

AVAMORE 28 SERIES POTATO & ROOT VEGETABLE PEELERS

AVAMORE heavy-duty peelers are ideal for the larger kitchen, preparation rooms and fish and chip shops. With a choice of four model variants there is a design to meet your needs.

Quick and Easy to use

Vegetables are simply poured through the splash lid opening and automatically discharged when the door is opened. A full load of new potatoes can be peeled in one to two minutes and late season potatoes in three to four minutes. Swedes, turnips, carrots and other root vegetables can be prepared just as quickly.

Hygienic Construction

The body and abrasive liner basket are manufactured in stainless steel. All other components in the peeling chamber are manufactured in corrosion resistant, paint free aluminium. The abrasive rotating plate is made from aluminium for lightweight and ease of removal. There is also a scraper pad to ensure that most of the waste materials are cleared from the peeling chamber while the machine is being used.

Simple to Install

These peelers require permanent installation with three single bolts (supplied). Our unique design allows the waste outlet through the pedestal into a drain situated inside the area covered by the base or externally through the service plate. The whole pedestal cover can be removed, which allows full access to the waste outlet and drive mechanism. The chamber and discharge chute can be rotated in relation to the waste outlet, allowing optimum ease of installation position.

These machines are supplied complete with lifting hooks for the peeling plate, inlet hose with fittings and floor securing bolts.

Safety

Fitted with push buttons 'start' & 'stop', which incorporate a no-volt release device to avoid unintentional start up. There is also an indicator to show whether the mains supply is connected.

Models

28DPS short pedestal model giving a discharge height of 690mm.
28DPST short pedestal model with 0-7 minute electronic timer.
28DPL long pedestal model giving discharge height of 940mm.
28DPLT long pedestal model with 0-7 minute electronic timer.

Optional Accessories

Timers integral electronic 0-7 minutes and wall mounted.

Waste Dilution Unit directs a powerful jet of water through the waste outlet, the design incorporates an air-break

Waster Interceptor Tank for filtering of waste

Waste pipes – a full range of rigid and flexible outlet pipes are available.

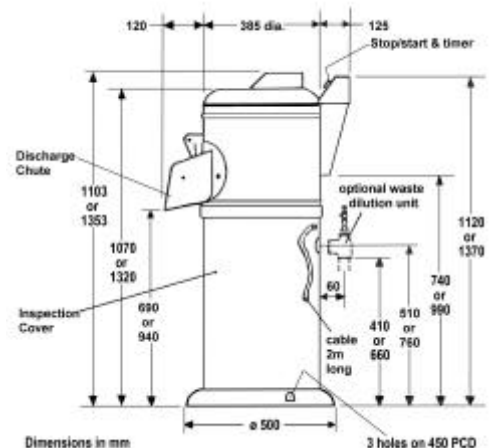
Quality Assurance

All our products are CE approved.



Model shown 28DPST

SPECIFICATION



Model	28DPS	28DPL
Capacity	Up to 13Kg	
Water Connection	¾BSP min 10psi (0.7 bar)	
Water Consumption approximate	1.5 litres/minute	
Waste Outlet	5 litres/minute with waste dilution unit	
	50 mm ABS solvent type or 2" B.S.P.	
Noise Emission	70dB	
Motor	370w	
Electrical Supply	220-240V, 1ph, 50Hz. 220/415V, 3ph, 50Hz other voltages available on request	
Weight, net	53 kg	55 kg
Dimensions (h x w x d)	1135x385x630mm	1385x385x630mm
Packed weight	66kg	68kg
Packed dimensions	1220 x 550 x 730mm 0.49m ³	1470 x 550 x 730mm 0.59m ³

In the interest of product development we reserve the right to alter specifications without prior notice.



Avamore Catering Equipment is a trading name of AVAMORE ENGINEERING LIMITED

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