

Metos Fama Peeling Machines

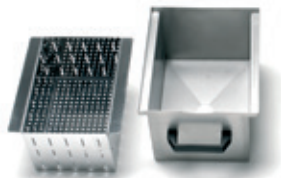
Metos FP potato peelers are designed to satisfy the most demanding clients. The FP peelers are modern electronic devices with electronic display, digital multifunction timer, stainless steel lid and safety switches. The abrasive walls and plates can be quickly and easily taken off, cleaned and put back. The FP potato peeler is equipped with waste filter for floor or wall dumping. Made of stainless steel for easy cleaning and higher hygiene.

Three models, with capacities of 5, 10 and 18 kilos, higher stand Alto versions. All models are supplied with an abrasive wall, an abrasive plate, a stand and a filter basket

Speed 270 rpm: FP108
Speed 320 rpm: FP111/FP113
Protection class: IP 55

Standard delivery:

- abrasive wall
- abrasive plate
- stand and filter basket
- stainless steel lid
- marine feet



FP Alto 18 kg



FP Alto 5 kg



Metos	Capacity	Capacity/h*	Dimensions mm	Weight	Electric connection	Power
FP108 Alto	5 kg	150 kg	530x520x950	39.5 kg	230V1~ 50/60Hz	0.37kW
FP111 Alto	10 kg	300 kg	530x660x1100	44.5 kg	400/440/480V3~ 50/60Hz	0.55kW
FP113 Alto	18 kg	500 kg	530x660x1200	49.5 kg	400/440/480V3~ 50/60Hz	0.9 kW

*The amount depends on the quality of potatoes, variety and size.

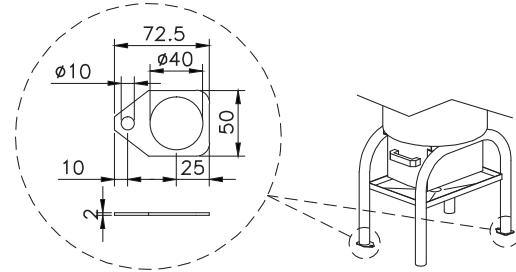
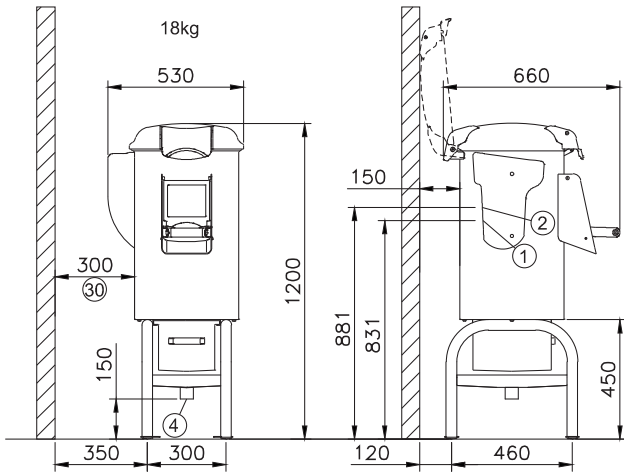
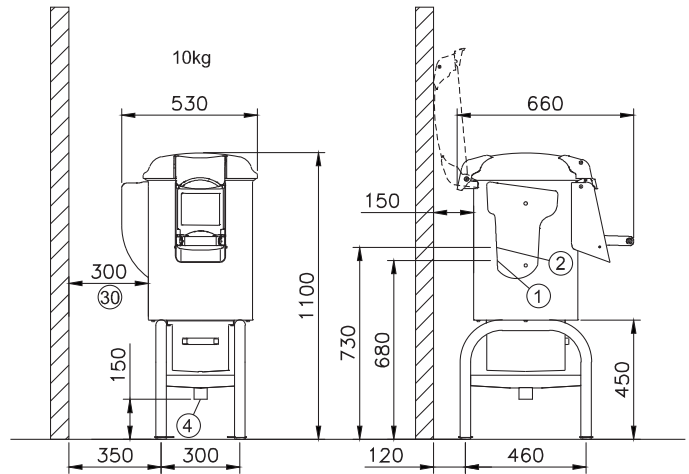
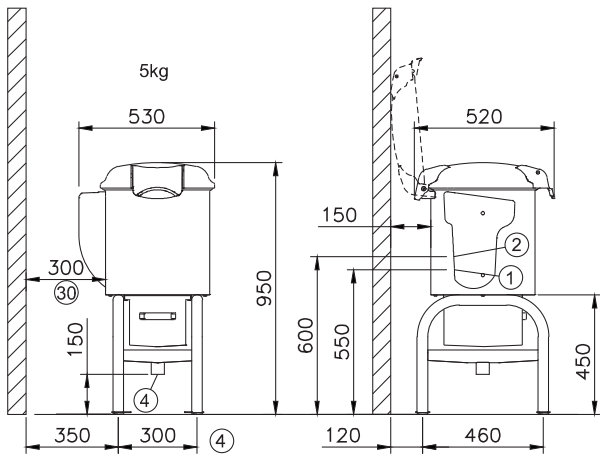
www.metos.com

Metos Oy Ab – Metos Marine

Ahjonkaarre, FI-04220 Kerava, FINLAND
Tel. +358 204 39 13 Fax +358 204 39 4432

Email: metos.marine@metos.com

Installation Drawing Metos Fama Peeling Machines



- ① Electric connection, cable length 1m
- ② Cold water connection, 0,2-10 bar, 3/4" male thread, including 1.5m flexible hose
- ④ Drain \varnothing 50 mm
- ③ Maintenance space