

Cod: 3240625

Stainless steel table on legs and splashback depth 600 mm 1000x600 mm



Description

Professional Almond Peeler

The almond peeler is a professional tool useful especially in confectionery, for the preparation of almonds for food use as ingredient in cakes.

The almonds are peeled mechanically and left intact, without chopping or slicing the fruit.

Almond Peelers: how do they work?

Almond peelers consist of an upper inlet into which the almonds, previously boiled in hot water to soften the skin, are poured.

They pass through rubber cylinders that gently exfoliate the peel, peeling it off and removing it completely. They then pass into a container, from which they will be extracted still whole for their intended use.

The parts that come into contact with the almonds are made of stainless steel, a material compatible with food contact according to current HACCP regulations. Production is approximately 30 kg of almonds per hour.

The complete removal of the skin takes place in three steps, which gradually peel the almonds until they are stripped of their natural protective film.

The power supply is electric.

When to use a professional Almond Peeler?

The Almond Peeler is designed for commercial activities that use large quantities of almonds for the production of cakes and biscuits. Its use is therefore recommended for bakeries and pastry shops.

Almond husker maintenance

Cleaning the inside of the bowl and funnel is recommended. The interior is made of stainless steel, compatible with food contact according to current regulations.

Almond Peelers on Ristoattrezzature

All professional Almond Peelers in our catalogue are CE marked.

Dimensions

Altezza alzatina	100 mm
Dimensioni esterne	1000x600x850 mm