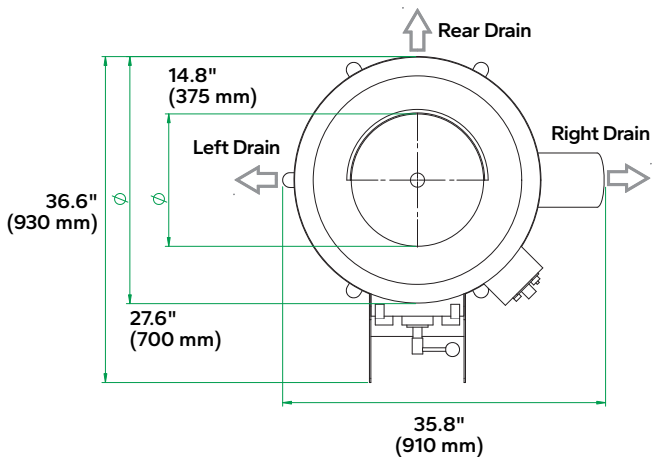
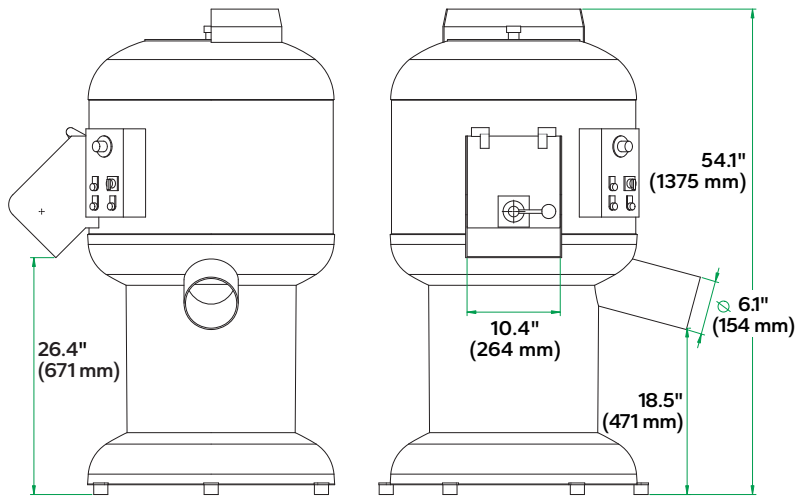
## Operation

1. Product enters the machine.
2. The peeling disc rotates at high-speed, accelerating the product against the peeling basket. The product is accelerated into an elliptical rotary motion, causing a thorough, all-round peeling of the product.
3. Water is injected via a spray nozzle, resulting in the peel waste being flushed out through the peeling disc – basket gap.
4. After the elapsed peeling time, the user turns the handle to open the product ejection flap, then open the machine lid.

## Accessories

- ▣ Rubber basket system (basket and disc) is available to convert the peeling system into a washing system.
- ▣ Gentle abrasive peeling system in various grain sizes.
- ▣ Pneumatic door closing function for integration into an automatic processing system.

## Dimensional Drawing



## Specifications

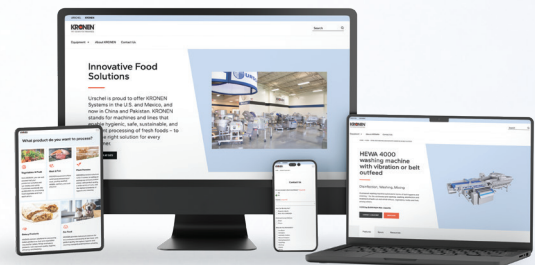
Measurements and weights may vary depending on machine configuration.

Electrical	<b>Power:</b> 2 HP (1.5 kW) <b>Voltage:</b> 3~400 V N/PE
Dimensions	<b>LxWxH:</b> 36.6 x 35.8 x 55" (930 x 910 x 1395 mm) <b>Weight:</b> 287 lb (130 kg) <b>Infeed height:</b> 49.4" (1254 mm) <b>Outfeed height:</b> 26.4" (671 mm)
Additional	<b>kg (lb)/Batch:</b> 40 kg (88 lb) <b>Peeling:</b> Abrasive <b>Water:</b> Fresh Water Connection



The Global Leader in Food Cutting Technology

**#1 Best selling provider**  
of industrial cutting machinery  
throughout the world



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