Potato Peeling Machine | Potato Peeler

Potato peeler machine introduce

Potato washing and peeling is the first step for both frying potato chips plant and frozen French fries maker, for small and medium capacity chips project, potato peeling machine will finish the washing and peeling process in one machine. As to g large industry potato chips manufacture, a preliminary drum washing machine should be used in advance.

01 Abrasive Peeling Machine



Feature:

Abrasive peeling machine is especially suitable for small scale potato chips French fries processing plant.

The batch abrasive peeler will peel the potato using a rough contact surface which is coated with carborundum. Carborundum is the hardest polishing and abrasion material.

With batch operation, effect of peeling and washing is easy to control at any time.

Technical Data:

Specification	Power	Capacity	Peeler Weight	Dimension
HPM10	0.75 Kw/220v	150 Kg/h	60Kg	690×430×860mm
HPM30	1.1 Kw/380v	300 Kg/h	80Kg	710×630×840mm
HPM80	2.2 Kw/380v	800 Kg/h	130Kg	880×960×1000mm

02 Brush Potato Peeler



Feature:

Brush Potato Peeler is suitable for automatic potato chips making machine project, both frying and frozen processing.

Brush potato peeling machine is working continuously, depends on the capacity, potatoes are peeled by means of 6,8,12 or more brush rollers which mounted various grades softness and hardness materials. Sometimes, steel wire brush is place for difficult material peeling process, such like cassava peeling.

Separate spray shower ensure a fine washing effect while potato peeling, small damage and more cleaning.

Technical Data:

Specification	Power	Capacity	Peeler Weight	Dimension
HPM800	1.1Kw/380v	800 Kg/h	260Kg	1600×730×840mm
HPM1000	1.5Kw/380v	1500 Kg/h	300Kg	2120×910×1020mm
HPM1500	2.2Kw/380v	1800 Kg/h	380Kg	2400×910×1020mm
HPM1800	3Kw/380v	2000 Kg/h	400Kg	2550×910×1020mm
HPM2000	3Kw/380v	2500 Kg/h	460Kg	2900×910×1020mm
HPM3000	4Kw/380v	3500 Kg/h	560Kg	2950×1050×1045mm
HPM4000	4Kw/380v	4500 Kg/h	600Kg	3030×1170×1215mm
HPM5000	5.5Kw/380v	5500 Kg/h	700Kg	3050×1250×1310mm

03 Screw Conveyor Brush Potato Peeling Machine



Feature:

Screw Conveyor Brush Potato Peeling Machine is suitable for industry frying and frozen potato chips French fries process.

Rotating brushes will make sure the peeled potato remains smooth, while the peel remains are removed.

The screw conveyor determines the transport speed for any desired peeling result.

Separate spray shower ensure a fine washing effect while potato peeling with more cleaning.

Technical Data:

Specification	Power	Capacity	Peeler Weight	Dimension
HPM3000T	2.75Kw/380v	3000-5000 Kg/h	320Kg	3050×800×1660mm
HPM4000T	3.75Kw/380v	5000-8000 Kg/h	420Kg	3050×900×1660mm
HPM5000T	4.55Kw/380v	8000-10000 Kg/h	520Kg	3050×1000×1660mm

04 Peeling and Cutting in-One-Machine



Feature:

Peeling and Cutting in-One-Machine is for a small process capacity of potato, taro, kiwi and other vegetables.

Peeling and slicing or stripping is designed in one machine. It can work only for potato peeling or slicing cutting, peeling and cutting are also can be together.

Batch abrasive peeler will peel the potato using a rough contact surface which is coated with carborundum.

Slicer Cuts potato into slices, strips and chips

Technical Data:

Specification	Power	Capacity	Weight	Dimension
HQS400-10	0.75Kw/220v	100Kg/h	80Kg/h	880×510×980mm

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