

# ATIRMATIC

## Continuous Vegetable Washer



### THE VERY BEST FRESHLY PREPARED PRODUCE WITH FAST AND EFFICIENT OPERATION

All large catering establishments and food industries need to process large quantities of fresh vegetables. This operation has to be very quick and efficient. Nilma has developed a continuous vegetable washing machine which is a technological breakthrough in vegetable washing.

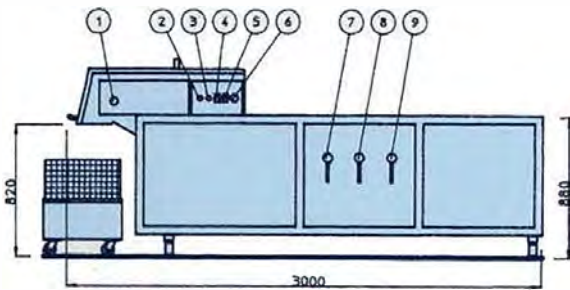
With a unique washing system, extremely high automation and excellent results (bacteriological tested), ATIRMATIC is the perfect answer, processing large quantities, giving high quality results all with considerable labour savings.

# Nilma

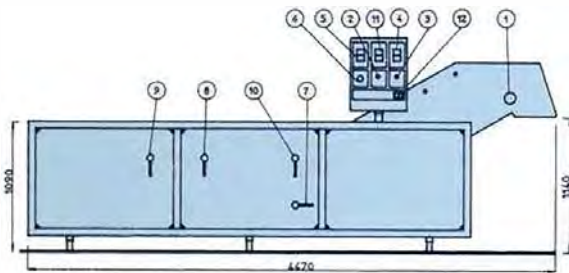
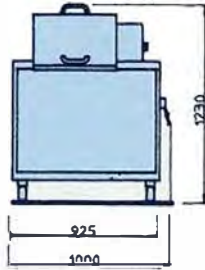
LA SCIENZA DELLE GRANDI CUCINE

# ATIRMATIC

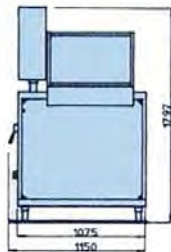
## Continuous Vegetable Washer



Atirmatic



Atirmatic 700



### KEY

- 1) Belt unlocking knob
- 2) Power indicator light
- 3) Main start/stop selector
- 4) Belt start/stop push-button
- 5) Washing start/stop push-button
- 6) Emergency stop push-button
- 7) Water drain adjuster
- 8) 2nd washing adjuster
- 9) 1st washing adjuster
- 10) 3rd washing adjuster
- 11) Paddle start/stop push-button
- 12) Main switch

### THE FEATURES

#### CONSTRUCTION

Totally 18/10 stainless steel.

Holding frame made of 18/10 tubular stainless steel supported by legs adjustable in height.

Washing drum equipped with water nozzles and perforated bottom grating.

Product unloading belt, side edges and bottom grating manually removable for cleaning.

Rinse sprayers fed with water from the mains, equipped with solenoid valve controlled by the unloading belt operation.

Counter-drum divided in two sections, 1st and 2nd washing, with drain pipe. For the ATIRMATIC 700 there are three washing sections.

Quick opening hydraulic valves for drain, washing regulation and water inlet, all made of stainless steel.

#### OPERATION

Automatic control of water level in the washing drum.

1st and 2nd washing phases with independent regulation of water flux. For the Atirmatic 700 there are three washing phases.

Product unloading belt operated by a geared motor.

Low-voltage control board (24 V). Protection degree IPX4.

#### TECHNICAL DATA

	Atirmatic	Atirmatic 700
Electric connection:	230/400V 3ph 50Hz +E	230/400V 3ph 50Hz +E
Power:	4 kW	7.35 kW
Cold water pipe:	1"	1" 1/2
Water drain pipe:	2"	2" 1/2
Basin capacity:	500 l	1500 l
Net weight:	400 kgs	800 kgs
Hourly production: light vegetables (approx.)	400 kgs	700 kgs
heavy vegetables (approx.)	800 kgs	1500 kgs

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DESIGNED AND MANUFACTURED  
TO CE STANDARD

Company with UNI EN ISO 9001:2008  
certified Quality System

# Wilma

LA SCIENZA DELLE GRANDI CUCINE



# The continuous whirl of clean water is exclusive to the Nilma washing system



## THE ACCESSORIES

Dosing pump for disinfectant liquids, located inside the Atirmatic, with regulator for the disinfectant.



Vegetable transportation trolley made of 18/10 stainless steel, complete with removable basket in white plastic coated steel (stainless steel on request) and 4 castors. Dimensions: 600x500x605 mm

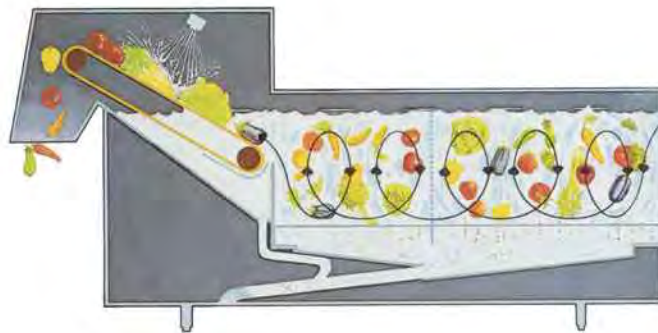
## THE UNIQUE WASHING SYSTEM

The unique way washing carried out by Atirmatic is based on a continuous whirl of clean water passing over product (the whirl intensity can be regulated according to the individual product). The vegetables move in a helical motion caused by the whirl of clean water, making them move forward and eliminating impurities in the process.

The small particles of dirt and soil are dragged by the whirl and conveyed through the holes in the washing drum to a counter-drum. In the counter-drum the water is calm, this allows the particles to settle and from there they run directly into the drain.

The design of the Atirmatic ensures the washing process is always in the clean water area. After the washing process the produce is rinsed

with new water from the mains supply on the unloading belt. With the Atirmatic patented washing system the need for pre-washing vessels and filters is eliminated.



## HYGIENE ENSURED FROM THE BACTERIOLOGICAL POINT OF VIEW

The Atirmatic can be equipped with a dosing pump for the usage of disinfectant liquids during the washing process. In this way, the perfect and quick cleaning ensured by the exclusive water whirl is complete also from the bacterial point of view with elimination of all possible risks, in particular during the processing of raw vegetables, in accordance with the HACCP standards (analysis of the risks and check of the critical points).

## THE VERSATILE USAGE

With Atirmatic excellent results are achieved on all kinds of vegetables, fruits, fish and other food products. Atirmatic is a real universal washer, completely automatic and programmable according to the most varied requirements.



Vegetable sorting table, with white food-grade polizene cutting board 20 mm thick, vegetable holding side panel, waste hole and waste collection basket. Dimensions: 1300x755x1150 mm



## A UNIQUE SOLUTION

Automatic cutting and washing line for leaf vegetables consisting of Atirmatic and Stripper II, with a production capacity of 400 Kgs/h. The sorting, cutting and washing operations are executed "in line" without handling between phases, with considerable labour savings.

## THE TIME SAVING

The Atirmatic has no handling times, because all operations are executed on a continuous basis. In one hour the Atirmatic does the work of five people automatically. The cleaning of the machine is simplicity itself in fact, the conveyor belt, the bottom grating, the upper rims of the washing drum can be manually taken away in a few seconds without the use of tools, allowing access for cleaning the internal parts of the machine.

