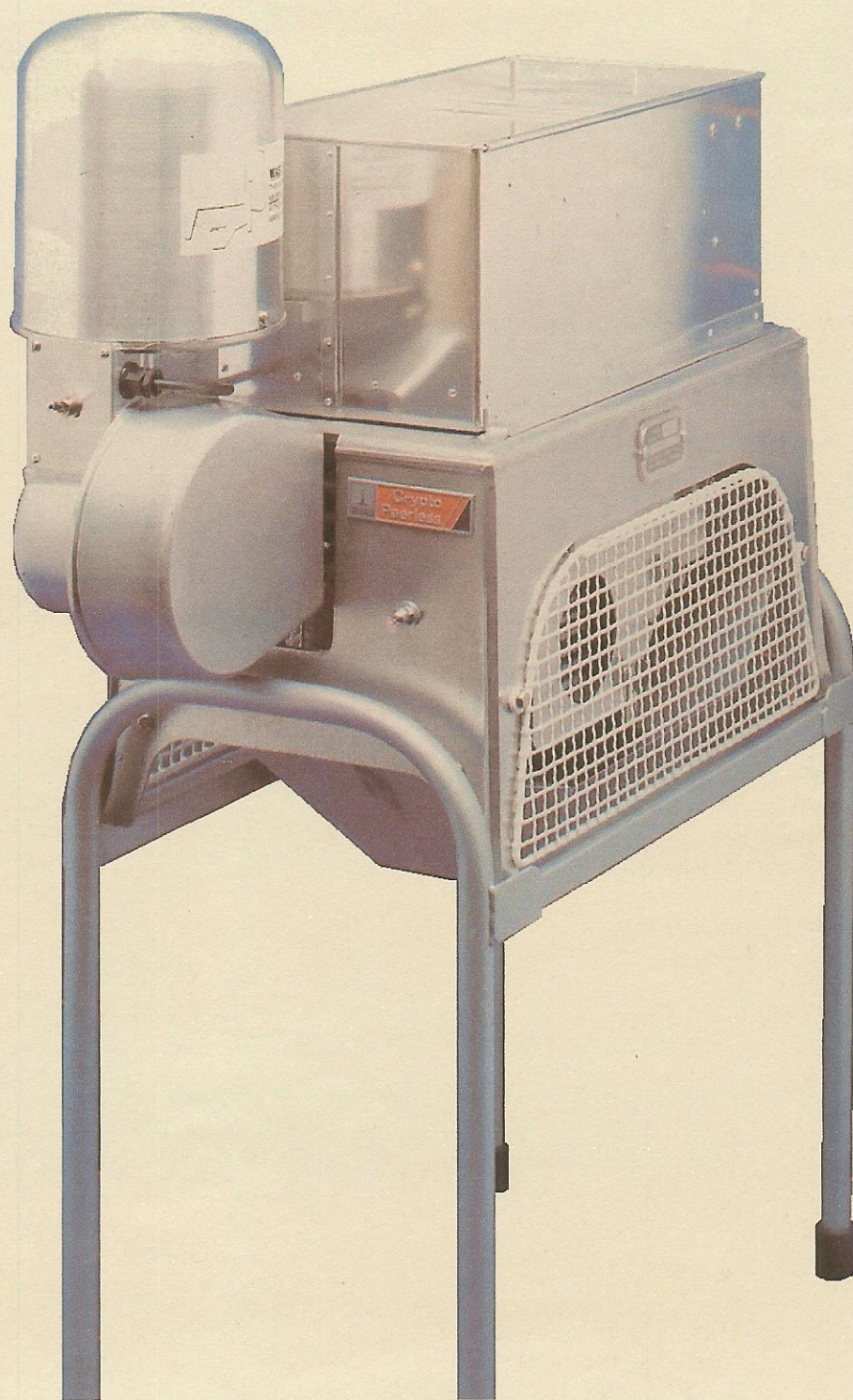


Peerless 

**AUTOMATIC
POTATO
CHIPPER**

/F2F



...MORE FULL CHIPS...LESS WASTE...

F2F

AUTOMATIC POTATO CHIPPER

The double slicing action of the F2F gives every chip the smoothest possible surface which is sealed almost immediately on entering the pan. This reduces frying time and plays an important part in producing a top quality chip.

Not just quality but economy too! The unique action of the chipper produces more full chips with fewer bits than other methods.

High Performance

The large capacity hopper will hold 28lb (12.7kg) of potatoes which the F2F will chip in approximately one minute.

