

Hostelry Orange Peeler OPH-001

These machines are an excellent solution for peeling processes that require quantity and optimization, without reaching industrial productivity but with a daily application. They facilitate work actions, provide speed and efficiency when carrying out food processes.

Thanks to their productivity, they are a great advantage in sectors such as catering, restaurants, school canteen services as well as residences and various centers where a high number of fruits, vegetables and vegetables are consumed.



General characteristics

- Speed, efficiency and simplicity.
- Allows quick and safe cleaning using warm water and a cloth. Recommended daily cleaning.
- Peel any type of fruit and vegetable with a spherical or oval shape with a diameter between 45-130 mm.
- Rotating trident * for better holding of fruits and food.
- Cylinder with positioner (probe tube) * to adjust the thickness of the blade cut.
- Finished in food grade stainless steel.

Technical characteristics

Productivity	Fruits thick skin 4/5 units/min Fruits thin skin 8/9 units/min	Net weight	7.5 kg
		Consumption	70W
Dimensions	290 x 215 x 310	Material	304 stainless steel
Voltage	220/240 V - 50/60 Hz 110/120 V - 50/60 Hz	Blade durability	100.000 peel cycles aprox.
		cut thickness	Between 1,5-6 mm aprox.
Optional settings	Zesting adjustment 0.2-1.5 mm		
Fruit size	Between 60-140 mm		

* Spare parts available