

FLOTT Onion, Garlic and Vegetable Peeler

- water bath peeling at the bottom and sides for:
 - short, low-noise peeling cycles
 - delicate peeling action
 - reduced water consumption
- auto-stop control for complete safety:
 - the machine automatically stops when the loading lid, top lid or release flap are opened
- stainless steel body
- 400 V three phase AC motor with belt drive
- automatic shut down with manual guards against automatic start-up after a power failure
- motor protection
- automatic waste remover
- 3 metres of cable with Cekon plug
- control valve for reduced water consumption
- automatic peeling-time selector, gentle release

Equipments for selection

1.) peeling system for onions

- 1 carborundum peeling basket
- 1 carborundum peeling disc
- 1 cap nut

2.) peeling system for garlic

- 1 carborundum peeling basket
- 1 carborundum peeling disc
- 1 cap nut

3.) peeling system for potatoes, carrots and other root vegetables

- 1 carborundum peeling basket
- 1 carborundum peeling disc
- 1 cap nut

Possible accessories

- 1.) 1 peel collector, plastic
- 2.) 1 wash insert, stainless steel (basket and disc for washing potatoes and other root vegetables without simultaneous peeling)

Machine type	ZS 3	ZS 10	ZS 25
Loading capacity kg up to			
Onions	4	12	25
Garlic	3	10	20
Potatoes, carrots etc.	5	15	30
Raw product output per hour up to			
Onions	100	300	600
Garlic	90	250	500
Potatoes, carrots etc.	130	400	800
Rated power kW	0,25	0,55	1,50
Water connection DN standard	15	20	25
Depth mm	378	600	735
Width mm	560	770	900
Height mm	855	950	1195