

Item
Model
ProjectName



## T<sub>10</sub>E

The T10E vegetable peelers can be considered basic equipment for vegetable preparation. The peeling process is key to guarantee good preservation and high hygiene throughout the food preparation cycle. These models are designed for abrasive peeling; for different peeling functions, the proper plates are available as optional accessories.

601792+filter table

## **FEATURES**

- The special abrasive material that covers the removable rotating plate guarantees a high quality finish to the peeled vegetables, with little waste. Codes 603339 and 603340 also have the abrasive material inside the cylinder.
- The level of noise produced by the units is very low and the peels are reduced to small pieces to facilitate the drainage process.
- These peelers can also be used for drying vegetables or peeling onions or garlic.
- The safety and reliability of this appliance is guaranteed by its complete stainless steel construction and by a series of devices which safeguard the operator and the functioning of the machine.
- The machine is constructed in stainless steel and has a transparent lid which is made of a special, damage-resistant plastic material which allows complete visibility of the peeling cycle.





- The removable rotating plate is covered in a special long durability abrasive vitreous material and can be restored after extended use.
- Waterproof touch button control panel incorporated on the machine including a reset button and programmable timer.
- The touch button control panel has IP65 protection with low voltage level.
- A microswitch stops the machine from operating when the lid is opened.
- Model 601834 is supplied with a knife plate.
- Water supply designed to serve as a spray for cleaning the machine; the spray unit simply clips onto the cover.

**Specifications** 

MODEL	T10E1 601792	T10E324 601805	T10EK324 601834	T10E1C 603339	T10E324C 603340
Capacity - kg	10	10	10	10	10
External dimensions - mm					
width	440	440 440		440	440
depth	690	690	690	690	690
height	680	680	680	680	680
Scrubbing capacity - kg/h					
tuber	300	300	300	380	380
Peeling capacity - kg/h					
potatoes	300	300	300	380	380
Power - kW					
installed-electric	0.37	0.37	0.37	0.37	0.37
Net weight - kg.	39	39	39	39	39
Supply voltage	220240 V, 1N, 50/60	200240/380440 V, 3, 50/60	200240/380440 V, 3, 50/60	220240 V, 1N, 50/60	200240/380440 V, 3, 50/60
Abrasive Cylinder				✓	✓





## Included accessories

CODE	DESCRIPTION	T10E1 601792	T10E324 601805	T10EK324 601834	T10E1C 603339	T10E324C 603340
653203	ABRASIVE PLATE FOR 10/15KG VEG.PEELER	1	1		1	1
653204	KNIFE PLATE FOR 10/15 VEG.PEELER			1		

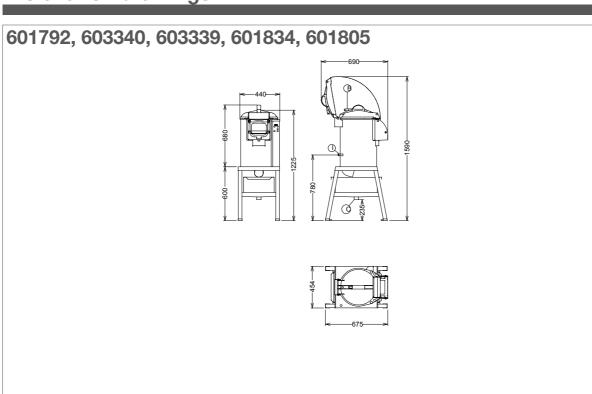
**Optional accessories** 

CODE	DESCRIPTION	T10E1 601792	T10E324 601805	T10EK324 601834	T10E1C 603339	T10E324C 603340
653205	ABRASIVE PLLARGE ONIONS-10/15KG PEELER	✓	✓	✓		
653184	ABRASIVE PLSMALL ONIONS-10/15KG PEELER	✓	✓	1		
653203	ABRASIVE PLATE FOR 10/15KG VEG.PEELER	✓	✓	<b>√</b>	✓	✓
653208	DRYING BASKET FOR 10KG VEGETABLE PEELER	✓	✓	1		
653697	FILTER TABLE+SHELF-5/10/15KG PEELERS-MAR	✓	✓	1	✓	✓
653619	FILTER TABLE+SHELF-5/10/15KG VEG.PEELERS	✓	<b>√</b>	1	<b>√</b>	✓
653204	KNIFE PLATE FOR 10/15 VEG.PEELER	✓	✓	✓		
653620	S/S SEASHELL PLATE - 10/15KG VEG.PEELERS	✓	✓	1	✓	✓
553058	WASHING PLATE FOR 10/15KG VEG.PEELER	<b>√</b>	✓	<b>√</b>		





## **Installation drawings**



MODEL	T10E1	T10E324	T10EK324	T10E1C	T10E324C
	601792	601805	601834	603339	603340
B - Cold water inlet	14	14	1/2"	14	14
C - Water drain	80mm	80mm	80mm	80mm	80mm
I - Electrical connection	220240 V, 1N,	200240/380440	200240/380440	220240 V, 1N,	200240/380440
	50/60	V, 3, 50/60	V, 3, 50/60	50/60	V, 3, 50/60

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