



PEELERS FOR POTATOES AND ROOT VEGETABLES

Our VARES peelers offer a great solution to users who work in the field of group catering. The peelers provide a guarantee of high efficiency, of optimizing resources, top level hygiene and care for the environment.

The principle of the peeler is that there is a specially profiled disc on the bottom of the drum of the peeler; while this disc is turning, directing the motion of the vegetables, they are being peeled in the stream of water by abrasion against the corundum-covered wall of the drum, as well as against the disc itself. Most commonly the peelers are used for potatoes, but they can clean many kinds of root vegetables or onions perfectly.



In order to ensure the smooth outlet of water and to prevent jamming of the waste, we provide separators of starch and peeled skins LS1 and LS2. The peeled-off vegetable skins can be biologically degraded, either at sewage treatment plants, or by composting, so they do not present any load for the environment.



**New potatoes are perfectly clean within approximately a minute;
old potatoes with rough skin are done within three minutes.**

The two most frequently sold types of peelers are designed for **12** and **20 kg** of potatoes in one load. We can also offer a small peeler for **6 kg** loads, and on the other hand, our largest peeler – type **40 kg** – can peel almost half a ton in only one hour of operation; these heavy machines work mostly in large industrial peeling factories, or in all-day shift operation, where potatoes are further processed, pre-cooked, vacuum-packed, etc.

If our customer decides to save hours of work for their cooks and primarily their own wage costs by availing of this great benefit of high efficiency and minimum loss during peeling of potatoes and vegetables, they should consider the optimal capacity of the machine – whether they need instant high production, or long-term regular lower production, with energy savings. The machines are equipped with modern **electro-motors with outputs of 350W, 550W, 750 W and 1,100W with the humidity protection IP 54.**



The peelers are normally delivered with a stainless coat. They can also be produced in a grey coated version. The catchers of the peeled skin and starch are always stainless. There is a movable inlet fixed on the machine, finished with a compact control switch with over-current protection, with protection features against twisting after a blackout, and with a STOP button.

For the installation, a source of feeding voltage 3x400V is sufficient, with the inlet of water via a common half-inch hose, and a waste pipe into the outlet channel. The machines weighing from 50 to 85 kg are sufficiently stable, but they can be anchored into the floor via prepared holes in the bottom stand. It is necessary to place the machine in such a way that the outlet channel of the machines follows the direction of the decline to the waste cesspit connected to the sewerage system. While designing new operation spots, we recommend setting up a 10-15 cm high stand, placed under the peeler.



VARES Mnichovice a.s. also provides the renewal and renovation of the corundum surface of the disc and the drum of the peeler.