

Guess who washes and dries perfectly,
up to 150 lbs of vegetables in only 5 minutes?



ATIR & IDROVER

Wilma

LA SCIENZA DELLE GRANDI CUCINE

ATIR automatic vegetable washers



ATIR II



ATIR III

THE FEATURES

- washing intensity adjusting control
- water discharge adjusting control
- rotating water inlet faucet
- washing basin easy to inspect and clean
- low voltage wall control panel
- ATIR I tilting version equipped with hydraulic device for automatic product unloading
- entirely made of stainless steel
- adjustable feet
- pump protection guard

THE OPERATION

Vegetables, placed in the water of the wash basin, are rapidly but gently moved by the water whirlpool created by the pump. This whirl detaches the most hidden impurities and soil particles. Then it brings them into the outer drum, through the holes on the side and on the bottom of the basin. The outer drum gets them to the discharge.

DRAWING KEY

- | | |
|------------------------------|---|
| 1) wall control panel | 8) up-stroke/down-stroke tilting selector |
| 2) washer working lamp | 9) tilting push button |
| 3) voltage warning lamp | 10) cold water inlet |
| 4) manual-automatic selector | 11) electric connection |
| 5) timer | 12) drain |
| 6) washing adjustment valve | |
| 7) drain adjustment valve | |

hygienic certainty

very cleanly washed products, which are confirmed by bacteriological test reports

labor savings

in a maximum of 3 minutes time, all kind of vegetables are automatically washed

versatility

ATIR is able to wash not only leaf vegetables (such as salad, spinach...) and heavy products (such as carrots, fennels...) but also fish, poultry and other foods

operational savings

ATIR needs only a socket and the proper quantity of water, for a perfect washing

easy to operate

to obtain a perfect wash, just adjust the washing flow, the water inlet and outlet. No filters have to be cleaned or are installed

strong construction

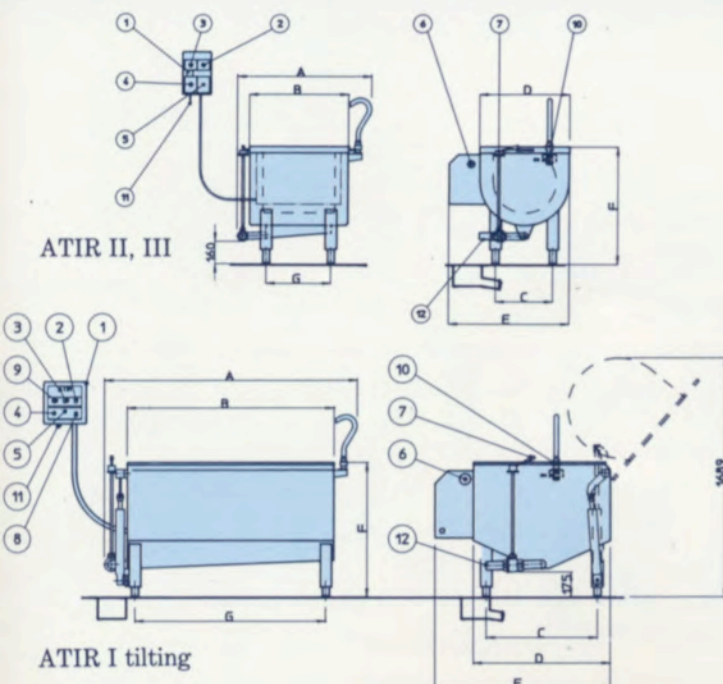
ATIR vegetable washers are entirely made of very thick stainless steel

safe to operate

the complete range of ATIR washers is NSF and UL listed



ATIR I tilting



	ATIR I tilting	ATIR II	ATIR III
cold water Ø	1"	1"	1"
water drain Ø	2"	2"	1 1/2"
drum capacity l (gal USA)	720 (190)	320 (84.5)	160 (42.3)
el. connection	208V - 3ph - 60Hz		
Amps	6,6	5,8	2
inst. power kW	2	1.1	0.6
weight kg (lb)	250 (550)	120 (265)	90 (199)
load capacity:			
- light veg. kg (lb)	16 (35)	9 (20)	5 (11)
- heavy veg. kg (lb)	70 (155)	35 (77)	20 (44)
washing time: minutes	3	3	3
Dimensions mm (inch)			
A	1765 (69-1/2")	1275 (50-1/8")	930 (36-3/8")
B	1449 (57")	1000 (39-3/8")	690 (27-1/4")
C	775 (30-1/2")	470 (18-1/4")	400 (15-3/4")
D	955 (37-3/16")	750 (29-1/2")	630 (24-13/16")
E	1225 (48-1/4")	975 (38-3/8")	840 (33")
F	950 (37-3/8")	860 (33-7/8")	830 (32-5/8")
G	1335 (52-3/16")	750 (29-1/2")	450 (17-5/8")

IDROVER 50

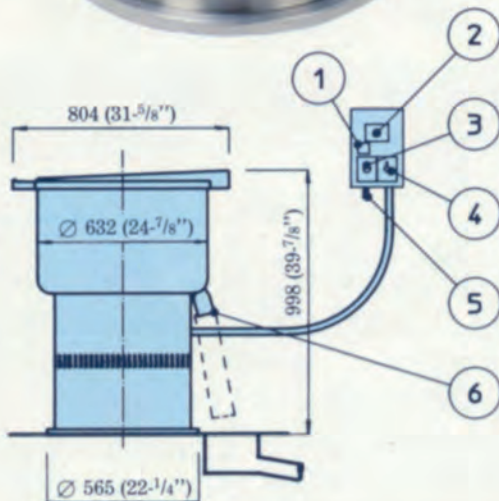
vegetable dryer



- **salad dressing savings**
thanks to the perfect drying of all kind of vegetables, dressings do not run
- **labor savings**
each drying cycle requires only 1 minute
- **perfect looking salads**
IDROVER 50 dries even the most delicate salad, without damaging it
- **safe to operate**
IDROVER 50 is NSF and UL listed

THE FEATURES

- housing, drum and outer drum made of stainless steel
- cover made of food grade plastic
- base with holes for floor attachment
- removable self-balancing basket
- self-braking motor 1.1 kW, 208V, 3ph, 60Hz, 7Amps
- water discharge Ø 2"
- low voltage wall control panel
- load capacity: 5 Kg (11 lb) leaf vegetables
10 Kg (22 lb) heavy vegetables
- drying time/cycle: 1 minute
- net weight: 100 Kg (221 lb)
- safety: micro switch for stopping basket at cover opening



DRAWING KEY

- 1) wall control panel
- 2) voltage warning lamp
- 3) stop push button
- 4) timer
- 5) electric connection
- 6) drain

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TO CE STANDARD

Company with UNI EN ISO 9001:2008
certified Quality System

Nilma

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