

FLOTT

Your partner for all peeling requirements

Perfect washing and peeling technology
for all types of root vegetables



35/35 S
Bench model



35/35 S
Pedestal model



50/50 S
Pedestal model



MINI-FLOTT Potato Washers and Peelers

Perfect peeling technology

Stainless steel body, auto-stop control, restart protection, 400 V three phase AC motor or 230 V AC motor, control valve for reduced water consumption, automatic peeling-time selector, gentle release.

Peeling takes place in a water bath and offers the following advantages:

- 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.

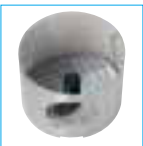
Gentle release is ensured because the machine restarts slowly and the start button must be pressed and held down, which is an added safety feature. An automatic shut down with manual restart guards against automatic start-up after a power failure.



MINI-FLOTT peeling disc with double-edged blades

Both sides of the blades are used through right and left rotation. The blades are arranged so that the round or oval shaped potatoes are guided between the blades with the depth of their peel. A supply of 24 hours or more can be peeled. The potatoes do not discolour.

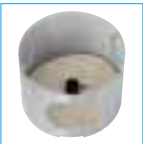
- Identical in appearance to hand-peeled potatoes



MINI-FLOTT round hole peeling discs

The peeling discs are perforated so as to form a raised projection in one direction. The resulting sharp cutting

edge peels the vegetables.
Peeling disc No. 1 = new potatoes
Peeling disc No. 2 = medium potatoes
Peeling disc No. 3 = old potatoes



MINI-FLOTT carborundum peeling disc

Peeling disc with friction lining

Technical Data

Machine type

Loading capacity kg
Raw product output per hour up to
Rated power kW 230 V AC
Rated power kW 400 V three phase AC
Water connection DN standard
Depth mm
Width mm
Height mm – bench model (400 V)
Height mm – pedestal model



35/35 S

4
80
0,18
0,12
15
450
410
500
610

50/50 S

5
120
0,18
0,12
15
450
410
520
730

* Both bench and pedestal models are also available with a dirty water drain on the left-hand side.

16 K



18 K



20 K



25 K



FLOTT Potato Washers and Peelers

Perfect peeling technology

Stainless steel body, auto-stop control, restart protection, 400 V three phase AC motor, motor protection, belt drive, control valve for reduced water consumption, automatic peeling-time selector, gentle release.

Peeling takes place at the bottom **and** sides of the machine and offers the following advantages:

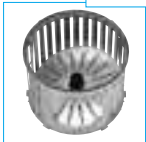
- short, low-noise peeling cycles
- delicate peeling action
- reduced water consumption

The water used in the peeling process is accumulated, so that the vegetables are thoroughly washed and a soft cushion of water is formed. This provides a flexible support and ensures that the peeling action is very gentle (the vegetables are not exposed to heavy bumps or impacts).

Auto-stop control for complete safety:

- the machine automatically stops when the loading lid, top lid or release flap are opened.

Gentle release is ensured because the machine restarts slowly and the start button must be pressed and held down, which is an added safety feature. An automatic shut down with manual restart guards against automatic start-up after a power failure.



FLOTT SUPER peeling system with double-edged blades

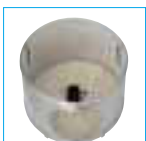
Electrolitically sharpened blades. Both sides of the blades are used through right and left rotation. Direction of rotation can be reversed via Cekon adapter. The mechanically processed potatoes are identical in appearance to hand-peeled potatoes. The super smooth surface given after peeling and the fresh look given to even old potatoes is amazing. Waste is minimal. The blades are arranged so that the round or oval shaped potatoes are guided between the blades to the depth of their peel. Stones and other foreign materials are automatically expelled over the backs of the blades. A supply of 24 hours or more can be peeled. The peeled potatoes do not discolour.



FLOTT round hole peeling system

- with three peeling discs
- No. 1 = new potatoes
 - No. 2 = medium potatoes
 - No. 3 = old potatoes

The peeling system is perforated in such a way as to form a raised projection in one direction. The resulting sharp cutting edge peels the vegetables. Other root vegetables can be peeled as well as potatoes.



FLOTT carborundum peeling system

The peeling system with friction lining works quickly and economically. It is not only suitable for potatoes but is ideal for all other root vegetables, such as carrots, kohlrabi, celeriac, beetroot etc.

