MAXIM

Fast onion peeler



FAST OPERATION IS AN IMPORTANT ASPECT

Maxim has been specifically designed to peel onions automatically.

All you have to do is to load the feeding hopper (up to seven Kg of product) and set the peeling time on the timer.

As onions are processed, a water jet instantly eliminates the skins. A stainless steel filter provided underneath the machine drain prevents the floor drain from jamming with product waste. Thanks to its fine abrasive disk, Maxim peels delicately without damaging the product. The automatic onion peeler is another solution offered by Nilma to food processing requirements,

ensuring excellent performance and savings in labour and running costs.



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Thanks to the modulated action of the peeling disk, Maxim peels onions evenly and delicately.







SKIN COLLECTION FILTER

It is an optional accessory designed to prevent floor drain from jamming with onion peeling waste. It is made of 18/10 stainless steel and it consists of a small vat with a removable perforated sheet grate installed just underneath the Maxim drain pipe.

DESIGN FEATURES

Entirely made of 18/10 stainless steel.
Feet in anticorodal aluminium with fixing hole.
Feeding hopper with safety micro-switch.
Product discharge opening with operator's guard.
The motor is protected against power overload.
Peeling disk directly coupled to the motor.
External cylinder to collect and convey skins to the drain.

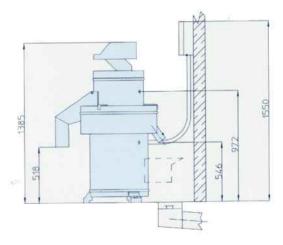


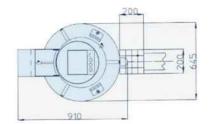
Low voltage (24 V) control board including: start/stop push-button, timer and power led.
Protection degree IP 54.

OPERATING FEATURES

Loading capacity
Peeling time, minutes
Water inlet, ø
Drain, ø
Motor power
Power connection
Weight of machine

7 Kg 2 approx. 3/4" 70 mm 0.75 kW 230/400V•50Hz•3ph+E 100 Kg





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