

B28 Stainless Steel

Potato Peeler Machine

Fast



Efficient



Hygienic



B28

bold

catering equipment

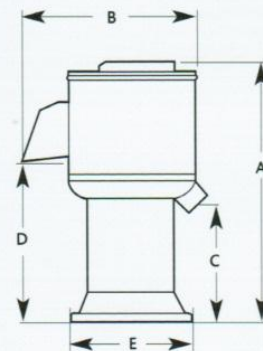
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Potato Peeler Machine

- **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.
- 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.

	Specification	Dimensions mm	B28 STD	B28 T
Model	B28	A	1040	1170
Capacity	12kg / 28lb	B	610	610
Output	300kg / 660lbs per hour			
Waste outlet	75mm (1m of flexible hose and clip supplied)	C	400	520
Waste inlet	12.5mm hose fitting	D	635	770
Motor	0.75kw 1hp			
Voltage	240V 50Hz 1 phase	E	560	560

Alternative voltage available on request



Distributor



Manufactured in England



bold

catering equipment

WRAS
APPROVED
PRODUCT

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