



POTATO PEELING MACHINES



Potato peeling machines are devices designed to remove the skin or peel of potatoes quickly and efficiently. These machines are commonly used in commercial kitchens, restaurants, and other food service establishments where large quantities of potatoes need to be processed.

Working Principle

- Potato peeling machine involves the use of a rotating drum with an abrasive surface that rubs against the potatoes, removing their skin or peel.
- The drum is usually made of a rough material such as abrasive carborundum, which is ideal for scraping off the potato skin.
- The potatoes are loaded into the drum, which is then set in motion by an electric motor.
- The peeling process can be adjusted by setting the speed of the drum and the duration of the peeling cycle.



Components

1. Drum

Made of stainless steel and has a rough surface that helps to remove the skin from the potatoes.

2. Water supply system

Used to rinse the potatoes and help remove the skin.

3. Motor

The motor powers the drum and other moving parts of the potato peeling machine.

4. Control panel

The operator to adjust the speed of the drum, the amount of water used, and other settings.

5. Drainage system

Responsible for removing the water and potato peels from the machine.

6. Inspection system

Checks the quality of the potatoes before they enter the peeling process.

7. Conveyor system

Moves the potatoes through the machine and into the drum.

9. Peeling system

Responsible for removing the skin from the potatoes.