# Lips S-7.3 peeling machine

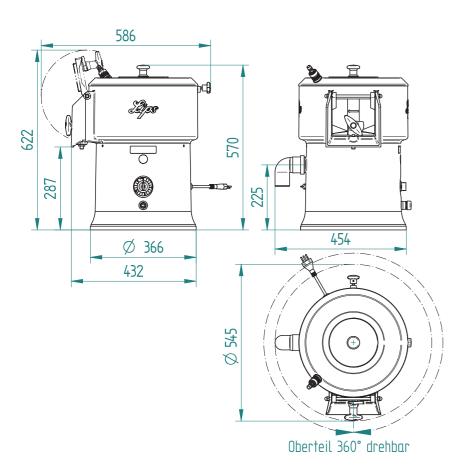
#### **The Reliable One**

Durable Swiss quality from the modern Rotor Lips factory in Uetendorf.

#### **Technical specifications**

Model	Lips S-7.3
Item no.	67903
Continuous power	370 W
Voltage	230V / 50Hz
Dimensions	Approx. Ø 586 x 622 mm
Capacity	Approx. 7 kg
Hourly output	Approximately 140 to 160 kg, depending on the material being peeled
Time switch/timer	0 to 4 minutes
Water consumption	approx. 8 liters/minute
Net weight	31 kg
Assembly	The position of the discharge flap relative to the outlet can be adjusted.  Have the water connections installed by a plumber.

Specify the position of the water outlet relative to the ejection flap when ordering so that the machine is delivered already adjusted.



Technical changes reserved.





(€ The machines are CE compliant.

Production and distribution

## Switzerland

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Sales and service

#### Germany

Feuma Gastromaschinen GmbH DE-04639 Gößnitz

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> > Sales and service

#### Austria

Rotor Küchenmaschinen GmbH AT-5400 Hallein Tel +43 (0)6245 80881

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# **Lips S-7.3**

# The unsurpassed peeling machine

For small to medium-sized businesses with approx. 30 to 80 menus. The machine stand is made of solid cast iron.

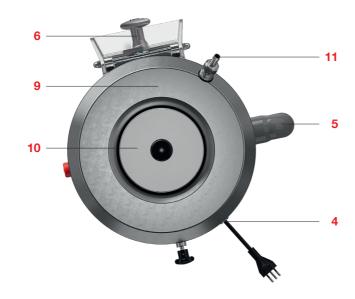
#### The components of Lips S-7.3

- 1 Base
- 2 Emergency stop
- 3 Timer
- 4 Cable connection
- 5 Water outlet Ø 50 mm
- automatic water drain
- automatic peel waste outlet
- Drainage to be installed by a plumber
- 6 Ejector flap
- 7 Peeler body
- with extremely durable aluminum oxide coating
- 8 Peeling disc
- with extremely durable aluminum oxide coating
- 9 Cover
- 10 filling funnel with splash guard lid
- 11 Water inlet, connection for 1/2» NITO quick-connect fitting
  - 360° positionable
  - Supply line to be installed by a plumber



#### The Lips S-7.3 as a peeling machine

With the Lips S-7.3, you can quickly and easily peel potatoes, celeriac, turnips, or rutabagas. The water required for the peeling process is collected directly in the machine and then drained.



### This will enable you to achieve:

- 1. a thorough cleaning of the vegetables
- 2. Gentle peeling method no pushing or hitting the root vegetables
- 3. This saves water resources.

The peeling process takes place at the bottom (peeling disc) and on the inside wall of the machine. Gentle emptying is achieved via the automatic water outlet.



Water inlet with Nito plug connection on the lid

# Option for the Lips S-7.3

#### The Lips S-7.3 as drying machine

The practical stainless steel salad spinner is ideal for quickly and easily spinning all types of salad.

**Tip:** Simply spin your homemade French fries before frying them – this will reduce the amount of fat that splatters.

The spinning basket is made of stainless steel sheet and is easy to clean. The 552 holes in the spinning basket allow the residual water to be spun out easily without damaging the salad due to the high centrifugal force.



spin basket

# The Lips S-7.3 im detail



Discharge flap



Water and peel waste outlet



peeling disc with corundum coating

### The ejection flap

The generously sized ejection flap can be opened and closed easily and securely. In addition, it is completely sealed without a rubber gasket.

### The drain

You decide where you want to place the practical water and peel waste outlet. This ensures that the Lips S-7.3 can be integrated into any existing kitchen. We recommend that you have the inlet and outlet installed by a plumber.

#### The peeling disc

The Lips S-7.3 has a peeling disc coated with an extremely durable precious corundum coating.

This means that the S-7.3 is ideally equipped to provide you with valuable service for many years to come. Should the precious corundum coating wear out despite this, it can be recoated.