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COSMOS® POTATO PEELER

The Cosmos Potato Peeler is designed for fast and efficient peeling of potatoes and other round root vegetables. Built with a robust, fully stainless steel construction—including the inner frame—the machine ensures durability, hygiene, and long service life. Its fine emery-bonded rotating plate delivers uniform peeling while minimizing product loss.

CONSTRUCTION & DESIGN ●●●

SS construction including inner frame
Heavy-duty emery-bonded rotating peeling plate
Improved outlet door for easy product discharge
Bottom drain outlet for waste water disposal
Water inlet provision with connection tube

KEY FEATURES ☺

Efficient peeling of potatoes and similar root vegetables
Strong emery bonding for consistent peeling performance
Peeling time of 60–120 seconds per batch
Quick loading and unloading operation
Hygienic and easy-to-clean design

Build for: Hotels • Restaurants • Central Kitchens • Cloud Kitchens • Industrial Canteens • Caterers
Food Courts • QSR Chains • Institutional Kitchens

Capacities: 10, 15, 20 and 30kg with peeling time less than 2 minutes / batch

TECHNICAL SPECIFICATIONS

Models	CP 10	CP 15	CP 20	CP 30
Capacity / Batch	10kg	15kg	20kg	30kg
Electrical	1HP / 220V / 1Ph / 50Hz	1.5HP / 440V / 3Ph / 50Hz	2HP / 440V / 3Ph / 50Hz	3HP / 440V / 3Ph / 50Hz
Duration / Batch	1 - 2 minutes	1 - 2 minutes	1 - 2 minutes	1 - 2 minutes
Dimensions (WxDxH)	460 x 690 x 970mm	510 x 820 x 1050mm	590 x 840 x 1140mm	640 x 870 x 1290mm
Net Weight	59kg	66kg	72kg	108kg