

B56 Stainless Steel

Potato Peeler Machine

- Fast
-
- Efficient
-
- Hygienic



bold

catering equipment

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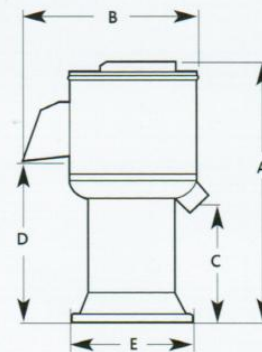
Potato Peeler Machine

- **Bold Peelers** are leaders in the fish frying and catering industry, combining ease of operation with reliability.
- The full bag capacity of the **Bold 56** eliminates the need for operator to divide a bag before loading, this avoids the possibility of overloading which can occur with a smaller machine.
- Stainless steel construction ensures a hygienic rust-free machine, requiring a minimum of maintenance.
- Heavy duty gear-box is automatically lubricated from oil sump making peeling operation smooth and reliable.
- The stainless steel peeling plate and drum lining can easily be removed for recoating when required, keeping service costs to a minimum.
- Unique nylon brush fitted to bottom plate guards against blockages to waste outlet reducing the amount of cleaning required.
- The position of water inlet and waste outlet can be varied to suit individual installation requirements.
- WRAS Approved Class A air brake is fitted to the water inlet.
- All the above features combined with quality engineering ensure that the **Bold B56 Potato Peeler** will remain in pristine condition after many years of reliable service.

Peels a full bag in one load in under 2 minutes

	Specification	Dimensions mm	B56 STD	B56 T
Model	B56	A	1040	1170
Capacity	25kg / 56lb	B	720	720
Output	620kg / 1365lbs per hour	C	395	515
Waste outlet	75mm (1m of flexible hose and clip supplied)	D	635	770
Waste inlet	12.5mm hose fitting	E	560	560
Motor	0.75kw 1hp			
Voltage	240V 50Hz 1 phase			

Alternative voltage available on request



Distributor



Manufactured in England



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WRAS
APPROVED
PRODUCT

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