



Gamma aluminium  
**PP / PPC**






POTATO PEELERS

# 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.

Vegetable preparation attachment CR-143	Potato masher attachment P-132	Meat mincer attachment HM-71
		
To cut all types of greens and vegetables and grate cheese, bread, chocolate, etc.	Allows a homogeneous puree ideal for boiled potato, boiled beans, carrot, fruit and vegetables	For chopping small amounts of meat in the best hygiene conditions

→ **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
<b>Selection guide</b>				
Covers (from / to)	30-150	30-150	60-200	60-200
<b>Features</b>				
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'
<b>Loading</b>				
Single Phase	400	550	400	550
Three phase	370	550	370	550
Attachment drive	No	Yes	No	Yes
<b>External dimensions</b>				
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



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