

ATIR

Universal vegetable washers



A PERFECT WHIRLPOOL

The traditional way of washing fruit, vegetables, meat, fish and frozen foods is both time consuming and usually does not guarantee the removal of all unwanted insects and dirt.

The problem of washing large quantities without damaging the structure and quality of vegetables, salads, etc, is easily solved with our ATIR range of machines. We have carefully researched the various problems and have developed a system which uses an adjustable whirl or vortex with constant clear water.

The water penetrates the product in depth and gets rid of all the impurities even from the most irregular of vegetables like spinach.

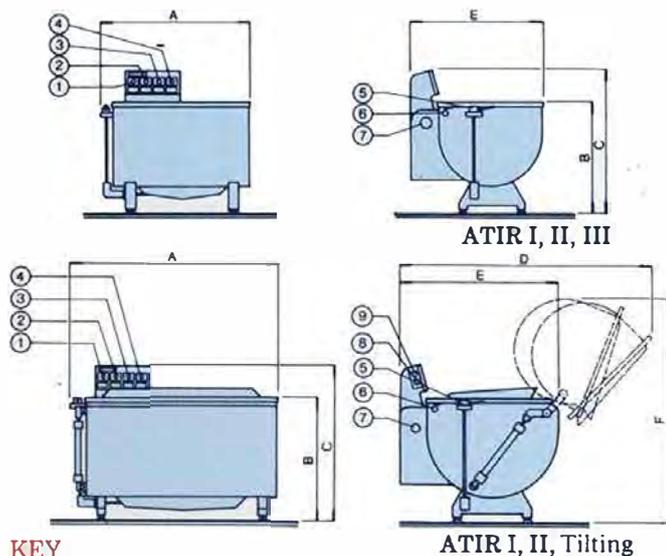
We offer five models of ATIR to meet the varying demands and customer requirements. We have a machine for each size of undertaking from 100 to above 1000 people. Our specialised technology and engineering ensures good results within a cycle time of 2 to 3 minutes.

Wilma

LA SCIENZA DELLE GRANDI CUCINE

ATIR

Universal vegetable washers



KEY

1) Main switch and mode selector 2) Timer 3) Power indicator 4) Start light 5) Discharge control 6) Water inlet control 7) Washing control push button 8) Tilting start 9) Up and down-stroke control.

CONSTRUCTION

- Drum made of stainless steel 18/10 with overflow pipe and drain.
- Legs made of polished aluminium alloy, adjustable in height.
- Washing drum made of stainless steel with perforated walls and bottom.
- Motor driven pump case and control board made of resin.
- Quick opening hydraulic valves for drain, washing regulation and water inlet made of stainless steel.
- Water nozzle made of stainless steel 18/10.
- Washing motor-driven pump placed on the machine rear side.
- Washing drum rim with unloading hopper and drum tilting through hydraulic piston controlled by an independent gear, for models Atir I and II tilting.

THE ACCESSORIES

Automatic level regulator sanitizer dosing device, to be used in combination with level regulator. Trolleys for vegetable transportation, made of 18/10 stainless steel with four castors and removable basket made of white plasticized steel.

Dimensions:
920x520x685 mm (ATIR I - I TILTING - II TILTING)
600x500x570 mm (ATIR II - III)



Company with UNI EN ISO 9001:2008 certified Quality System

THE FEATURES

OPERATION

- Regulator of the washing flow controlled by a suitable lever with graduated scale.
- Soil and impurities draining device controlled by a suitable lever with graduated scale.
- The washing drum and its rim are easily removable for cleaning.
- Low voltage (24 V) control board, with stainless steel panel, including: washing time programmer, mode selector: manual - stop - automatic - operation light - power light. Protection degree: IPX5.
- Device for the automatic unloading of the product, consisting of a push-button and an up/down selector placed on control board side, for models ATIR I and ATIR II tilting.

	ATIR I	ATIR II	ATIR III	ATIR I Tilting	ATIR II Tilting
Cold water	1" 1/4	1"	1"	1" 1/4	1"
Water drain	2"	2"	1" 1/2	2"	2"
Drum capacity (litre)	600	300	160	600	300
Electr. connection	230/400 50Hz 3ph - E				
Inst. power, kW	1.85	1.45	0.47	1.85	1.45
Weight, Kgs.	174	122	92	232	160
Load capacity:					
- light veget., kgs.	16	9	5	16	9
- heavy veget., kgs.	70	35	20	70	35
Washing time, min.	2-3	2-3	2-3	2-3	2-3

DIMENSIONS

	ATIR I	ATIR II	ATIR III	ATIR I Tilting	ATIR II Tilting
A	1570	1115	800	1570	1115
B	940	815	760	915	815
C	1160	1030	980	1135	1025
D				1895	1570
E	1100	995	820	1280	1090
F				1710	1480

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DESIGNED AND MANUFACTURED TO CE STANDARD

Wilma

LA SCIENZA DELLE GRANDI CUCINE

The technical, practical, cost-cutting features of Atir washing

Washing in depth

An essential feature of Atir vegetable washers is their exclusive washing principle: it is not just a water spraying operation but a continuous water whirling motion, which can be regulated as to time, length and intensity, with the products immersed into the water. In fact, only this way can even the most 'difficult' vegetables be thoroughly cleaned without suffering damage.

Always in clean water

The special washing system developed by Nilma allows rinsing in water that is always clean. The rotative water motion pushes the dirt and soil towards the sides and bottom of the drum and gradually dispatches them into the drain area. Fresh water comes in only from the upper part of the drum, which is dirt free. In addition, clean water flows in on a continuous rate from the mains inlet. This solution eliminates the need for filters — which retain only substantial dirt particles and, consequently, filters need cleaning after use.

Total automation

No manual intervention is required to carry out vegetable washing with Atir machines. The operator need only select the type of rinsing according to the product to be handled. The Atir will operate automatically and with a uniformity that will ensure a very satisfactory result.

Simplicity of use

Atir machines are easy to operate:
A - loading the machine
B - pre-setting the washing time and speed
C - removing the washed product from the drum. In tilting models, discharging the product into the suitable trolley.

Labour saving

How much? A lot! when one considers the time spent in washing vegetables in the sink. And even more, if one considers the automatic cycle time of Atir washing at 3 minutes - time which can be better utilized doing other jobs.

Electricity

Even the most powerful model — Atir I tilting — requires only 1.8 Kw power from the mains, and needs no more than 3 minutes even for the most difficult product.

Maintenance

Atir machines are designed — like all Nilma machines — for durability and an excellent performance. They are built to last requiring little or no maintenance and can be easily cleaned after use. They have no filters to be cleaned and are designed so that maintenance costs will be negligible.

Versatility

Because of the exclusive washing system and the method of regulating the flow and time cycle, Atir is ideal to wash a wide range of food: from grapes to spinach, from fresh vegetables to frozen ones, plus poultry, meat and fish, and the maximum length of the washing cycle will be at all times within 3 minutes.

A custom-built line

From the lower requirements of small establishments to the larger centres. The Atir with its five models, offers the appropriate solution, especially when you consider the working efficiency of the machines, their small proportions making it no problem to find a place for one in any kitchen.



Featuring: ATIR I and II tilting

For the large catering centres requiring higher operating efficiency, Nilma has designed two versions of tilting drum washers of the larger models. At the end of the washing cycle, the kitchen staff will operate the drum tilting control, and the washed product will be automatically and quickly discharged into the suitable trolley. The trolleys have been specially designed to accommodate a whole load of one washing cycle.