

ATIRMATIC

Continuous vegetable washers

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Easy to clean and sanitise



When the working shift is completed, it is important to clean and sanitise the appliance, since vegetable or soil residues, as well as other impurities, would contaminate the washing water during the next shift.

Atirmatic is designed to simplify this procedure, allowing the simple access and cleaning of the internal parts, thanks to the easy manual removal of the vat base perforated grid, the outfeed belt and the upper panels.

Versatile use

Designed to wash vegetables, **Atirmatic** perfectly cleans also fruit, fish, shellfish, livers, chickens and any other food. Thanks to the adjustable water whirlpool intensity, the right programme is always available for every product.

Atirmatic also defrosts foods. Immersed in the whirlpool of water generated by the pumps, any frozen product will gradually and perfectly be defrosted in a shorter time.

Vegetables

Fruit

Fish



and other foods...



THE BEST WAY TO WASH VEGETABLES

Atirmatic is the ideal continuous appliance to thoroughly wash large amounts of vegetables in short times.

The exclusive washing system with a whirlpool of constantly clean water, combined with the appliance's extreme automation and versatility, ensures perfect results on any type of vegetable. With **Atirmatic** the washing intensity is adjustable: it can be gentle with leafy vegetables, and vigorous with heavier vegetables. A guarantee of

perfectly presented and fresh side and main dishes, only an exclusive technology can deliver. **Atirmatic** is available in three versions, 200, 400 and 700, able to wash 200 to 1,500 kg/h of vegetables, always guaranteeing perfect results.

Atirmatic is the most rational solution to vegetable washing in centralised kitchens and in food and Fourth-Range vegetables industries, and ensures the highest productivity, hygiene and savings standards.

Nilma
LA SCIENZA DELLE GRANDI CUCINE



FEATURES

CONSTRUCTION FEATURES

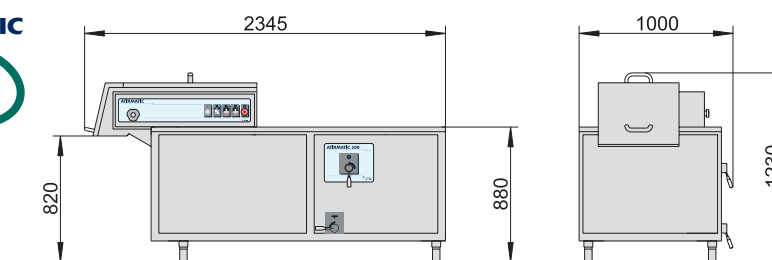
- Entirely made of AISI 304 stainless steel
- Bearing frame made of AISI 304 stainless steel and assembled on adjustable feet
- Washing vat with tangential water flow nozzles
- Containing vat with drain valve
- Rinsing shower
- Water inlet solenoid valve
- Product outfeed belt made of food-grade plastic
- Upper panels, the vat base perforated grid and the outfeed belt can be manually removed for cleaning
- Finishes: satin-finished frame; polished washing vat

WORKING FEATURES

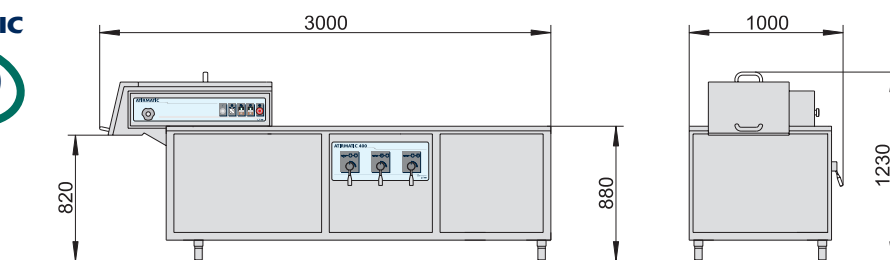
- Washing vat equipped with an electronic water level control
- Washing water whirlpool adjusting levers
- Product outfeed belt powered by a gearmotor
- Safety micro switch on the product outfeed
- 24V stainless steel control panel equipped with: main switch, pumps and belt start/stop buttons, power light, emergency-stop button. IP protection level: X5

