

Potato Peelers

177PPC22 | 177PPF40

These units feature an easy-to-load hopper and abrasive metallic disc for thorough peeling. Ideal for use in high-volume establishments that want to add potatoes, soups, and stews to the menu without extensive prep time, this peeler is perfect for use in healthcare facilities and schools, as well as restaurants. The clear lid allows staff to monitor progress during the cycle. These peelers have an on/off button, a pulse button, a 3/4" diameter hose, a removable chute with a discharge pan to collect waste, and a 5-minute timer to set the operating cycle.



5 MINUTE TIMER
SIMPLE CONTROLS



Model 177PPC22
Peels up to 22 lb. of potatoes
per 5 minute cycle



Model 177PPF40
Peels up to 40 lb. of potatoes
per 5 minute cycle

Removable Chute

A drain hose on the bottom of the unit removes waste water, allowing it to be released into a floor drain or bucket. It comes with a discharge pan to collect waste allowing for quick clean up and disposal. The large door on the chute also has a handle so it can be lifted away to release the potatoes once peeling is complete.

Easy to Use

Includes a 3/4" diameter hose and easy-to-use ball valve to add water to assist in the peeling process.

Safe Operation

The clear lid allows staff to monitor progress during the cycle without risking injury or mess by opening the lid.

Thorough Cleaning

Features an easy-to-load hopper and abrasive metallic disc for thorough cleaning.

MODEL #	INSTALLATION TYPE	ELECTRICAL	DIMENSIONS	CAPACITY
177PPC22	COUNTERTOP	SINGLE PHASE, 1 HP	24½"W x 21¼"D x 26½"H	22 LBS
177PPF40	FLOOR	SINGLE PHASE, 1½ HP	24½"W x 21¼"D x 39¼"H	40 LBS

