

Item
Model
ProjectName



601219 + FILTER TABLE

T10 S/T15 S

The T10S and T15S vegetable peelers can be considered basic equipment for vegetables preparation. The peeling process is key to guarantee good preservation and high hygiene throughout the food preparation cycle. These models are designed for abrasive peeling; for different peeling functions, the proper plates are available as optional accessories.

Peelers

FEATURES

- The special abrasive material that covers the removable rotating plate guarantees a high quality finish to the peeled vegetables, with little waste. There is also reduced noise emission from the unit and the peel is reduced to small pieces to facilitate the drainage process.
- These peelers can also be used for drying vegetables or peeling onions or garlic.
- The safety and reliability of this appliance is guaranteed by its complete stainless steel construction and by a series of devices which safeguard the operator and the functioning of the machine.
- The machine is constructed in stainless steel and has a transparent lid in a special damage resistant plastic material which allows complete visibility of the peeling cycle.



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- The removable rotating plate is covered in a special long durability abrasive vitreous material and can be restored after extended use.
- The controls are integrated in the machine and incorporate a reset button and a programmable timer.
- The electric controls and the motor of the vegetable peeler have IP55 protection.
- A microswitch stops the machine from operating when the lid is opened.

Specifications

MODEL	T10S3 601219	T10S 601220	T15S3 601221	T15S 601222	T10ST 601050
Capacity - kg	10	10	15	15	10
External dimensions - mm					
width	454	454	454	454	454
depth	730	730	750	750	730
height	715	715	785	785	1305
Scrubbing capacity - kg/h					
tuber	300	300	400	400	300
Peeling capacity - kg/h					
potatoes	300	300	400	400	300
Power - kW					
installed-electric	0.37	0.37	0.37	0.37	0.37
Supply voltage	230/400 V, 3, 50	220...240 V, 1+N, 50	230/400 V, 3, 50	220...240 V, 1+N, 50	230/400 V, 3, 50
Noise level - dBA					65
Net weight - kg.	39	39	40	40	49



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Included accessories

CODE	DESCRIPTION	T10S3 601219	T10S 601220	T15S3 601221	T15S 601222	T10ST 601050
653203	ABRASIVE PLATE FOR 10/15KG VEG.PEELER	1	1	1	1	
653204	KNIFE PLATE FOR 10/15 VEG.PEELER					1
653202	S/S FILTER TABLE- 5/10/15KG VEG.PEELERS					1

Optional accessories

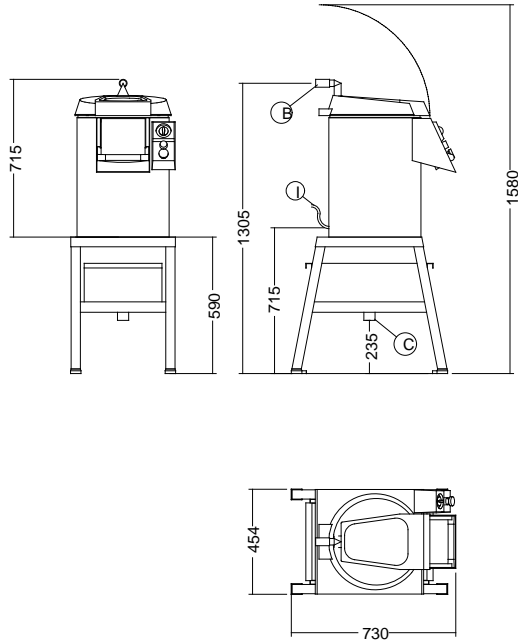
CODE	DESCRIPTION	T10S3 601219	T10S 601220	T15S3 601221	T15S 601222	T10ST 601050
653205	ABRASIVE PL.-LARGE ONIONS-10/15KG PEELER	✓	✓	✓	✓	✓
653184	ABRASIVE PL.-SMALL ONIONS-10/15KG PEELER	✓	✓	✓	✓	✓
653203	ABRASIVE PLATE FOR 10/15KG VEG.PEELER	✓	✓	✓	✓	✓
653208	DRYING BASKET FOR 10KG VEGETABLE PEELER	✓	✓			✓
653209	DRYING BASKET FOR 15KG VEGETABLE PEELER			✓	✓	
653204	KNIFE PLATE FOR 10/15 VEG.PEELER	✓	✓	✓	✓	✓
653202	S/S FILTER TABLE- 5/10/15KG VEG.PEELERS	✓	✓	✓	✓	✓
653260	S/S FILTER TABLE+SHELF-5/10/15KG PEELERS	✓	✓	✓	✓	✓
653058	WASHING PLATE FOR 10/15KG VEG.PEELER	✓	✓	✓	✓	✓



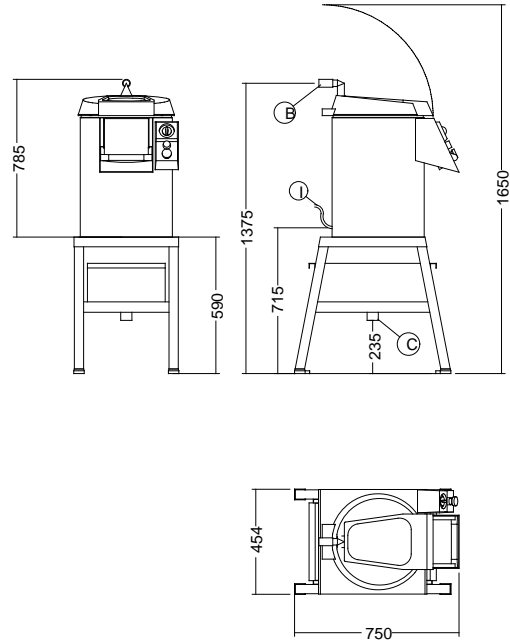
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Installation drawings

601219, 601050, 601220



601221, 601222




MODEL	T10S3 601219	T10S 601220	T15S3 601221	T15S 601222	T10ST 601050
B - Cold water inlet	14	14	14	14	1/2"
C - Water drain	80mm	80mm	80mm	80mm	80mm
I - Electrical connection	230/400 V, 3, 50	220...240 V, 1+N, 50	230/400 V, 3, 50	220...240 V, 1+N, 50	230/400 V, 3, 50

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



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Peelers



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