



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Sammic M-5 Commercial Potato Peeler – 5kg Load, 300W

Model / SKU: M-5

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Official supplier source: <https://www.sammic.com.au/wp-content/uploads/2025/brochures/PI-30.pdf>



Stainless steel
M / PI / PES



POTATO PEELERS



Commercial Potato Peelers

To peel potatoes, carrots and other similar foods quickly and safely.

Stainless steel- Compact

- **Compact** potato peeler. 5 Kg. capacity per cycle.
- Specifically designed for **reduced space**.
- Easy to install, it is ideal for **placement near a sink** for drainage. It can also be equipped with a stainless steel stand with removable filter chamber.
- **Stainless steel**.
- Base plate covered with peeling abrasive.
- The water inlet system is equipped with **non-return air break system**.



Stainless steel- Commercial

- 10 to 30 Kg. (22 to 66 lbs.) capacity per cycle.
- **Stainless steel** made.
- Base plate and **lateral stirrers** lined with silicon carbide abrasive. Easily removable plate for cleaning purpose.
- Liftable transparent polycarbonate cover complete with locking and safety device.
- Aluminium door with hermetic seal and safety device.
- Waterproof control board (**IP65**): Improved reliability against moisture and water splash. Equipped with timer and possibility of continuous operation.
- Auto-drag of waste to the drain.
- Water inlet system with **non-return** air break.
- **Auxiliary contact** for external electric valve.
- **Energy-efficiency** thanks to engine optimisation.
- Support and filter in option.





Stainless Steel - Combi: 2 in 1 Potato peeler and salad spinner

- Combi machine: potato rumbler and salad dryer.
- As a potato peeler, its features are similar to PI-20 potato peeler.
- Complete with a **drying basket** to work as a salad spinner.



Part of a complete solution :

SAMMIC FRENCH FRY SYSTEM

Optimization process for the production and storage of fresh french fries. French fries will stay perfectly fresh for 8 to 9 days once peeled, cut, vacuum packed and chilled in one process.

• PEEL •



• CUT •



• VACUUM PACK •





FEATURES	M-5	PI-10	PI-20	PI-30	PES-20
Selection guide					
Covers (from / to)	10-80	60-200	100-300	>200	100-300
Features					
Capacity per load	5 Kg	10 Kg	20 Kg	30 Kg	20 Kg
Production /hour (max)	100 kg	240 kg	480 kg	720 kg	300 kg
Timer	0 - 6'	0 - 6'	0 - 6'	0 - 6'	0 - 6'
Loading					
Single Phase	300 W	550 W	550 W	730 W	550 W
Three phase	-	370 W	550 W	730 W	550 W
External dimensions (WxDxH)					
External dimensions (WxDxH)	333 x 367 x 490mm	435 x 635 x 668mm	433 x 635 x 786mm	622 x 760 x 1002mm	433 x 635 x 786mm
External dimensions with stand	425 x 555 x 965mm	433 x 638 x 1040mm	433 x 638 x 1155mm	546 x 760 x 1255mm	433 x 638 x 1155mm
Net weight	15.5 Kg	36 Kg	60 Kg	60 Kg	39 Kg

