

**FLOTT**

*Your partner for all peeling requirements*

Perfect washing and peeling technology  
for all types of root vegetables



**35/35 S**  
Bench model

**35/35 S**  
Pedestal model

**50/50 S**  
Pedestal model



## MINI-FLOTT Potato Washers and Peelers

### Perfect peeling technology

Stainless steel body, auto-stop control, restart protection, 400 V three phase AC motor or 230 V AC motor, control valve for reduced water consumption, automatic peeling-time selector, gentle release.

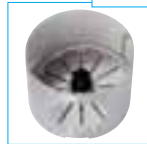
Peeling takes place in a water bath and offers the following advantages:

- short, low-noise peeling cycles
- delicate peeling action
- reduced water consumption

Auto-stop control for complete safety:

- the machine automatically stops when the loading lid, top lid or release flap are opened.

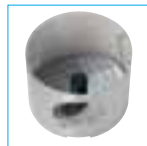
Gentle release is ensured because the machine restarts slowly and the start button must be pressed and held down, which is an added safety feature. An automatic shut down with manual restart guards against automatic start-up after a power failure.



#### MINI-FLOTT peeling disc with double-edged blades

Both sides of the blades are used through right and left rotation. The blades are arranged so that the round or oval shaped potatoes are guided between the blades with the depth of their peel. A supply of 24 hours or more can be peeled. The potatoes do not discolour.

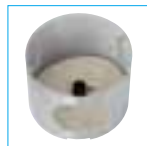
- Identical in appearance to hand-peeled potatoes



#### MINI-FLOTT round hole peeling discs

The peeling discs are perforated so as to form a raised projection in one direction. The resulting sharp cutting edge peels the vegetables.

- Peeling disc No. 1 = new potatoes
- Peeling disc No. 2 = medium potatoes
- Peeling disc No. 3 = old potatoes



#### MINI-FLOTT carborundum peeling disc

Peeling disc with friction lining

### Technical Data

#### Machine type

Loading capacity kg  
Raw product output per hour up to  
Rated power kW 230 V AC  
Rated power kW 400 V three phase AC  
Water connection DN standard  
Depth mm  
Width mm  
Height mm – bench model (400 V)  
Height mm – pedestal model



#### 35/35 S

4  
80  
0,18  
0,12  
15  
450  
410  
500  
610

#### 50/50 S

5  
120  
0,18  
0,12  
15  
450  
410  
520  
730



Both bench and pedestal models are also available with a dirty water drain on the left-hand side.

**16 K****18 K****20 K****25 K**

## **FLOTT** Potato Washers and Peelers

### Perfect peeling technology

Stainless steel body, auto-stop control, restart protection, 400 V three phase AC motor, motor protection, belt drive, control valve for reduced water consumption, automatic peeling-time selector, gentle release.

Peeling takes place at the bottom **and** sides of the machine and offers the following advantages:

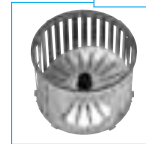
- short, low-noise peeling cycles
- delicate peeling action
- reduced water consumption

The water used in the peeling process is accumulated, so that the vegetables are thoroughly washed and a soft cushion of water is formed. This provides a flexible support and ensures that the peeling action is very gentle (the vegetables are not exposed to heavy bumps or impacts).

Auto-stop control for complete safety:

- the machine automatically stops when the loading lid, top lid or release flap are opened.

Gentle release is ensured because the machine restarts slowly and the start button must be pressed and held down, which is an added safety feature. An automatic shut down with manual restart guards against automatic start-up after a power failure.



### **FLOTT SUPER peeling system with double-edged blades**

Electrolytically sharpened blades. Both sides of the blades are used through right and left rotation. Direction of rotation can be reversed via Cekon adapter. The mechanically processed potatoes are identical in appearance to hand-peeled potatoes. The super smooth surface given after peeling and the fresh look given to even old potatoes is amazing. Waste is minimal. The blades are arranged so that the round or oval shaped potatoes are guided between the blades to the depth of their peel. Stones and other foreign materials are automatically expelled over the backs of the blades. A supply of 24 hours or more can be peeled. The peeled potatoes do not discolour.



### **FLOTT round hole peeling system**

with three peeling discs  
 No. 1 = new potatoes  
 No. 2 = medium potatoes  
 No. 3 = old potatoes

The peeling system is perforated in such a way as to form a raised projection in one direction. The resulting sharp cutting edge peels the vegetables. Other root vegetables can be peeled as well as potatoes.



### **FLOTT carborundum peeling system**

The peeling system with friction lining works quickly and economically. It is not only suitable for potatoes but is ideal for all other root vegetables, such as carrots, kohlrabi, celeriac, beetroot etc.

#### **Machine type**

Loading capacity kg  
 Raw product output per hour up to  
 Rated power kW  
 Water connection DN standard  
 Depth mm  
 Width mm  
 Height mm



