

BOXER

Quick garlic peeler



A GREAT LABOUR SAVING

Boxer is an appliance specifically designed for a fast and labour-saving garlic peeling. It eliminates one of the most tiresome, difficult jobs for meat curers, delicatessens and industrial food processing plants.

Boxer makes peeling easy: the user just needs to open the heads of garlic, load up to five kilograms of cloves, turn on the water jet and program 2-3 minutes of peeling, and

the abrasive disc starts working. The waste skins, carried away by the water jet, are trapped in the filtering box (option). When the peeling cycle is over, the kitchen operator will simply press a button and peeled garlic will automatically be discharged into the trolley.

Boxer is an essential aid to garlic peeling, since it cuts out wasted time with a labour saving by 90%.

Wilma

LA SCIENZA DELLE GRANDI CUCINE



BOXER

Quick garlic peeler

MACHINE FEATURES

AISI 304 stainless steel frame (thickness: 20/10)

Plastic feet with floor anchoring holes

Peeling chamber with product deflector

Gearmotor-direct-drive stainless steel peeling disc, removable for cleaning

Shock-resistant transparent plastic lid equipped with a safety micro switch

Product outfeed with handle, locking system, gasket and safety micro switch

24V wall-mountable control panel equipped with an electronic timer

TECHNICAL DATA

	BOXER
Loading capacity kg	5
Average peeling time min.	2
Water inlet Ø	3/4"
Water drain Ø	2"
Power kW	0.4
Voltage V	3 ~ 230/400V50Hz+PE
IP protection level	55
Weight kg	45
Dimensions mm	475x580x900 (h)

OPTIONS



SKIN COLLECTION FILTER

Made of AISI 304 stainless steel. Composed of a container with a drain and a removable filter.

WATER INLET SOLENOID VALVE

Controlled by a timer. It allows the inlet of water when the peeling cycle is activated.



PRODUCT COLLECTION TROLLEY

Made of AISI 304 stainless steel and equipped with a handle, four steering wheels and a 2/1 GN container (height: 200 mm). Dimensions (WxDxH): 690x660x700 mm

BOXER



APPLIANCE CONSTRUCTED TO HARMONISED STANDARDS AND COMPLETE WITH CE MARKING

Company with EN ISO 9001 certified Quality Management System

NILMA S.p.A.

Via E. Zacconi, 24/A - 43122 Parma - Tel. +39.0521.785241 - Fax +39.0521.774642 - www.nilma.com • nilma@nilma.it
Nilma reserves the right to make any changes or technical improvements it considers necessary without notice



Nilma
LA SCIENZA DELLE GRANDI CUCINE