T series
Vegetable peelers

Electrolux Professional peelers solve the problem of best removing not only potato peels but also peeling many other vegetables or cleaning shellfish.



T5S

5 kg vegetable peeler with its high quality stainless steel finish guarantees longer service life

Extremely simple control with on/off button and timer.

No risks. Safety interlock turns off the motor if the cover or outlet are opened.

Ergonomic handle and outlet **facilitate collection** of the vegetables once peeled.

Optimum performance: 5kg loading capacity with an output of 80 kg/hr.

Transparent cover allows vegetables to be **checked during operation**.

Lid can be **easily removed** without tools and is dishwasher safe.

Removable rotating plate covered with an abrasive material that guarantees **durability** and **long life**.

Knife plate (for a smooth cut of the peel), **washing plate** (for cleaning vegetables that don't require peeling) and stainless steel **filter table** available upon request.

Asynchronous motor for **silent** operation and **longer life**.



Ergonomic handle and outlet



Knife plate (optional)



Transparent lid



T5E/T8E



5/8 kg vegetable peelers (table top) able to satisfy the requirements of small to medium size restaurants

Maximum output guaranteed from **80 kg** (T5E) **to 130 kg** (T8E) **per hour**.

Specific models available for **cleaning shellfish** (T5M/T8M) with a reduced speed (208 rpm), seashell plate and cylinder.

Versatile with optional drying basket for washing and spin drying salads, herbs or other leafy vegetables.

Transparent lid to observe the **peeling process** without stopping the machine.

Removable handle connected to a water supply can be used during peeling or for cleaning operations.

Strong rubber feet **guarantee stability** during operation.

Asynchronous motor for **silent** operation and **longer life**.

Removable rotating plate covered with an abrasive material that guarantees **durability** and **longer life**.

Stainless steel removable peeling chamber.

A special kit, with abrasive plate and cylinder, is available upon request to convert the shellfish cleaner into vegetable peeler.

Maximum hygiene

Integrated stainless steel filter can be easily removed and is dishwasher safe.

Maximum hygiene guaranteed. All parts in contact with food can be removed for fast and easy cleaning.



Drying basket (optional)



Seashell plate for TM models



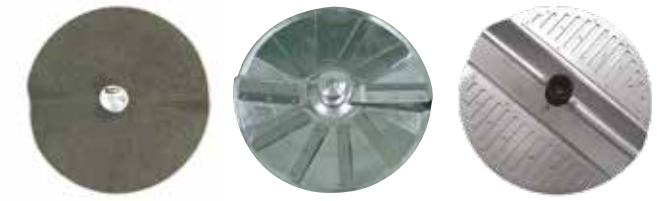
Transparent lid with spray gun



Removable stainless steel filter



T10E/T15E



10/15 kg vegetable peelers that can be used for multiple operations such as: washing, scrubbing, peeling and even drying due to the wide choice of optional accessories

Ideal for restaurants, catering and delicatessen, with peeling capacities between **160/240 kg/hr**.

High quality peeled vegetables with **little waste** thanks to the abrasive material covering the rotating plate.

Door with constant pressure control system for the **safe unloading of the vegetables**.

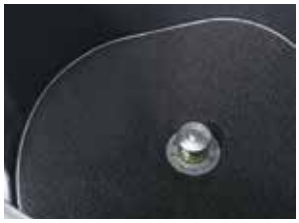
Safety: the motor stops if the lid or door is opened during operation.

Simple and easy to use waterproof touch button control panel with on/off and programmable timer.

Asynchronous motor for **silent** operation and **longer life**.



Unloading hole



Abrasive plate and cylinder



Brushing plate (optional)



Drying basket (optional)

Sturdy stainless steel construction with a transparent lid made of damage resistant plastic to allow **complete visibility** of the peeling cycle during operation.

Removable rotating plate covered with an abrasive material that guarantees **durability** and **longer life**.

Special models available with an abrasive cylinder for a **faster peeling** (hard tubers).

Removable handle connected to the water supply or water inlet can be used as water gun for cleaning the peeling chamber.

Stainless steel filter table available on request.

More flexibility with optional plates (knife plate, onion plate, garlic/shallot plate, mussel cleaner, brushing plate).

Drying basket (as optional accessory).



T25E



Ti25

25 kg vegetable peelers
able to satisfy the needs of even the largest customers thanks to their peeling capacity over **400 kg/hr**

Simple and easy to use waterproof touch button control panel with on/off and programmable timer.

Door with constant pressure control system for the **safe unloading of the vegetables**.

The cylinder and removable rotating plate are covered with an abrasive lava stone material that guarantees **durability** and **longer life**.

Safety: the motor stops if the lid or door is opened during operation.

No blockage of peels thanks to special size and design of drain hole.

Optional mobile trolley with filter tray (for T25E).

Asynchronous motor for **silent** operation and **longer life**.



Unloading door



Drain hole

Model	Capacity	Dimensions (wxdxh)	Notes
T5S	5 kg	314x485x450 mm	
T5E/T5M	5 kg	424x390x590 mm	special model for seashells
T8E/T8M	8 kg	422x396x676 mm	special model for seashells
T10E	10 kg	440x690x680 mm	
T15E	15 kg	440x690x750 mm	
T25E	25 kg	585x785x1215 mm	
Ti25	25 kg	565x880x1425 mm	inclined body

Stainless steel cylinder (540mm diam.) tilted at 18° towards front to **facilitate loading and unloading operations**.

Transparent lid with microswitch to stop the machine if lid is opened **guaranteeing operator safety**.

Stainless steel **filter table incorporated** as standard (Ti25).