

F58/911 - IMC SP25 Floor-mounted Potato Peeler - 3 Phase - H 1080 mm - 0.75 kW



Compact and flexible, the SP25 (3PH) peeler has a high output and small footprint, making it ideal for medium and large operations with three-phase power.

Rating: Not Rated Yet

Price

Price with discount £3,139.00

£3,766.80

Discount

[Ask a question about this product](#)

Description

- Able to peel 25kg of potatoes in 2 minutes - up to 513kg per hour
- Upright design with small footprint, ideal for medium and large operations
- Low pedestal for quick and easy discharge of potatoes
- Lubricated, heavy-duty gearbox makes peeling operation smooth and reliable
- Dual position waste outlets and smooth cylinder base for quick, easy cleaning
- Long-lasting, rust-proof plate and replaceable liners for effective peeling
- Suitable for kitchens with three-phase power supply
- WRAS-approved Class A air-break and brass spray nozzle to prevent water escape

Full Description

With a small footprint and quiet motor, the energy-efficient SP25 (3PH) peeler is ideal for medium and large kitchens with a three-phase power supply. Offering the speed and convenience of pre-prepared products, it has the power to peel up to 25kg of vegetables in two minutes - up to 513kg per hour - saving space and time.

Simple and safe to operate, the floor-standing SP25 (3PH) has a low pedestal, for quick and easy discharge of potatoes.

Constructed from rust-proof stainless steel, the SP25 (3PH) is robust and low maintenance, with a heavy-duty belt and pulley drive. Its corrosion-resistant cast aluminium plate has a thick grit layer to deliver effective peeling, whilst stainless steel cylinder liners can be replaced for longer life and lower cost. The smooth profile of the self-draining cylinder and the dual position waste outlets make the peeler hygienic and easy to clean.

-

Reviews

There are yet no reviews for this product.