

PS12E



POTATO PEELING MACHINE

APPLICABLE IN

- ◆ Food Factories
- ◆ Tourist Establishments
- ◆ Canneries
- ◆ Military Catering Services
- ◆ Hospitals
- ◆ Cafeterias
- ◆ Large scale food makers
- ◆ Ready-meal factories

STANDARD FEATURES

- ◆ The machine enables the peeling and washing of potatoes. With the water input into the tank, the onion skin is softened and peeled with very minimal loss. Potatoes do not get smashed or split into pieces.
- ◆ The body, legs and the peeler parts of the machine are made of hygienic materials resistant to corrosion.
- ◆ The machine does not require to be fastened to the floor.
- ◆ Thanks to the safety system, when the lid is open the machine does not operate or stops operating.
- ◆ The overturning system delivers greater performance and time value compared to an emptying cover on the side of the machine.
- ◆ The control panel mounted on the side of the machine delivers ergonomically and insulation against water.
- ◆ Thanks to the timer on the control panel, the peeling is made in the specified period depending on the shape and kind of the onion. It stops automatically when the time is up. The panel controls the water inlet. You need to turn the tap on only once.
- ◆ The peeler is easily changeable and made of stainless steel.
- ◆ Operation is silent and vibration free.
- ◆ The machine does not need greasing or maintenance.

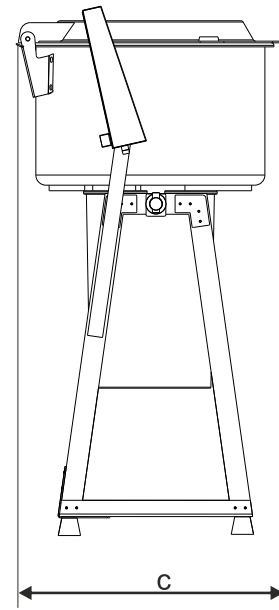
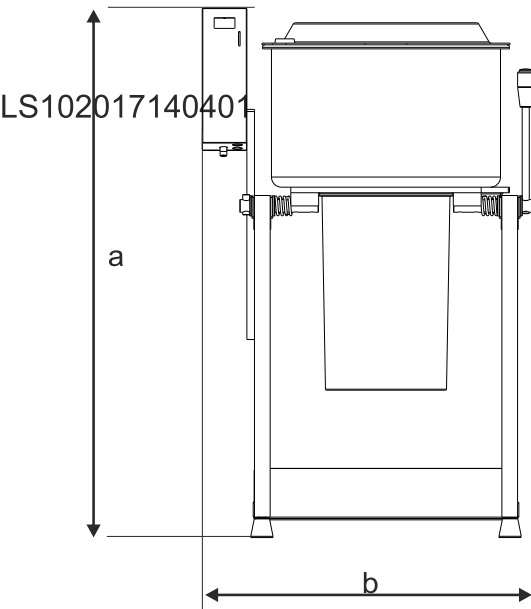


TECHNICAL SPECS

PS12E

Motor	Capacity per batch	Body	Disc	Capacity per hour	Timer Settings	Loss Ratio	Weight	Electric Standards (US)	Electric Standards (EU)
0,37 kW 1/2 Hp.	12 kg. /batch 26 lbs/ batch	Stainless Steel	Stainless Steel	260 kg./hr. 570 lbs/hr.	30-90-120 sec.	8%- 15%	46 kg. 100 lbs.	220V 3N~	400V 3N~

DIMENSIONS



a	101	40
b	56	22
c	53	20

cm inch

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