

BOXER

Quick garlic peeler



THE ONLY WAY TO AVOID AN UNPLEASANT WASTE OF TIME

Our garlic peeler BOXER has been designed to peel garlic in a quick, delicate manner and to minimize manual operations.

Garlic peeling is, in fact, one of the most annoying and unpleasant operations in the kitchens of catering establishments. After the cloves have been opened by hand, the operator will load the machine (up to 5 Kgs. per load): our BOXER will quickly, softly peel

each clove and immediately discharge the peel. This will be done within a pre-set time, and will save up to 90% of the time normally required for manual peeling. A high level of hygiene is ensured thanks to the abrasive disk, which can be easily taken off and washed with water in a few seconds.

Wilma
LA SCIENZA DELLE GRANDI CUCINE

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The structure of the abrasive disk was designed to produce the most appropriate action to ensure a delicate, accurate peeling of garlic.



ACCESSORIES:



SKIN COLLECTING FILTER

It is an optional accessory designed to prevent the floor drain from getting obstructed by waste garlic peel. It is made of 18/10 stainless steel and it consists of a small container with a removable stainless steel mesh insert, installed just underneath the Boxer drain pipe.

THE FEATURES

DESIGN FEATURES

Entirely made of 18/10 stainless steel.
Feet in anticorrosional aluminium with fixing hole.
Lid made of transparent shock-proof plastic, equipped with safety microswitch.

Product outlet door with safety guard and closing handle.

Geared motor protected against overload cutout.
Stainless steel peeling disk, directly coupled to the motor.

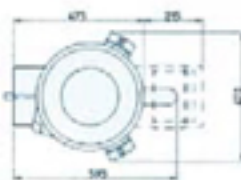
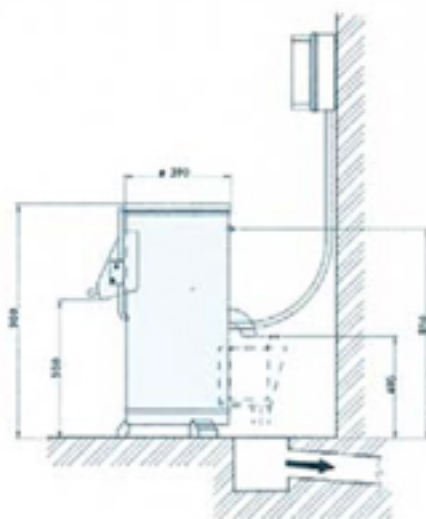
Device to convey the skins to the drain.

Low voltage control board (24 V), equipped with: power indicator, ON/OFF push button, timer and product discharge push button.
Protection degree: IP54.



SPECIFICATIONS

Loading capacity	5 kg
Peeling time	2-3 minutes
Water inlet, ϕ	3/4"
Drain, ϕ	60 mm
Installed power	0,4 kW
Power connection	230/400 50Hz 3ph + E
Weight of the machine	38 kg



Nilma

LA SCIENZA DELLE GRANDI CUCINE



DESIGNED AND MANUFACTURED
TO CE STANDARD

Company with EN ISO 9001
certified Quality Management System