

Perfect washing and peeling
technology for all types
of root vegetables



Quality –
Made in Germany



Accessories

Washing inserts

For 16K-25K, ZS3-ZS25 and VAP 25K



Wash insert
without brushes



Wash insert
with four brushes



Wash insert
with brushes

Peel collectors

For Mini-Flott, 16K-25K and ZS3-ZS25



Peel collector
plastic



Peel collector
stainless steel
with starch separator



Peel collector
stainless steel

Mobile pedestal

Mini-Flott 35-50, 16K and 18K



Service Kits

Spare parts in a handy case



Changes and errors excepted. Pictures may similarly.



Your partner for all peeling requirements

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**Made
in
Germany**



VAP 25K

FLOTT VAP 25K

Fully-Automatic Vegetable Washing and Peeling System

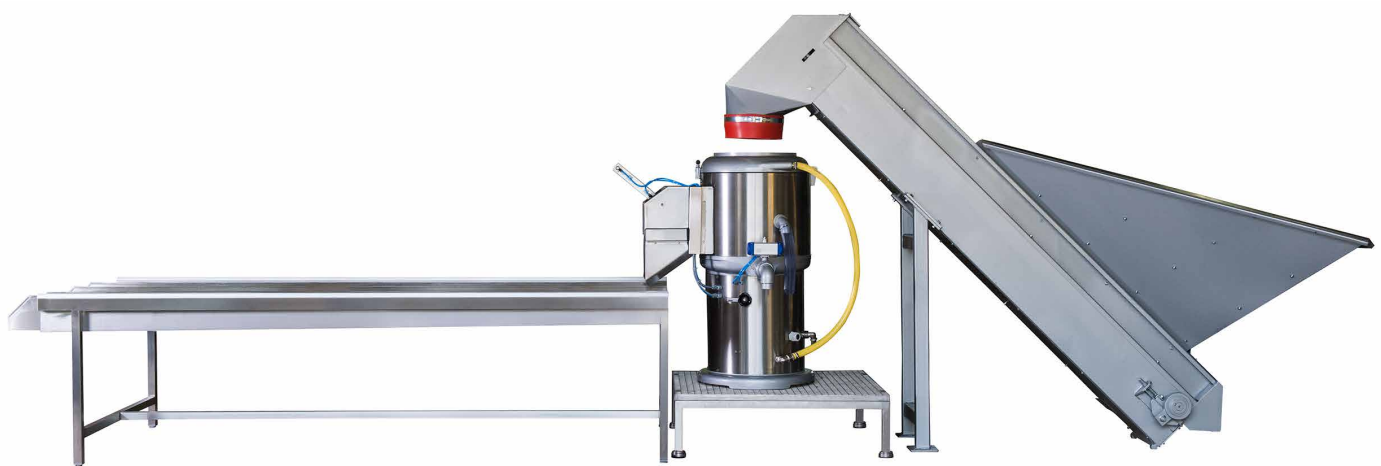


Table for end cleaning

VAP 25K

Conveyor belt

Stainless steel body, 400 V three phase AC motor.

The water used in the peeling process is accumulated, so that the vegetables are thoroughly washed, a soft cushion of water is formed. This ensures that the peeling action is very gentle – the vegetables are not exposed to heavy bumps or impacts. Peeling process takes place at the bottom and sides of the peeling system.

Automatic program control for:

- loading
- washing and peeling
- release of peeled product and dirty water drain
- solenoid valve to minimize water consumption

Machine type	VAP 25K
Loading capacity kg	30-35
Raw product kg output per hour up to	800-1000
Rated power kW	1.5
Water connection DN standard	25
Depth mm	1050
Width mm	850
Height mm	1220

We also design fully customized peeling systems according to customer requirements.



35 Bench model



35 Pedestal model



50 Pedestal model

MINI-FLOTT 35-50

Vegetable Washers and Peelers

Stainless steel body, auto-stop control, restart protection, 400V three phase AC motor or 230V AC motor, control valve for reduced water consumption, automatic peeling-time selector, gentle release.

