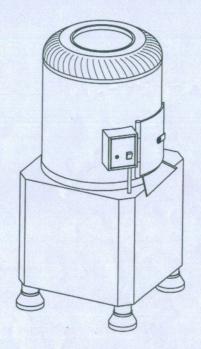
PP8 PP15 PP30 PP SERIES POTATO PEELER

Qualification:certification ISO 9001



PP8/PP15/PP30

Advantage designed

Safety and sanitation

Initiative in China

Eminent credit standing

PP Series Potato peeler

Description

Mod. PP series Potato Peeler is the new product developed and designed with the imported advanced foreign technology. It is suitable for potatoes cleaning and peeling in hotels, restaurants and canteens. It is with the unique design and novel construction. And its quality is with the advantages as following:

- —Belt-driving with high intensity, structure intensive, running smoothly.
- —High efficiency, 8kg and 15kg 30kg holding every time and only 1-2 minutes.
- —Outer beautiful and good-looking, easy to operate and clean.

Maintenance and notes

- 1. Before use, check that the power supply corresponds to that required by the machine, and that the external earthing wire is reliable connected.
- 2.Link to the drain pipe (prepare yourself), and close the discharge door.
- 3. Put the potatoes into the bowl, and add water to rinse at the same time.
- 4. Connect with the power supply and press the start button, then cut off the electricity and water after running two minutes.

5. Open the discharge door, and press start button in order to discharge potatoes.

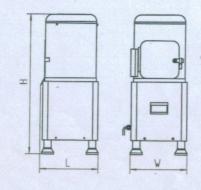
Note: Do not put hands or other things into the bowl in order to avoid injury or machine damaged.

6. After the job, clean carefully the machine, it's enough to dry by a cloth.

7. Check the electric circuit regularly. Please do not make the water splash into the electric box in order to avoid electric elements damaged.

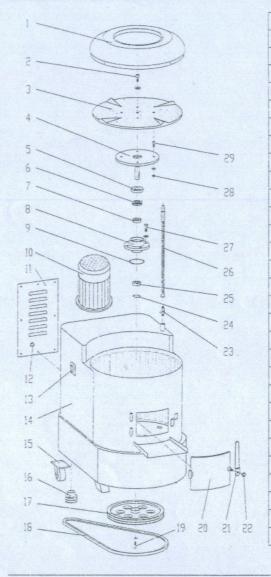
Technical specifications

Model	PP8	PP15	PP30
Voltage	- 220V	- 220V	-220V
Frequency	50/60Hz	50/60Hz	50/60Hz
Power	0.37kW	0.75kW	1.5kW
Rating Input power	0.6kW	1.1kW	2.2kW
IPNO	IPX1	IPX1	IPX1
Capacity	8kg	15kg	30kg
Time	1 ~ 2min	1 ~ 2min	1 ~ 2min
Weight	42kg	67kg	120kg
Dimension (WxLxH) cm	37x38x73	46x47x79	85x53x80



Warning: Do not rinse the machine with water-spray directly

MACHINE ILLUSTRATION

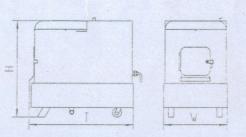


[LL	PART NO.	NAME OF PART	QTY
1	PP30-01	Top cover	1
2	GB70-85	Bolt M12x30	1
3	PP30-02	Turn plate	1
4	PP30-03	Shaft	
5	GB13871-92	Sealing FB68x52x8	1
6	8206	Thrust bearing	1
7	80105	Ball bearing	1
8	PP30-04	Transmission seat	1
9	80x3.1	Searing rubber	i
10	220V 1.5kW	Motor	-1
11	PP30-05	Rear plate	1
12	PG11	Cable retainer	1
13	LQ5-16/2	Switch	1
14		Machine frame	i
15	3"	Foot wheel	2
16	PP30-06	Belt pulley D65	1
17	PP30-07	Belt pulley D315	1
18	GB1171-74	Belt A1300	2
19	GB5781-86	Bolt M12x25	1
20	PP30-08	Unload gate	1
21	PP30-09	Gate handle	1
22		Nut	1
23	Dg20	Copper valve	1 1
24	GB893-76	Thrust washer 47	1
25	80105	Ball bearing	1
26	Dg20	Hollow throat set	1
27	GB5781-86	Bolt M12x35	4
28	GB41-86	Nut M8	4
224			

PARTS LIST

TECHNICAL SPECIFICATIONS

Model	PP30	
Rated voltage	~110/220/230/240 V	
Rated cycle	50/60Hz	
Rated power	2.2 kW	
Dimension WxTxH	530x850x800 mm	
Weight	120 kg	



Pin

PP30-10