Automatic Operation

Fully automatic in operation - just switch on, load peeled potatoes into the hopper and let the machine do the rest.

Safety

The F2F is fitted with an electrical interlock to ensure that it cannot be operated unless the hopper is correctly fitted. Hopper safety bars, side guards and discharge chute guarding are also provided.

Convenient Installation

Supplied with a stand which makes the chipper a free-standing unit that can be positioned alongside the frying range.

Standard Equipment

Tubular Steel Stand complete with Safety Chute. Cleaning Brush.

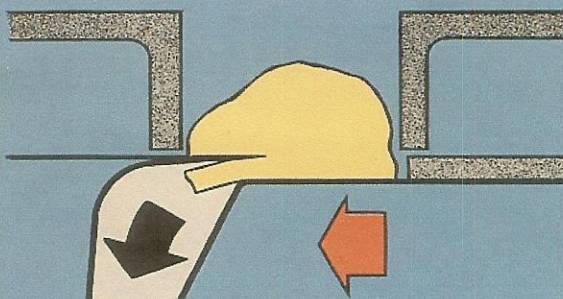
Optional Extras

Castors to fit the stand turn the F2F into a mobile freestanding unit that can be wheeled out of the way when not in use.

SPECIFICATIONS

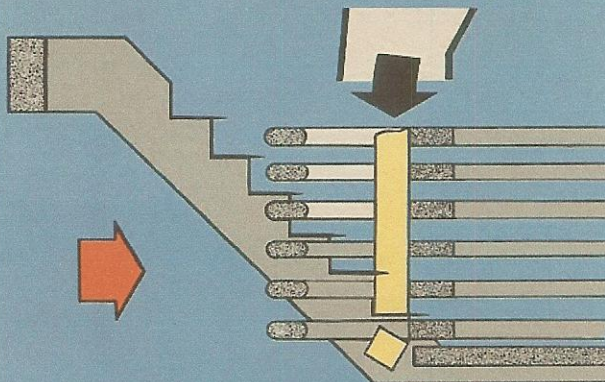
MODEL:	F2F
CAPACITY:	up to 12.7kg/28lb per minute up to 761kg/1680lb per hour
MOTOR:	1/4hp
ELECTRICS:	240V/50Hz/1ph/2.3 Aflc (may be operated from a 13A socket) Other supplies on application
DIMENSION:	109 x 81 x 40 cm
(h x w d)	43" x 32" x 16 1/4"
WEIGHT:	40 kg (88lb)

UNIQUE DOUBLE SLICING ACTION



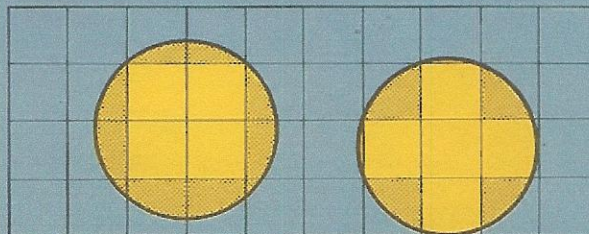
FIRST SLICE

Potatoes are automatically fed into the recess on the top plate. As the plate moves forward a full slice is taken off the potato. Only the last slice from the potato can possibly be other than a full thickness. The cut slice then drops vertically into the chip cutting cage.

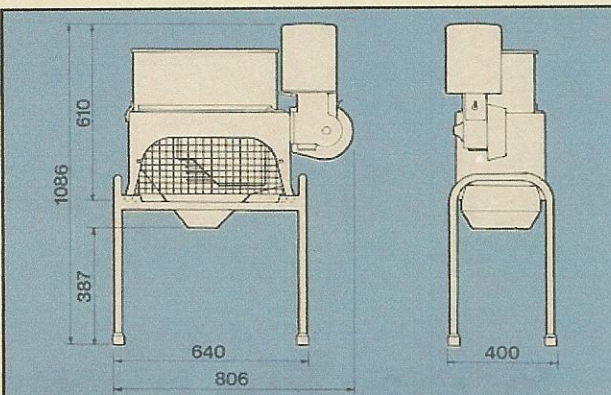


SECOND SLICE

The return stroke starts and the first chip has already been cut from the bottom of the potato slice. As the stepped and angled knives move through the cage, chips are cut one at a time. Each will be a full chip except possibly the final one at the top of the cage.



With this unique slicing action the potato is controlled and a part cut can only result on two sides of the potato as compared with all round wastage by other methods.



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