

## T15E

The T15E 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.



601900

### FEATURES

- The special abrasive material that covers the removable rotating plate guarantees a high quality finish to the peeled vegetables, with little waste. Codes 603341 and 603342 also have the abrasive material inside the cylinder.
- The machine is constructed in stainless steel and has a transparent lid in a special damage resistant plastic material which allows complete visibility of the peeling cycle. These peelers can also be used for drying vegetables or peeling onions or garlic.
- The level of noise produced by the units is very low and the peels are reduced to small pieces to facilitate the drainage process.
- 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.

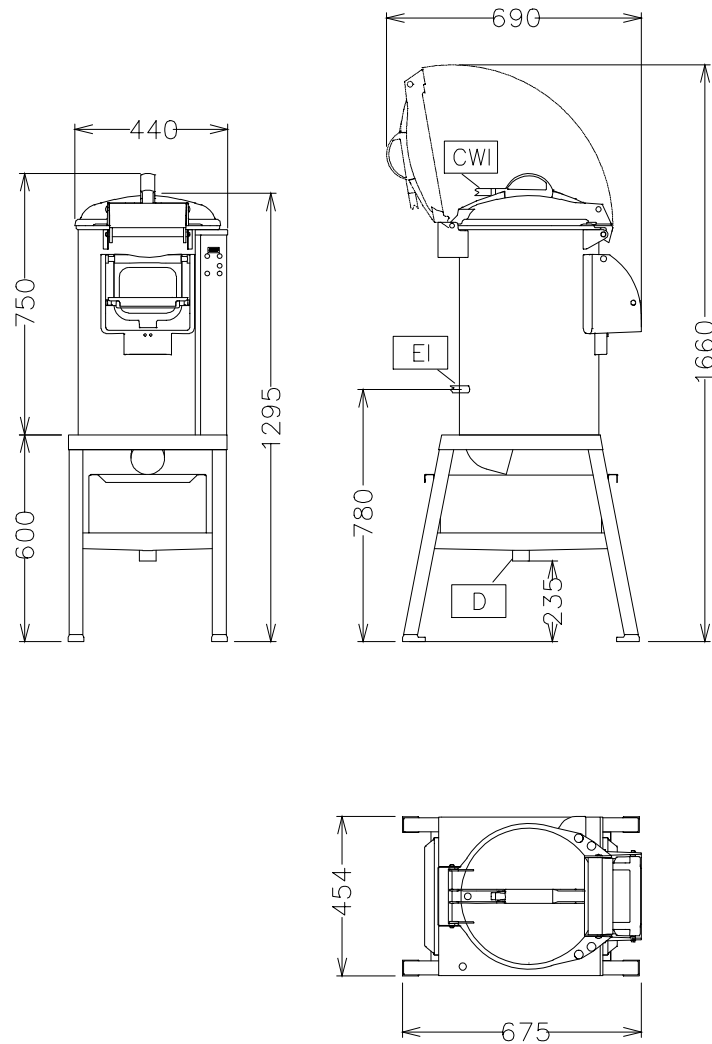
- The removable rotating plate is covered in a special long durability abrasive vitreous material and can be restored after extended use.
- Waterproof touch button control panel incorporated on the machine including a reset button and programmable timer.
- The touch button control panel has IP65 protection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

machine; the spray unit simply clips onto the cover.



**Electrolux**

601900, 603342, 603341, 601912, 601903



Peelers

T15E

BFAC020

	T15E1 601900	T15E324 601903	T15EK324 601912	T15E1C 603341	T15E324C 603342
<b>LEGEND</b>					
CWI - Cold water inlet	14	14	14	14	14
D - Water drain	80mm	80mm	80mm	80mm	80mm
EI - Electrical connection	220...240 V, 1N, 50/60	200...240/380...440 V, 3, 50/60	200...240/380...440 V, 3, 50/60	220...240 V, 1N, 50/60	200...240/380...440 V, 3, 50/60
<b>TECHNICAL DATA</b>					
Capacity - kg	15	15	15	15	15
Performance kg/h	350	350	350	350	350
External dimensions - mm					
width	440	440	440	440	440
depth	690	690	690	690	690
height	750	750	750	750	750
Scrubbing capacity - kg/h					
tuber	400	400	400	500	500
Peeling capacity - kg/h					
potatoes	350	350	350	350	350
Power - kW					
installed-electric	0.37	0.37	0.37	0.37	0.37
Net weight - kg	40	40	40	40	40
Supply voltage	220...240 V, 1N, 50/60	200...240/380...440 V, 3, 50/60	200...240/380...440 V, 3, 50/60	220...240 V, 1N, 50/60	200...240/380...440 V, 3, 50/60
Abrasive Cylinder				●	●
<b>INCLUDED ACCESSORIES</b>					
ABRASIVE PLATE FOR 10/15KG VEG.PEELER	1	1		1	1
KNIFE PLATE FOR 10/15 VEG.PEELER			1		
<b>ACCESSORIES</b>					
ABRASIVE PL.-LARGE ONIONS-10/15KG PEELER	653205	653205	653205		
ABRASIVE PL.-SMALL ONIONS-10/15KG PEELER	653184	653184	653184		
ABRASIVE PLATE FOR 10/15KG VEG.PEELER	653203	653203	653203	653203	653203
DRYING BASKET FOR 15KG VEGETABLE PEELER	653209	653209	653209	653209	653209
FILTER TABLE+SHELF-5/10/15KG PEELERS-MAR	653697	653697	653697	653697	653697
FILTER TABLE+SHELF-5/10/15KG VEG.PEELERS	653619	653619	653619	653619	653619
KNIFE PLATE FOR 10/15 VEG.PEELER	653204	653204	653204		
S/S SEASHELL PLATE - 10/15KG VEG.PEELERS	653620	653620	653620		
WASHING PLATE FOR 10/15KG VEG.PEELER	653058	653058	653058		

2011-04-01

Subject to change without notice