

Commercial Potato Washing and Peeling Machine

This machine efficiently washes and peels potatoes and other root vegetables. Constructed from stainless steel, it features rotating brushes and an integrated water system for thorough cleaning and peeling.



ADDITIONAL IMAGES



Overview

Professional Root Vegetable Processing

This commercial-grade washing and peeling machine utilizes advanced brush friction technology to efficiently clean and peel a variety of root vegetables, including potatoes, ginger, and carrots. Constructed from food-grade 304 stainless steel, the unit ensures durability and hygiene, making it suitable for high-volume food processing environments. The design features a dedicated waste collection area and integrated filtration system, allowing for seamless separation of waste residue and wastewater during operation.

Key Features

Material	Food-grade 304 stainless steel
Compatible Produce	Potatoes, Ginger, Carrots, Sweet Potatoes, Taro, Round/Oval Vegetables
Cleaning Method	Brush friction with adjustable hardness

Technical Specifications

Model Specifications

Model	Power (KW)	Capacity (KG/H)	Weight (KG)	Roller Size (mm)
GGXM800	1.1	400	220	800
GGXM1000	1.5	600	260	1000
GGXM1200	1.5	800	280	1200
GGXM1500	2.2	1000	320	1500
GGXM2000	3	1500	420	2000
GGXM2600	4.37	2000	600	2600