



Jas

ENTERPRISES

AN ISO 9001:2008 CERTIFIED COMPANY

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This professional stainless steel automatic potato & vegetable peeler makes quick work of all your vegetable peeling needs with an output capacity of 10 to 20 kg per batch. The automatic vegetable & potato peeler is simple and safe to use, as well as easy to clean. Enjoy a swift peeling cycle with minimal product waste. The electrical components are protected in a sealed box to ensure safe operation. The automatic vegetable & potato peeler is a great choice that combines economy and efficiency for all of your vegetable peeling needs.



Advance advantage of Automatic vegetable & Potato Peeler

- Compact design thus occupies very little space.
- Body is from stainless steel with cast iron ring stand ,no corrosions hazards
- Robust and rigid construction for less vibration & higher performances.
- Low temperature peeling technology thus the original ingredient cannot destroy.

Robust construction of Automatic vegetable & Potato Peeler

Made from heavy duty stainless steel fabricated body. Stainless steel peeling chamber coated with abrasive silicon carbide (sic), which peels the vegetables. Stainless steel peeling chamber's bottom plate is drive with help of suitable 4 pole totally enclosed fan cooled single or three phase squirrel cage motor as per is: 325 or 996 {electricity (special power can be accommodated): 110/220/380/415 volts, 50/60 Hz , 1 / 3 phase }

Operating Principle of Automatic vegetable & Potato Peeler :-

Where applicable, fit the rubber fill hose connector over any cold freshwater tap. Position the hopper top in place on the peeler housing. Pour product into the peeling chamber. There should be room in the peeling chamber for product to move around while peeling. Do not overload the peeler. Turn on water supply. As the base of the drum rotates the potatoes /hard vegetables strike against the abrasive inner wall which removes the skin. Peeling times will vary, depending on the type and condition of the product. When the desired degree of peeling has been reached, turn off the water. Place a container under the discharge chute to catch product and open the discharge chute door. The peeler should be cleaned after the peeling operation has been completed.

Application of Automatic vegetable & Potato Peeler batch type:-

Automatic vegetable & potato peeler is suitable for bulb vegetables such as potatoes, carrots, turnip and taro, pachysandras, guava, beet root, and cleaning in very short time.

Standard Accessories of Peeler Machine

- Suitable 4 pole totally enclosed fan cooled single or three phase Squirrel cage motor { (Special power can be accommodated at extra cost): 110/220/380/415 Volts, 50/60 Hz , 1/3 Phase } along with 3 meter cable

Extra Accessories of Automatic vegetable & Potato Peeler :-

- Suitable miniature circuit breaker with 3 pin top as per IS: 1293 for single Phase Electric Motors or Starters, .
- Extra Emery Powder for replacing and maintenance.

Model No	Jas-VP-680	Jas-VP-681	JAS-VP-682
Drum Size	Ø 330 X 330 mm	Ø 400 X 400 mm	Ø 600 X 600 mm
Production Capacity per Batch	10 Kilograms	20 Kilograms	50 Kilograms
Motor	0.5 HP	1 HP	3 HP
Required Space	81 X 46 X 89 cm	92 X 56 X 99	
Net / Gross Weight (kilograms)	60 / 80 Kilograms	75 / 100 Kilograms	
{Shipping Volume (m ³)}	0.53 m ³	0.77 m ³	