Potato/vegetable peeler: IMC MF10 - floor model

Construction

MF peeler are constructed to the highest standards, using stainless steel and alloy parts throughout, to guarantee a long, trouble-free operating life with minimal maintenance. The MF are fitted with door and lid safety interlocks and a Class A air break as standard.

Use

The latest MF multi-functional range of universal peelers have been developed to make your life easier. Designed for fast, efficient and cost effective handling of root vegetables, potatoes, onion, salads and even shellfish, they are tough, reliable, safe and easy to use.

Voltages:

220 -240V single phase 50 or 60Hz Other voltages on request

Accessories:

Knife peeling plate Onion peeling plate

Options:

Cylinder liner version Mussel plate Salad spinning basket, Inlet hose kit Water control valve Washing plate

Capacity:

10 kg ~ output 100 kg/ hour Recommended for a crew above 50 persons

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- EASY CLEANING
- ENERGY EFFICIENT
- SAFE OPERATION
- COMPACT DESIGN
- RECYCLABLE







TECHNICAL SPECIFICATION

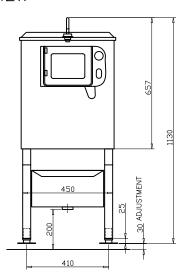
Dwg:

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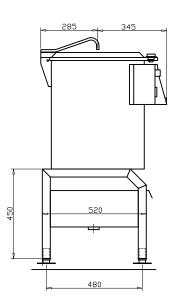
Voltage Rated Power Recommended Weight Fuse 230/1/60 0,37kW 15A 40kg

POTATO PEELER IMC MF10

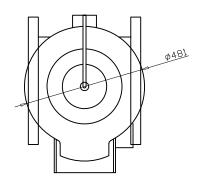
FRONT VIEW



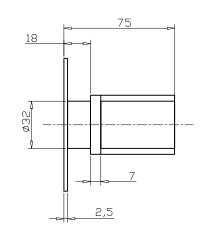
LEFT VIEW

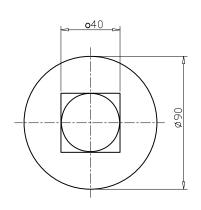


TOP VIEW



FASTENING DETAIL





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