#### **16 K**

6  
 150  
 0,25  
 15  
 372  
 435  
 855

#### **18 K**

10  
 280  
 0,37  
 15  
 530  
 555  
 930

#### **20 K**

15  
 400  
 0,55  
 20  
 600  
 650  
 950

#### **25 K**

25-30  
 800  
 1,5  
 25  
 735  
 750  
 1195

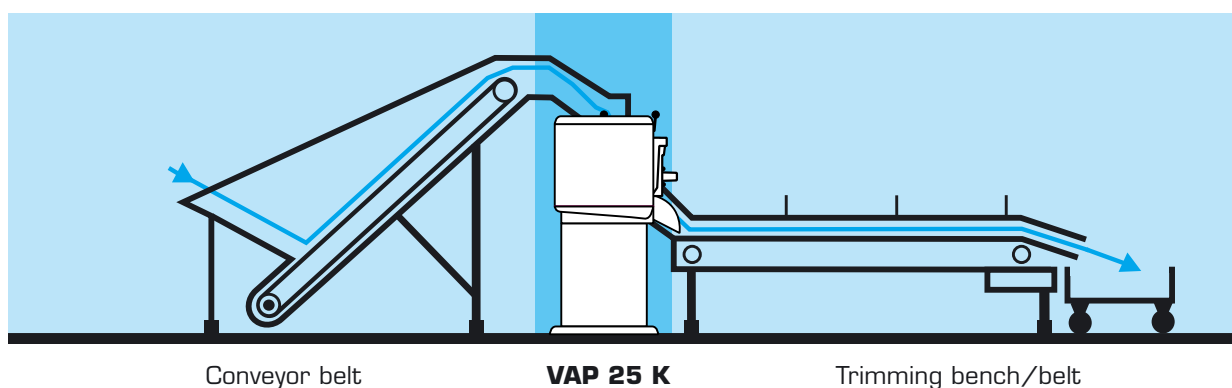


The machine is also available with a dirty water drain on the left-hand side.

## VAP 25 K



# FLOTT Fully-Automatic Potato Washing and Peeling System



Conveyor belt

VAP 25 K

Trimming bench/belt

**FLOTT VAP 25 K** potato washer and peeler, stainless steel body, 400 V three phase AC motor, with automatic program control for

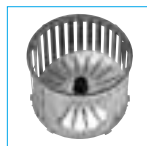
- loading
- washing and peeling
- release of peeled product and dirty water drain
- solenoid valve to minimize water consumption

Peeling takes place at the bottom **and** sides of the machine in an accumulated water bath and offers the following advantages:

- short, low-noise peeling cycles
- delicate peeling action
- reduced water consumption

The water used in the peeling process is accumulated, so that the vegetables are thoroughly washed and a soft cushion of water is formed. This provides a flexible support and ensures that the peeling action is very gentle (the vegetables are not exposed to heavy bumps or impacts).

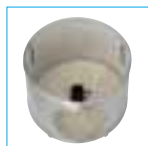
## Three peeling systems and associated accessories to ensure perfect peeling



**FLOTT** super peeling system with double-edged blades



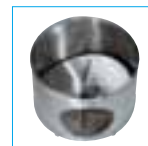
**FLOTT** round hole peeling system



**FLOTT** carborundum peeling system



**FLOTT** wash insert



**FLOTT** wash insert with brushes

### Machine type

Loading capacity kg	30
Raw product output per hour up to	800-1000
Rated power kW	1,5
Water connection DN standard	25
Depth mm	1050
Width mm	850
Height mm	1220

### VAP 25 K

30
800-1000
1,5
25
1050
850
1220

FLOTT also designs fully customized peeling systems

\* The machine is also available with a dirty water drain on the left-hand side.

**ZS 3****ZS 10****ZS 25**

## **FLOTT** Onion, Garlic and Vegetable Peelers

Perfect peeling technology

Stainless steel body, auto-stop control, restart protection, 400 V three phase AC motor, motor protection, belt drive, automatic waste remover, control valve for reduced water consumption, automatic peeling-time selector, gentle release.

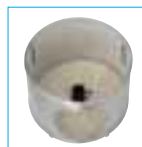
Peeling takes place at the bottom **and** sides of the machine and offers the following advantages:

- short, low-noise peeling cycles
- delicate peeling action
- reduced water consumption

Auto-stop control for complete safety:

- the machine automatically stops when the loading lid, top lid or release flap are opened.

Gentle release is ensured because the machine restarts slowly and the start button must be pressed and held down, which is an added safety feature. An automatic shut down with manual restart guards against automatic start-up after a power failure.



**FLOTT carborundum peeling system** with different coatings for peeling the following vegetables:

1. Onions
2. Garlic
3. Potatoes, carrots and other root vegetables

### Machine type

Loading capacity kg – onions up to  
 Loading capacity kg – garlic up to  
 Loading capacity kg – potatoes, carrots, etc. up to  
 Raw product output per hour – onions up to  
 Raw product output per hour – garlic up to  
 Raw product output per hour – potatoes, carrots, etc. up to  
 Rated power kW  
 Water connection DN standard  
 Depth mm  
 Width mm  
 Height mm



### ZS 3

4  
3  
5  
100  
90  
130  
0,25  
15  
378  
560  
855

### ZS 10

12  
10  
15  
300  
250  
400  
0,55  
20  
600  
770  
950

### ZS 25

25  
20  
30  
600  
500  
800  
1,50  
25  
735  
900  
1195



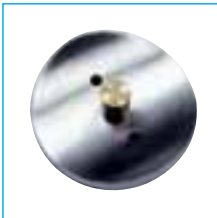
For the small consumption the type MINI-FLOTT 35 is also available in a special design as a garlic peeler (loading capacity: 1- 2 kg).





## **FLOTT Accessories**

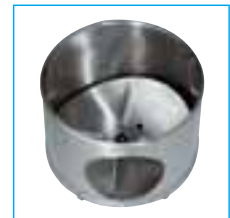
Inserts for washing potatoes and other root vegetables without simultaneous peeling



**MINI-FLOTT**  
wash disc



**FLOTT** wash insert



**FLOTT** wash insert  
with brushes

For 16-25 K, VAP 25 K, ZS 3-25

## Mesh peel traps



Peel collector,  
plastic  
**For MINI-FLOTT**  
**35/35 S**



**FLOTT** peel collector,  
plastic



**FLOTT** peel collector,  
stainless steel

For MINIFLOTT 50/50 S, 16-25 K, VAP 25 K, ZS 3-25

