



COSMOS® MULTI FUNCTIONAL PEELER

The Cosmos Multi Functional Peeler is designed for efficient peeling of a wide range of root vegetables using a combination of brush and carborundum rollers. It delivers consistent peeling performance for potatoes, carrots, big onions, and ginger, making it ideal for commercial kitchens handling diverse vegetable preparation requirements.

CONSTRUCTION & DESIGN ●●●

Fully stainless steel construction
1000 mm long roller assembly
Three brush and three carborundum rollers
0.9 mm thick black brush rollers
Inclined roller positioning with outlet door
Integrated water spray provision

KEY FEATURES ☺

Dual peeling action using brush and carborundum rollers
High-efficiency motor with variable speed controller
Uniform peeling with minimal product loss
Continuous operation suitable for high-volume kitchens
Easy cleaning through integrated water spray system
Ensures consistent peeling quality across batches

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

Application: Big Onion, Carrot, Potato, Beetroot, Ginger & Garlic Peeling

Capacities: 30 to 50 Kg with peeling time less than 3 minutes / batch

TECHNICAL SPECIFICATIONS

Model	MFP31 BS
Capacity / Batch	30 - 50kg / batch
Electrical	2 HP / 415V / 3Ph / 50Hz
Duration / Batch	3 to 5 minutes
Dimensions (WxDxH)	1350 x 680 x 1550mm
Net Weight	275kg



Watch a video
Scan to view online



Interested?
Scan to contact us