## 10 lb & 15 lb Bench Potato and Vegetable Peeling Machines

**Increase Productivity and Better Yields.** Edlund's new 10 lb. (4.5 kg) and 15 lb. (6.8 kg) vegetable peeling machines are constructed from food grade, non-corrosive aluminum alloy castings, with sealed bearings and integrally cast-spindle for long life and ease of maintenance. Available in hardened gray painted or in a natural aluminum finish. Peelers can be bench or sinktop mounted, and the water inlet and waste discharge outlet can be reversed for easy installation. Once again, Edlund sets the new benchmark in kitchen productivity.







The discharge shute guard protects the operator by allowing the chamber door to be opened and eliminates hand access to the peeling chamber.

Patented cast-in diamond-shaped abrasive serrations decrease peeling time and increase yield. Diamond serrations are designed to last the life of the unit and never need replacement.

## SPECIFICATIONS:

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MODEL #	DESCRIPTION	PRODUCT CODE	WEIGHT	OVERALL HIGHT	PEELING CHAMBER HIGHT
EPP-410	10 lb Potato and Vegetable Peeler (Painted)	74050	60 lbs. (27 kg)	14.5" (370 mm)	12.5" (320 mm)
EPP-410	10 lb Potato and Vegetable Peeler (Aluminum)	74001	60 lbs. (27 kg)	14.5" (370 mm)	12.5" (320 mm)
EPP-415	15 lb Potato and Vegetable Peeler (Painted)	74099	66 lbs. (30 kg)	17.75" (450 mm)	15.25" (390 mm)
EPP-415	15 lb Potato and Vegetable Peeler (Aluminum)	74051	66 lbs. (30 kg)	17.75" (450 mm)	15.25" (390 mm)

All dimensions for machines are without discharge chute guard, but guard will protrude from end of chute by 5 inches (12.6 cm). NOTE. Specifications of Edlund 10 lb and Edlund 15 lb are similar except for overall height of peeling chamber and weight.

## SPECIAL FEATURES

**LUBRICATION**. All bearings are grease-packed and permanently sealed ... NO LUBRICATION is required.

**ROTOR PLATE.** Coated on both sides, doubling the life of the rotor plate. One side is coated with fine grained abrasive for thin skinned potatoes and the other side coarse grained for thick skinned potatoes.

**PEELING CHAMBER.** The inside wall of the peeling chamber has a patented "diamond-shaped" cast-in abrasive serrations, which decrease peeling time and increase yield. Diamond serrations are designed to last the life of the machine.

**CLEANING.** Top casting is removable without tools and the rotor plate can be lifted out with the supplied handle. Turn on water and the machine is completely flushed clean.

FINISH. The machines are finished in high gloss gray paint or natural aluminum. The top casting is a highly polished stain resisting aluminum alloy casting, for easy cleaning and durability.

**WATER INLET.** 1/2 inch barbed fitting and hose connection with spray nozzle included. Water inlet can be mounted on either side of the machine for ease of installation.

**WATER OUTLET.** Tapped 1.5 inch B.S.P. ready for included waste hose to be connected. Water outlet can be mounted on either side of the machine for ease of installation.

MOTOR AND TRANSMISSION. Belt driven for noiseless transmission and adjustable belt tensioning if required. Edlund 10 lb. 1/3 h.p. Motor (180 watts) Edlund 15 lb - 1/3 h.p. Motor (250 watts).

**WASTE DISPOSAL.** Included waste trap straining basket to separate peels from waste water.









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