



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.

cosmos CP



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 & Cloud Kitchens • Industrial Canteens • Caterers • Food Courts • QSR Chains • Institutional Kitchens

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



Technical Specifications:

Model	CP 10	CP 15	CP 20	CP 30
Capacity (L)	10kg	15kg	20kg	30kg
Electrical	1HP / 220V/1Ph/50Hz	1.5HP/415V/3Ph/50Hz	2HP/415V/3Ph/50Hz	3HP/415V/3Ph/50Hz
Duration / Batch	1–2 minutes	1–2 minutes	1–2 minutes	1–2 minutes
Dimension (WxDxH)	460x690x970mm	510x820 x1050mm	590x840x1140mm	640x870x1290mm
Net Weight	59kgs	66kgs	75kgs	108kgs