KRONEN®
THE CROWN FOR FRESHNESS

Peeling, Washing

PL 40K potato peeling machine

Robust and proven technology for the gentle and systematic peeling and washing of potatoes, carrots, beetroot, cabbage turnips (kohlrabi) and other tuber vegetables

up to 600 kg/h Max. capacity



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Your benefits

- Cost-effective due to low purchase and operating costs
- The robust and stable design made of stainless steel ensures long-term and reliable use
- Easy cleaning and operation
- Versatile use for several types of tuber vegetables
- Easy changeover from a peeling to a washing system
- Saves time during the filling process of the downstream peeling machines

Product groups

Portrait

Clean and gentle peeling and washing of tuber vegetables

The potato peeling machine PL 40K is the proven basic model for peeling and washing potatoes, carrots, beetroot, cabbage turnips (kohlrabi) and other root vegetables in small and medium-sized enterprises.



The standard equipment with an abrasive system enables paper-thin, gentle removal of the peel. The entire cycle of filling, peeling and emptying takes approximately 2–3 minutes.

The PL 40K offers the possibility of switching from the peeling function to a pure washing function in a few simple steps. By replacing the carborundum peeling insert with a rubber-coated insert, the

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peeling machine can be transformed into a practical washing machine for tuber vegetables within three minutes.

The filling and peeling process can be controlled centrally by means of an automatic control system (optional). The PL 40K can therefore be ideally integrated into complete processing lines for the washing, peeling and cutting/dicing of root vegetables.

Benefits



Washing and peeling in one step

A gentle water spray from above washes the products during peeling and rinses off the carborundum layer.



Gentle abrasive peeling and only low pressure on the product

The large inner diameter ensures gentle peeling and low pressure on the product. In accordance with the different product requirements, the carborundum systems are available in several grain sizes from coarse to very fine.



Optimal hygiene thanks to quick peeling basket replacement

The peeling basket and peeling disk can be removed and installed in less than three minutes. In combination with the rounded base and smooth surfaces of the peeling machine, this allows effective and fast cleaning
The robust stainless steel construction and reliable mechanism make the PL 40K ideal for long periods of maintenance-free use.



Conversion from a peeling machine to a tuber vegetable washing machine

The carborundum peeling system (basket and disc) can be quickly and easily replaced with a rubber stud insert. This allows the peeling machine to be converted into the perfect washing machine for tuber vegetables in less than three minutes.



Automatic timer

The automatic timer is used to program the peeling time, which is infinitely adjustable from 1–10 minutes.



Automatic control for the optimal filling and emptying process

The filling and emptying control offers high automation potential. This automatic function serves to control the peeling and washing time, product feed and product discharge.
The PL 40K potato peeling machine can be optimally integrated into complete processing lines.

Technical data

Electrical power	Power	1.52 kW
	Voltage	3~400 V N/PE
	Infeed/placement height	1254 mm
	Outfeed/delivery height	671 mm
Water	Fresh water connection	yes
Dimensions	LxWxH	930 x 910 x 1395 mm
	Weight	130 kg
Miscellaneous	kg per batch	40 kg

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.

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