TECHNICAL DRAWINGS

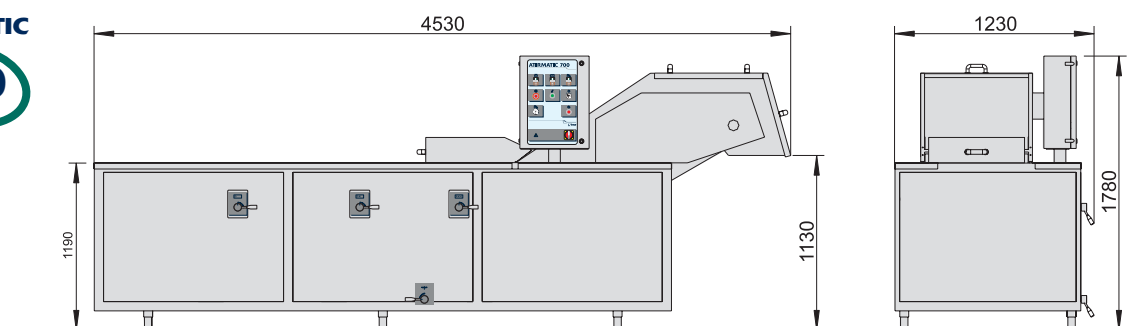
ATIRMATIC
200



ATIRMATIC
400



ATIRMATIC
700



APPLIANCE CONSTRUCTED TO HARMONISED STANDARDS AND COMPLETE WITH CE MARKING

Company with UNI ENI ISO 9001 certified Quality System

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Nilma reserves the right to make any changes or technical improvements it considers necessary without notice.

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LA SCIENZA DELLE GRANDI CUCINE

The exclusive washing system

Nilma, being the first manufacturers of professional vegetable washers in the history of professional kitchens and food industries, have patented a unique, extremely effective way of washing vegetables.

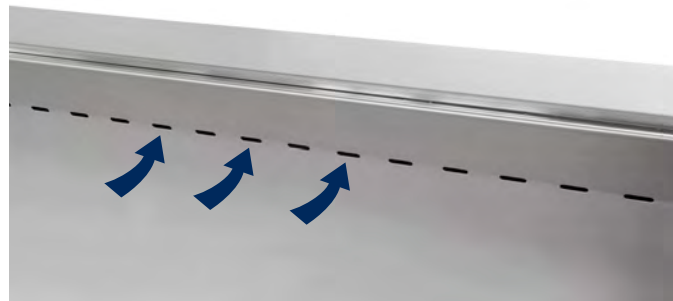
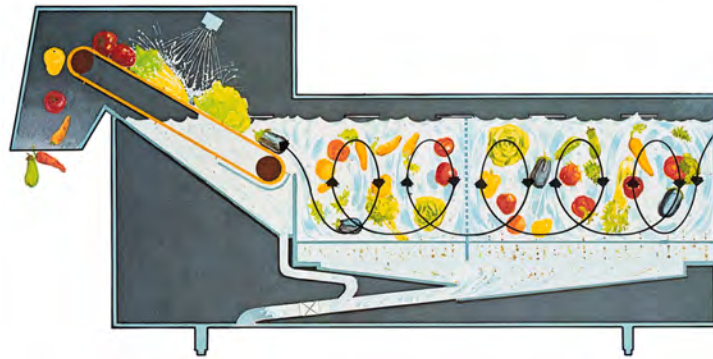
This method, used in a continuous mode on the Atirmatic vegetable washer, consists of a water whirlpool flowing in the appliance and in which vegetables are immersed. The intensity of the whirlpool can be adjusted in accordance with the delicacy of the product.

Conveyed through a spiral path by the water, vegetables turn and move forward gradually, covering a distance being more than 10 times the length of the washing vat. As this process is carried on, vegetables release fertilisers, insects, soil, sand, pesticides and anything else being hazardous for health.

Dirt particles and insects on the surface of water are eliminated through the drain by a specific system. Soil and the heaviest dirt pass through the perforated grid on the base of the vat, where water is stationary and sediments, collected in a channel, are conveyed to the drain.

Water is always clean since the suction of pumps occurs close to the water inlet. This avoids the use of filters which would contaminate the washing water if fouled.

