



FLOTT 16K-25K

Vegetable Washers and Peelers

Stainless steel body, auto-stop control, restart protection, 400V three phase AC motor, motor protection, belt drive, 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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SUPER peeling system with double-edged blades

Electrolitically sharpened blades. Both sides of the blades are used through right and left rotation. Direction of rotation can be reversed via cekon adapter. The mechanically processed vegetables are identical in appearance to hand-peeled vegetables. Waste is minimal.



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Round hole peeling system

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



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Carborundum peeling system

The peeling system with friction lining works quickly and economically. It is not only suitable for potatoes but is ideal for all other root vegetables, such as carrots, kohlrabi, celeriac, beetroot etc.

Machine type

	16 K	18 K	20 K	25 K
Loading capacity kg	6	10	15	25-35
Raw product kg output per hour up to	150	280	400	800
Rated power kW	0.25	0.37	0.55	1.5
Water connection DN standard	15	15	20	25
Depth mm	372	530	600	735
Width mm	435	555	650	750
Height mm	855	930	950	1195