

# STRIPPER

Cutting machine for leaf vegetables



## FRESHNESS BY STRIPS

Cutting into strips leaf vegetables, as if they were cut by hand, obtaining **1,000 to 7,000 side dishes an hour**, with just **one operator** involved, is a task for **Stripper**, the ideal cutting machine for centralized kitchens, hospitals, canteens and fourth range laboratories.

**Stripper** is equipped with an exclusive **accurate and delicate cutting system** preventing even the tenderest leaves from being crushed.

The cutting tools are available from a **thickness of 12 mm up to 72 mm**.

**Stripper** is available in **two models: Stripper I**, with **manual loading**, and **Stripper II**, with a continuous **infeed belt**. **Stripper** is equipped with infeed and outfeed safety devices, making it a **safe machine**.

The cutting tools are removable to allow an easy changing and a complete cleaning. **Stripper** is an emblem of accuracy, freshness and great labour saving in the preparation of lettuce side dishes, chards, spinaches, rocket, radicchio and any other type of leaf vegetables.

# Wilma

LA SCIENZA DELLE GRANDI CUCINE



# STRIPPER

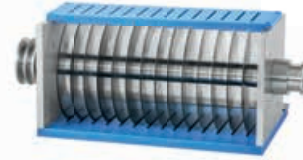
Cutting machine for leaf vegetables



Stripper I



Stripper II



Cutting tool

## FEATURES OF STRIPPER II

- Made of satin-finished AISI 304 stainless steel
- Assembled on four stainless steel castors with brake
- PVC product infeed belt
- Product outfeed with safety device
- Interchangeable cutting tools, removable for cleaning
- Control panel with start/stop buttons and power light
- Versions: stand-alone or in-line with sorting table and the Atirmatic continuous vegetable washing machine

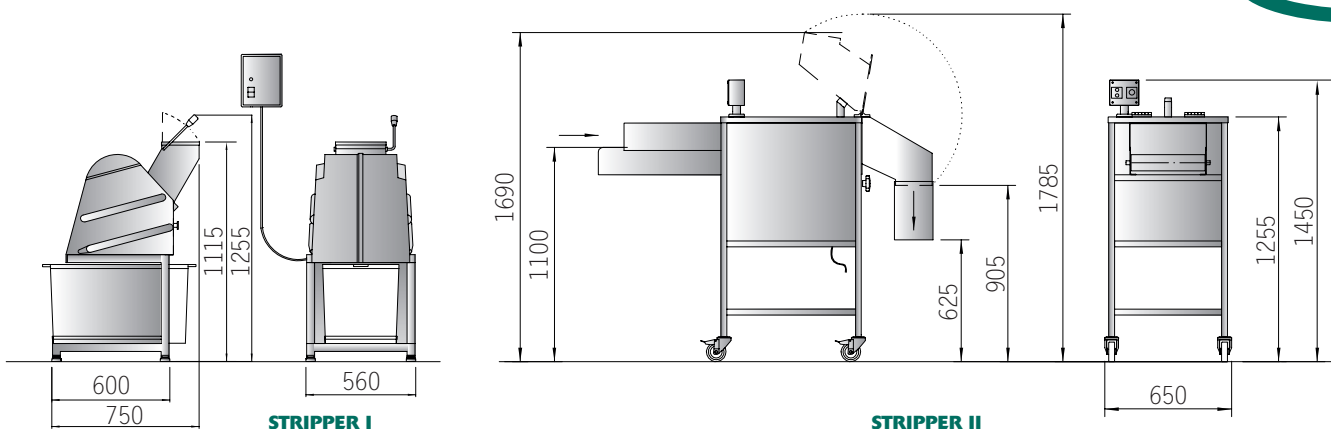


## FEATURES OF STRIPPER I

- Made of satin-finished AISI 304 stainless steel
- Assembled on adjustable feet
- Manual product infeed hopper
- Polyethylene product collection container equipped with a safety device
- ABS protective case equipped with a safety device
- Interchangeable cutting tools, removable for cleaning
- Wall-mountable control panel with start/stop buttons and power light

TECHNICAL DATA	STRIPPER I	STRIPPER II
Hourly capacity kg	150-250	700
Cutting tools sizes mm	12-18-24-30-36	12-18-24-30-36-72
Outfeed dimensions mm	250 x 190	380 x 150
Power kW	1.1	1.75
Voltage V	3 ~ 230/400V50Hz+PE	3 ~ 230/400V50Hz+PE

## TECHNICAL DRAWINGS



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Company with EN ISO 9001 certified Quality Management System

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