



35 Bench model

35 Pedestal model

50 Pedestal model

MINI-FLOTT 35-50

Vegetable Washers and Peelers

Stainless steel body, auto-stop control, restart protection, 400V three phase AC motor or 230V AC motor, control valve for reduced water consumption, automatic peeling-time selector, gentle release.

The water used in the peeling process is accumulated, so that the vegetables are thoroughly washed, a soft cushion of water is formed. This ensures that the peeling action is very gentle – the vegetables are not exposed to heavy bumps or impacts. Peeling process takes place at the bottom and sides of the peeling system.

Gentle release is carried out by a slow restart of the machine. A supply of 24h can be peeled. The vegetables do not discolour.



Auto-stop control for complete safety

- the machine stops automatically when the loading lid, top lid or release flap are opened
- restart guards after power failure



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Peeling disc with double-edged blades

Both sides of the blades are used through right and left rotation. The mechanically processed vegetables are identical in appearance to hand-peeled vegetables.



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Round hole peeling disc

The peeling discs are perforated so as to form a raised projection in one direction. The resulting sharp cutting edge peels the root vegetables. Includes three different peeling discs for different levels of maturity.



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Carborundum peeling disc

Peeling disc with friction lining, quick and economical.

Technical specifications

Machine type	35	50
Loading capacity kg	4	5
Raw product kg output per hour up to	80	120
Rated power kW – 230 V AC motor / 400 V motor	0.18 / 0.12	0.18 / 0.12
Water connection DN standard	15	15
Depth mm	450	450
Width mm	410	410
Height mm – bench model (400 V) / pedestal model	500 / 610	520 / 730