

# B56 Stainless Steel Potato Peeler Machine

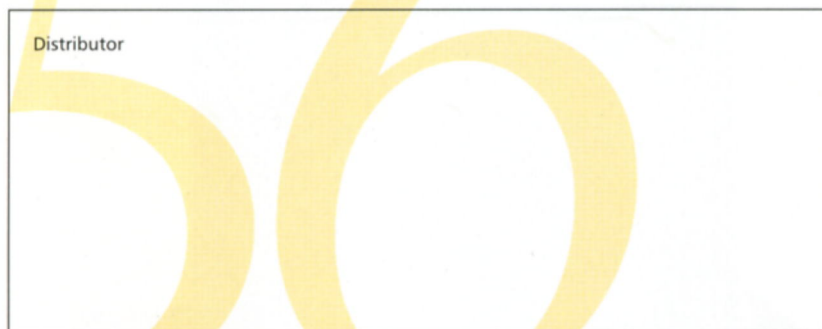
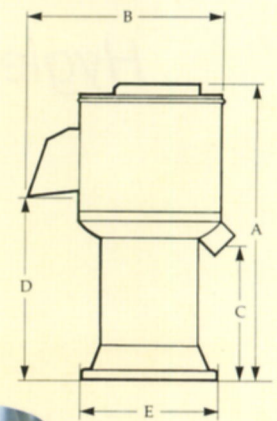
- **Bold Peelers** are leaders in the fish frying and catering industry, combining ease of operation and reliability.
- The full bag capacity of the **Bold 56** eliminates the need for the operator to divide a bag before loading. This avoids the possibility of overloading which can occur with a smaller 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 peeling plate and drum lining can easily be removed for recoating when required, keeping service costs to a minimum.
- Unique nylon brushes fitted to bottom plate guard 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.
- 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 two minutes

	Specification
Model	<b>B56</b>
Capacity	<b>25kg / 56lb</b>
Output	<b>620kg / 1320lbs per hour</b>
Waste outlet	<b>2½" male</b>
Water inlet	<b>½" Hose fitting</b>
Motor	<b>0.75kw 1hp</b>
Voltage	<b>240V 50Hz 1 phase</b>

Alternative voltage available on request

Dimensions mm	Standard Pedestal	High Pedestal
<b>A</b>	<b>1040</b>	<b>1170</b>
<b>B</b>	<b>720</b>	<b>720</b>
<b>C</b>	<b>395</b>	<b>515</b>
<b>D</b>	<b>635</b>	<b>770</b>
<b>E</b>	<b>560</b>	<b>560</b>



Manufactured in England

# Bold

