



Rawat Commercial Potato Peeler Machine – Heavy-Duty SS



About Product

The Rawat Commercial Potato Peeler Machine is a high-capacity, industrial-grade peeling solution engineered to eliminate tedious kitchen labor. Featuring a massive 20 kg batch capacity and powered by a robust



electric motor, this heavy-duty machine utilizes a specialized internal abrasive peeling disc to gently and rapidly remove skins from potatoes and other root vegetables in minutes. Constructed entirely from premium food-grade Stainless Steel, it is the absolute ultimate choice for large hotels, busy restaurants, catering units, institutional canteens, and chips manufacturing businesses looking to maximize processing speeds while minimizing food wastage.

Core Highlights

- Made In India
- Massive 20 kg processing batch capacity significantly reduces manual meal preparation times
- Rapid and uniform peeling cycle peels a full load of potatoes in just a few minutes with minimal peel thickness
- Premium food-grade Stainless Steel construction ensures complete rust resistance and ultimate kitchen hygiene
- Equipped with a built-in water inlet system that continuously washes away loosened skins during the peeling cycle
- Heavy-duty abrasive inner carborundum disc delivers long-lasting stripping power without losing friction sharpness
- Sturdy, free-standing cabinet design features an easy-access front discharge door for fast and clean batch removal

⚙️ Technical Specifications

- Brand: Rawat
- SKU: SKU-0170
- Product Type: Commercial Potato Peeler Machine



- Batch Capacity: 20 Kg per batch
- Material: Premium-Grade Stainless Steel (SS Body)
- Operation: Electric / Semi-Automatic
- Voltage: 220 V
- Phase: Single Phase, 50 Hz
- Peeling System: Heavy-Duty Abrasive Disc with Integrated Water Spray Flushing
- Discharge Type: Front-Loading Lockable Gate Release
- Country of Origin: India

Why Choose Rawat ?

- Speeds up bulk commercial food preparation by replacing hour-long manual peeling shifts with automated mechanical cycles
- High-precision abrasive peeling action drastically reduces raw material wastage compared to knife peeling
- Complete stainless steel construction satisfies strict food safety protocols and handles harsh wet environments effortlessly
- Highly optimized mechanical drive delivers high continuous throughput with low electricity and water expenses
- Total operational peace of mind backed by Rawat's professional after-sales network and ready spare parts support
- Proudly Made in India, heavy-engineered to perfectly match the high workloads and rugged conditions of busy Indian commercial kitchens