The water used in the peeling process is accumulated, so that the vegetables are thoroughly washed, a soft cushion of water is formed. This ensures that the peeling action is very gentle – the vegetables are not exposed to heavy bumps or impacts. Peeling process takes place at the bottom and sides of the peeling system.

Gentle release is carried out by a slow restart of the machine. A supply of 24h can be peeled. The vegetables do not discolour.



MINI-FLOTT

Peeling disc with double-edged blades

Both sides of the blades are used through right and left rotation. The mechanically processed vegetables are identical in appearance to hand-peeled vegetables.



MINI-FLOTT

Carborundum peeling disc

Peeling disc with friction lining, quick and economical.

Auto-stop control for complete safety



- the machine stops automatically when the loading lid, top lid or release flap are opened
- restart guards after power failure

Technical specifications

Machine type	35	50
Loading capacity kg	4	5
Raw product kg output per hour up to	80	120
Rated power kW / Rated power kW (400V motor)	0.18 / 0.12	0.18 / 0.12
Water connection DN standard	15	15
Depth mm	450	450
Width mm	410	410
Height mm – bench model (400 V) / pedestal model	500 / 610	520 / 730



FLOTT 16K-25K

Vegetable Washers and Peelers

Stainless steel body, auto-stop control, restart protection, 400V three phase AC motor, motor protection, belt drive, control valve for reduced water consumption, automatic peeling-time selector, gentle release.

The water used in the peeling process is accumulated, so that the vegetables are thoroughly washed, a soft cushion of water is formed. This ensures that the peeling action is very gentle – the vegetables are not exposed to heavy bumps or impacts. Peeling process takes place at the bottom and sides of the peeling system.

Gentle release is carried out by a slow restart of the machine. A supply of 24h can be peeled. The vegetables do not discolour.

Auto-stop control for complete safety



- the machine stops automatically when the loading lid, top lid or release flap are opened
- restart guards after power failure



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SUPER peeling system with double-edged blades

Electrolitically sharpened blades. Both sides of the blades are used through right and left rotation. Direction of rotation can be reversed via cekon adapter. The mechanically processed vegetables are identical in appearance to hand-peeled vegetables. Waste is minimal.



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Carborundum peeling system

The peeling system with friction lining works quickly and economically. It is not only suitable for potatoes but is ideal for all other root vegetables, such as carrots, kohlrabi, celeriac, beetroot etc.

Machine type	16K	18K	20K	25K
Loading capacity kg	6	10	15	25-35
Raw product kg output per hour up to	150	280	400	800
Rated power kW	0.25	0.37	0.55	1.5
Water connection DN standard	15	15	20	25
Depth mm	372	530	600	735
Width mm	435	555	650	750
Height mm	855	930	950	1195



ZS3

ZS10

ZS25

FLOTT ZS 3-ZS 25

Onion and Garlic Peelers

Stainless steel body, auto-stop control, restart protection, 400V three phase AC motor, motor protection, belt drive, automatic waste remover, control valve for reduced water consumption, automatic peeling-time selector, gentle release.

Peeling process takes place at the bottom and sides of the peeling system and ensures that the peeling action is very gentle – the vegetables are not exposed to heavy bumps or impacts. Gentle release is carried out by a slow restart of the machine.



FLOTT Carborundum peeling system

Different	coatings	for:
1st	Onions	
2nd	Garlic	
3rd	Potatoes, carrots and other root vegetables	

Auto-stop control for complete safety



- the machine stops automatically when the loading lid, top lid or release flap are opened
- restart guards after power failure

Machine type	ZS3	ZS10	ZS25
Loading capacity kg – onions / garlic / potatoes, carrots etc.	4 / 3 / 5	12 / 10 / 15	25 / 20 / 30
Raw product kg output per hour up to – onions / garlic / potatoes, carrots etc.	100 / 90 / 130	300 / 250 / 400	600 / 500 / 800
Rated power kW	0.25	0.55	1.50
Water connection DN standard	15	20	25
Depth mm	378	600	735
Width mm	560	770	900
Height mm	855	950	1195