Machine type

- Loading capacity kg
- Raw product output per hour up to
- Rated power kW
- Water connection DN standard
- Depth mm
- Width mm
- Height mm



16 K

- 6
- 150
- 0,25
- 15
- 372
- 435
- 855

18 K

- 10
- 280
- 0,37
- 15
- 530
- 555
- 930

20 K

- 15
- 400
- 0,55
- 20
- 600
- 650
- 950

25 K

- 25-30
- 800
- 1,5
- 25
- 735
- 750
- 1195

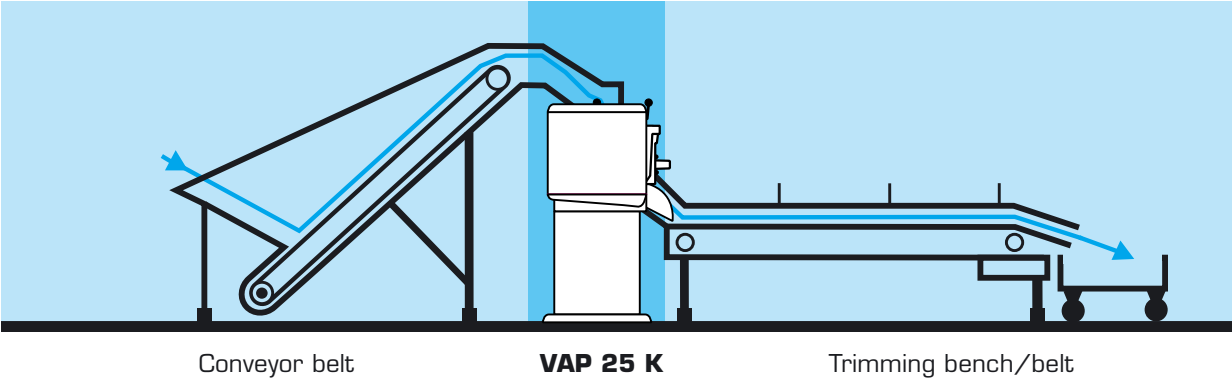


The machine is also available with a dirty water drain on the left-hand side.

VAP 25 K



FLOTT Fully-Automatic Potato Washing and Peeling System



FLOTT VAP 25 K potato washer and peeler, stainless steel body, 400 V three phase AC motor, with automatic program control for

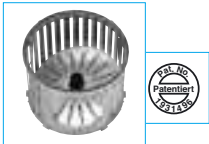
- loading
- washing and peeling
- release of peeled product and dirty water drain
- solenoid valve to minimize water consumption

Peeling takes place at the bottom **and** sides of the machine in an accumulated water bath and offers the following advantages:

- short, low-noise peeling cycles
- delicate peeling action
- reduced water consumption

The water used in the peeling process is accumulated, so that the vegetables are thoroughly washed and a soft cushion of water is formed. This provides a flexible support and ensures that the peeling action is very gentle (the vegetables are not exposed to heavy bumps or impacts).

Three peeling systems and associated accessories to ensure perfect peeling



FLOTT super peeling system with double-edged blades



FLOTT round hole peeling system



FLOTT carborundum peeling system



FLOTT wash insert



FLOTT wash insert with brushes

Machine type

Loading capacity kg
Raw product output per hour up to
Rated power kW
Water connection DN standard
Depth mm
Width mm
Height mm

VAP 25 K

30
800–1000
1,5
25
1050
850
1220

FLOTT also designs fully customized peeling systems

* The machine is also available with a dirty water drain on the left-hand side.

ZS 3

ZS 10

ZS 25



FLOTT Onion, Garlic and Vegetable Peelers

Perfect peeling technology

Stainless steel body, auto-stop control, restart protection, 400 V three phase AC motor, motor protection, belt drive, automatic waste remover, control valve for reduced water consumption, automatic peeling-time selector, gentle release.

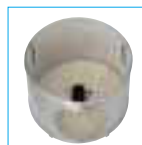
Peeling takes place at the bottom **and** sides of the machine and offers the following advantages:

- 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.

Gentle release is ensured because the machine restarts slowly and the start button must be pressed and held down, which is an added safety feature. An automatic shut down with manual restart guards against automatic start-up after a power failure.



FLOTT carborundum peeling system with different coatings for peeling the following vegetables:

1. Onions
2. Garlic
3. Potatoes, carrots and other root vegetables

Machine type

Loading capacity kg – onions up to
 Loading capacity kg – garlic up to
 Loading capacity kg – potatoes, carrots, etc. up to
 Raw product output per hour – onions up to
 Raw product output per hour – garlic up to
 Raw product output per hour – potatoes, carrots, etc. up to
 Rated power kW
 Water connection DN standard
 Depth mm
 Width mm
 Height mm



ZS 3

4
3
5
100
90
130
0,25
15
378
560
855

ZS 10

12
10
15
300
250
400
0,55
20
600
770
950

ZS 25

25
20
30
600
500
800
1,50
25
735
900
1195

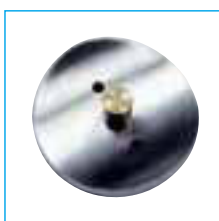


For the small consumption the type MINI-FLOTT 35 is also available in a special design as a garlic peeler (loading capacity: 1- 2 kg).



FLOTT Accessories

Inserts for washing potatoes and other root vegetables without simultaneous peeling



MINI-FLOTT
wash disc



FLOTT wash insert



FLOTT wash insert
with brushes

For 16-25 K, VAP 25 K, ZS 3-25

Mesh peel traps



Peel collector,
plastic
For MINI-FLOTT
35/35 S



FLOTT peel collector,
plastic



FLOTT peel collector,
stainless steel

For MINIFLOTT 50/50 S, 16-25 K, VAP 25 K, ZS 3-25