

B14 Stainless Steel

Potato Peeler Machine

Compact



Hygienic



Fast



bold

catering equipment

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Potato Peeler Machine

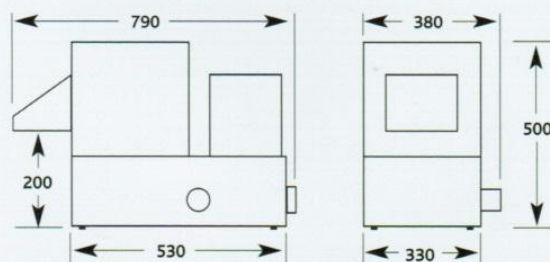
- **Bold Peelers** are leaders in the fish frying and catering industry, combining ease of operation with reliability.
- Stainless steel construction ensures a hygienic rust-free machine, requiring a minimum of maintenance.
- The stainless steel abrasive bottom plate and liner can easily be removed for recoating without the need for an engineer, keeping service costs to a minimum.
- Nylon brush fitted to the abrasive bottom plate guards against blockages to the waste outlet.
- The waste outlet has three different positions and can be varied to suit individual installation requirements.
- Push button on/off controls with a no-volt release to protect the operator.
- A Class A air brake is fitted to the water inlet.

Peels 8kg in under 2 minutes!

	Specification
Model	B14
Capacity	8kg
Output	200kg per hour
Motor	0.25kw 0.33hp
Voltage	220/240V - 1 - 50
Electrical	13 amp wall socket
Fuse Rating	10 amp

Alternative voltage available on request

Dimensions
mm



Installation

The B14 Peeler can be mounted on a bench, sink or can be supplied with a stainless steel stand with or without castors as an optional extra.

Distributor



Manufactured in England



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