



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, beetroot, big onions, and ginger, making it ideal for commercial kitchens handling diverse vegetable preparation requirements.

COSMOS MFP30



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	MFP 31 BS
Capacity (L)	30 - 50 kg/batch
Electrical	2HP/415V/3Ph/50Hz
Duration / Batch	3 - 5 minutes
Dimension (WxDxH)	1350x680x1550mm
Net Weight	275kgs