

TURBOVER

Salad and Vegetable Washing Machine



MAXIMUM SPEED AND HYGIENE

Within 3 minutes TURBOVER can expertly wash up to 4 Kg. of lettuce or other leaf vegetables and up to 15 Kg. of heavy vegetables, fruit, fish, or meat. Dirt, chemicals, grubs and larvae are attacked by the turbulent water which can be adjusted for intensity. Even the smallest impurities are removed through holes in the sides and the base of the drum. These are just some of the features which have made the TURBOVER such a success in restaurants and other catering establishments. TURBOVER'S special characteristics include:

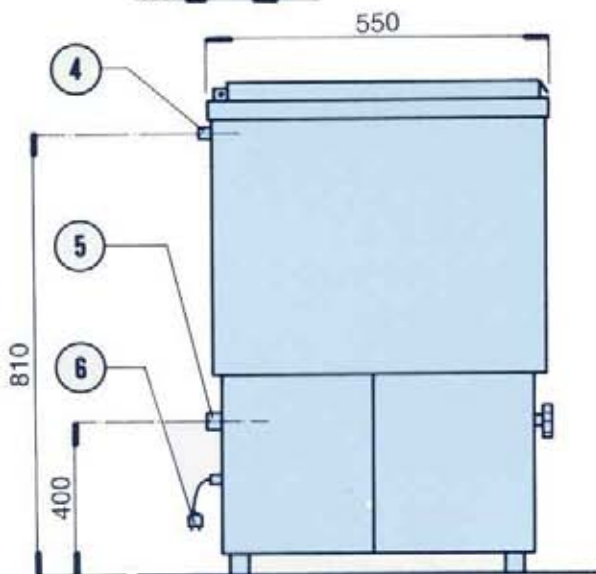
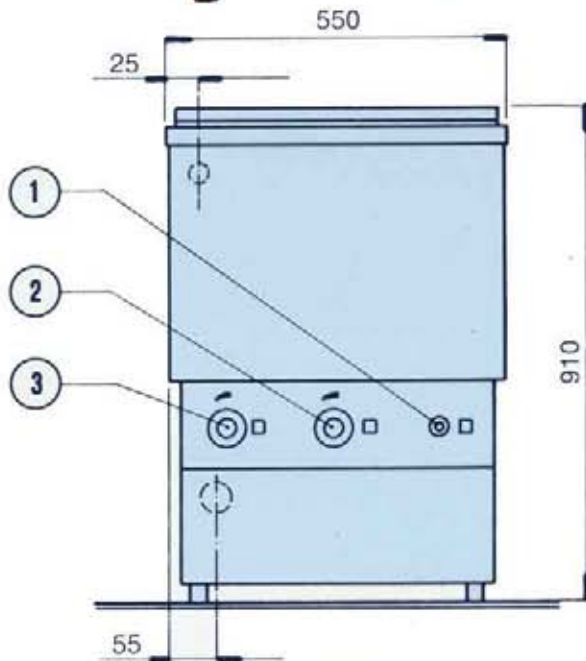
- washing can be regulated according to the type of food or to cope with lightly or heavily soiled vegetables;
- it is adaptable, hygienic and safe;
- unlike hand washing it does not suffer from tiredness or from cold hands;
- it washes thoroughly penetrating totally leafy vegetables;
- it can be used to thaw out deep frozen foods;
- it is cost effective, fully automatic, allowing staff to concentrate on other tasks;
- it operates with a single-phase voltage and is cheap to run;
- no special installation is required;
- its shape and size allows it to be conveniently positioned in the kitchen.

TURBOVER is simple to operate but is well built to exacting engineering standards, it needs no special maintenance or care and is recommended for establishments requiring up to 100 meals at each sitting. For larger establishments we have our ATIR range of vegetable washing machines which cater for every need.

Wilma
LA SCIENZA DELLE GRANDI CUCINE

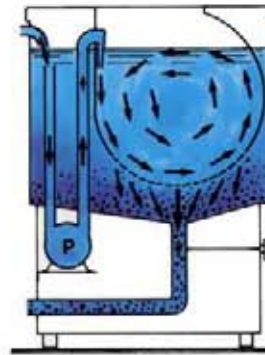
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FEATURES

DESIGN FEATURES



TURBOVER exclusive washing system consists of a washing drum, perforated on the sides and on the bottom, and an outer basin, where the pump intake is placed near the main water inlet.

In this way the water is always clean, with the greatest guarantees of hygiene and without filters requiring cleaning.

- The basic structure, outer case, cover, rim and washing drum are all made of 18/10 stainless steel.
- The feet are made of shock-resistant plastic material and can be adjusted for levelling.
- Polished washing drum to facilitate quick cleaning and achieve a high degree of hygiene.
- Strong hinged top cover which can be used as a working top.
- Motor-driven pump with ventilated motor and provided with protection against overheating.
- Control panel with start/stop push button, handwheel for regulating washing speed and handwheel for regulating discharge speed.
- Washing and discharge valves made of 18/10 stainless steel.

SPECIFICATIONS

• Washing time	2 to 3 min.
• Single-phase wiring	230 V, 50 Hz
• Power absorption	0,7 kW
• Internal drum capacity	90 l
• Weight of machine	52 Kgs

Maximum load per cycle:

• Light leaf vegetables	4 Kgs
• Heavy vegetables	15 Kgs
• Fruit	15 Kgs
• Meat, fish	15 Kgs
• Frozen food regeneration	15 Kgs

KEY

- | | |
|--------------------------|----------|
| 1 Start/stop push-button | |
| 2 Washing control | |
| 3 Discharge control | |
| 4 Water supply | ø 3/4" |
| 5 Main drain | ø 1" 1/4 |
| 6 Power connection | |



DESIGNED
AND MANUFACTURED
TO CE STANDARDS

Wilma

LA SCIENZA DELLE GRANDI CUCINE