After washing, vegetables are collected by the outfeed belt where they receive a final rinse by a clean water sprayer.



Insects and floating particles removal system

During washing, the whirlpool motion of water continually drives the floating dirt and insects towards the slits on the top of the washing vat, from where they proceed to the drain.

Quality washing and hygiene

Unless properly washed, raw vegetables, such as lettuce, may cause serious illness.

The **HACCP** procedures specify and describe the vegetable processing phases, including washing.

Atirmatic washing quality is proven by bacteriological analyses which confirm a reduction in the bacterial load by more than 90%. A process being more effective than washing by hand.

The perfect washing made by **Atirmatic** ensures vegetables a long shelf life even after a storage of many days at a controlled temperature, since it minimises the bacterial load that causes their loss of quality and nutrients.



Vegetable rinse sprayer

At the end of the washing process, a nebulised water sprayer rinses vegetables with clean water. To save water, the rinsing system supplies water used for washing and operates only when the outfeed belt is running. Rinsing of vegetables is also important to remove any disinfectant used during washing.

ATIRMATIC 200

It is the most compact continuous model. It provides an impressive throughput rate, 200 to 400 kg/h, in a minimum space, guaranteeing effective washing results. Installed in a line with Atirmatic 400, **Atirmatic 200** works as a pre-washing stage. **Atirmatic 200** is recommended for Fourth-Range laboratories and for companies and school canteens.

Technical data

Atirmatic	200
Voltage	3~ 230/400V 50Hz+PE
Power	2 kW
Water inlet Ø	1"
Water drain Ø	2"
Vat capacity	380 litres
Net weight	320 kg
Hourly production rate:	
Leafy vegetables	200 kg
Heavy vegetables	400 kg



ATIRMATIC 400

The intermediate model in the **Atirmatic** range. It washes 400 to 800 kg/h of vegetables in a footprint of just three metres. With a two-sectioned containing vat, it has dual settings for pre-washing and washing. It ensures a thorough and effective washing of even the most difficult vegetables. **Atirmatic 400** is recommended for medium-sized Fourth-Range industries, centralized kitchens and hospitals.

Technical data

Atirmatic	400
Voltage	3~ 230/400V 50Hz+PE
Power	4 kW
Water inlet Ø	1"
Water drain Ø	2"
Vat capacity	500 litres
Net weight	400 kg
Hourly production rate:	
Leafy vegetables	400 kg
Heavy vegetables	800 kg



ATIRMATIC 700

It is the model with the highest output in the **Atirmatic** Range. It washes 700 to 1500 kg/h of vegetables. With three phases, pre-washing, first washing and second washing, it guarantees high outputs with results being hygienically impeccable on all types of vegetables. **Atirmatic 700** is used in large Fourth-Range industries, huge catering companies and airports centralized kitchens.

Technical data

Atirmatic	700
Voltage	3~ 230/400V 50Hz+PE
Power	7,35 kW
Water inlet Ø	1" 1/2
Water drain Ø	2" 1/2
Vat capacity	1500 litres
Net weight	800 kg
Hourly production rate:	
Leafy vegetables	700 kg
Heavy vegetables	1500 kg



CONTINUOUS LINES

Many phases, one solution

Each **Atirmatic** model can be placed in continuous preparation lines including: a sorting table, a vegetable cutting machine, a washer, a dripping belt and a centrifuge dryer. All phases, apart from sorting, are performed automatically, without any handling, with unbeatable labour savings. The line output depends on model and products, and goes from 200 to 1500 kg/h.



ACCESSORIES

Sanitizer dispensing pump.

Installed inside the appliance, it dispenses the programmed amount of disinfectant into the washing water.



Product collection trolley.

It consists of a container, assembled on four wheels, with a stainless steel mesh basket. *Dimensions: 600 x 500 x 605 (h) mm*



Vegetable sorting table.

Designed for Atirmatic 200 and 400, it is made of stainless steel and equipped with: four wheels, two of them being equipped with a brake, a food-grade table, a backslash and a stainless steel basket for wastes. *Dimensions: 1300 x 755 x 1150 (h) mm*



Continuous preparation lines and **Atirmatic 700** are equipped with a special sorting table with multiple working places and two conveyor belts.