

T series

Vegetable peelers

Electrolux peelers solve the problem of best removing not only potato peels but also peeling many other vegetables or cleaning shellfish.



T5S

5 kg vegetable peeler with its high quality stainless steel finish guarantees longer service life

- ▶ **Extremely simple control** with on/off button and timer
- ▶ **No risks.** Safety interlock turns off the motor if the cover or outlet are opened
- ▶ Ergonomic handle and outlet **facilitate collection** of the vegetables once peeled
- ▶ **Optimum performance:** 5kg loading capacity with an output of 80 kg/hr
- ▶ Transparent cover allows vegetables to be **checked during operation**
- ▶ **Lid** can be **easily removed** without tools and is dishwasher safe
- ▶ Removable rotating plate covered with an abrasive lava stone material that guarantees **durability** and **longer life**
- ▶ **Knife plate** (for a smooth cut of the peel), **washing plate** (for cleaning vegetables that don't require peeling) and stainless steel **filter table** available upon request



Ergonomic handle and outlet



Knife plate (optional)



Transparent lid



T5E/T8E

5/8 kg vegetable peelers (table top) able to satisfy the requirements of small to medium size restaurants

- ▶ **Maximum output** guaranteed from **80 kg (T5E) to 130 kg (T8E) per hour**
- ▶ Specific models available for **cleaning shellfish** (T5M/T8M) with a reduced speed (208 rpm), seashell plate and cylinder
- ▶ **Versatile** with optional drying basket for washing and spin drying salads, herbs or other leafy vegetables



Drying basket (optional)



Seashell plate (optional)

- ▶ Transparent lid to observe the **peeling process** without stopping the machine
- ▶ Removable handle connected to a water supply can be used during peeling or for cleaning operations
- ▶ Integrated filter can be easily removed and is dishwasher safe
- ▶ Strong rubber feet **guarantee stability** during operation
- ▶ Stainless steel removable peeling chamber



Transparent lid with spray gun



Removable filter



- ▶ **Maximum hygiene guaranteed.** All parts can be removed for fast and easy cleaning
- ▶ Removable rotating plate covered with an abrasive material that guarantees **durability** and **longer life**
- ▶ Stainless steel table and replacement filter are available as optional accessories
- ▶ A special kit, with abrasive plate and cylinder, is available upon request to convert the shellfish cleaner into vegetable peeler



T10E/T15E

10/15 kg vegetable peelers that can be used for multiple operations such as: washing, scrubbing, peeling and even drying due to the wide choice of optional accessories

- ▶ Ideal for restaurants, catering and delicatessen, with peeling capacities between **160/240 kg/hr**
- ▶ High quality peeled vegetables with **little waste** thanks to the abrasive lava stone material covering the rotating plate
- ▶ Door with constant pressure control system for the **safe evacuation of the vegetables**
- ▶ **Safety**: the motor stops if the lid or door is opened during operation
- ▶ **Simple and easy to use** waterproof touch button control panel with on/off and programmable timer

- ▶ **Sturdy** stainless steel construction with a transparent lid made of damage resistant plastic to allow **complete visibility** of the peeling cycle during operation
- ▶ Removable rotating plate covered with an abrasive lava stone material that guarantees **durability** and **longer life**
- ▶ Special models available with an abrasive cylinder for a **more perfect peeling** (hard tubers)
- ▶ Removable handle connected to a water supply can be used during peeling or for cleaning operations
- ▶ Stainless steel filter table available on request
- ▶ More flexibility with optional plates (knife plate, onion plates, mussel cleaner, brushing plate)
- ▶ Drying basket (as optional accessory)



Unloading hole



Abrasive plate and cylinder



Washing plate (optional)



Drying basket (optional)



T25E

25 kg vegetable peelers able to satisfy the needs of even the largest customers thanks to their peeling capacity over **400 kg/hr**

- ▶ **Simple and easy to use** waterproof touch button control panel with on/off and programmable timer
- ▶ **Unloading made easy** thanks to optional mobile trolley with filter tray (for T25E)
- ▶ Door with constant pressure control system for the **safe evacuation of the vegetables**
- ▶ The cylinder and removable rotating plate are covered with an abrasive lava stone material that guarantees **durability and longer life**
- ▶ **Safety**: the motor stops if the lid or door is opened during operation
- ▶ **No blockage** of peels thanks to special size and design of drain hole



Unloading door



Drain hole



Ti25

- ▶ Stainless steel cylinder (540mm diam.) tilted at 18° towards front to **facilitate loading and unloading** operations
- ▶ Transparent lid with microswitch to stop the machine if lid is opened **guaranteeing operator safety**
- ▶ Stainless steel **filter table incorporated** as standard (Ti25)

Model	Capacity	Dimensions (wxdxh)	Notes
T5S	5 kg	314x485x450 mm	
T5E/T5M	5 kg	424x390x590 mm	special model for seashells
T8E/T8M	8 kg	422x396x676 mm	special model for seashells
T10E	10 kg	440x690x680 mm	
T15E	15 kg	440x690x750 mm	
T25E	25 kg	585x785x1215 mm	
Ti25	25 kg	565x880x1425 mm	inclined body