



COSMOS® POTATO PEELER PREMIUM

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
- Integrated waste collection tray in premium model
- 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, 20 and 30kg with peeling time less than 2 minutes / batch

TECHNICAL SPECIFICATIONS

Models	CP 10P	CP 20P	CP 30P
Capacity / Batch	10kg	20kg	30kg
Electrical	1HP / 220V / 1Ph / 50Hz	2HP / 415V / 3Ph / 50Hz	3HP / 415V / 3Ph / 50Hz
Duration / Batch	1 - 2 minutes	1 - 2 minutes	1 - 2 minutes
Dimensions (WxDxH)	410 x 725 x 1120mm	560 x 865 x 1320mm	635 x 940 x 1400mm
Net Weight	57kg	80kg	95kg



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