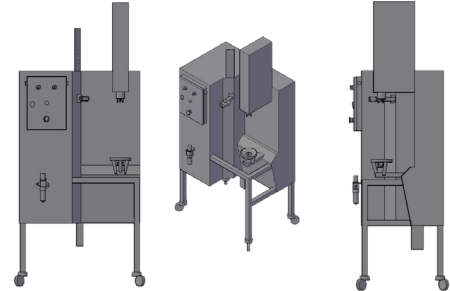


Curcubit Peeler CP-001

These machines are designed to facilitate the peeling of cucurbits such as melons, watermelons, pumpkins ... etc. Its main characteristic is its strength and resistance to peeling tougher skins.

It performs the peeling processes quickly and efficiently, providing a higher production. Currently, these machines stand out for being able to peel tougher fruit, as well as incorporating a safety system that facilitates their automatic stop.



General characteristics

- Speed, efficiency and simplicity.
- Electro-pneumatic machine.
- Allows quick and safe cleaning using warm water and a cloth. Recommended daily cleaning.
- Peel any type of fruit and vegetable that has a spherical or oval shape to 500 mm in diameter.
- Rotating trident*.
- Probe tube with screw* to adjust the thickness of the blade cut .
- Fixed blade*
- Support of metallic structure on wheels with lock that allows an easy movement of the machine.

Technical characteristics

Productivity	3-5 units/min	Weight	220 kg
Dimensions	1200 x 1000 x 2100 mm	Power	660W
Voltage	220/240 V- 50/60 Hz	Air pressure	6 kg
Material	304 stainless steal and polyethylene	Blade durability	100.000 peeling cycles approx.
Cut thickness	Ajustable between 1-20 mm	Fruit size	Between 80-500 mm
Optional settings	Blade lowering speed adjustment Skin cut thickness adjustment Adjust opening height to reduce times		

* Spare parts available