



The new PBC series polisher has a rotating drum consisting of rows of brushes exclusively designed by Martin Maq.

The vegetables make a step by machine smooth and fluid minimizing the damages to the product, obtaining a greater global production and reducing the product waste.

Their operation is very quiet and free of the annoying vibrations of other machines.

The operating program offers a longer brush life, reducing downtime and maintenance costs.

The chassis design allows us to position the engines outside the wet zones, achieving a longer service life.

Longer life of the mechanical components (bearings, pulleys, belts, etc.) due to the direct and continuous transmission to the axes of the brushes and to the drum.

To complement this system, we offer a wide range of conveyors, vibrating multifunction hoppers, hoppers, graders, washers, water recycling systems, etc.





Main features

- Food grade stainless steel construction.
- Full drum.
- Compact design.
- Brushes designed by Martin Maq.
- Adjustable brushing speed.
- Adjustable drum speed (extra option in PBC1320).
- Output gate adjustable to fit the required production.
- Product washing circuits.
- Improved, fast and safe access to maintenance and cleaning.
- Automatic inversion of the brushes to extend their useful life.
- Exclusive design that prevents the accumulation of waste inside.
- Longer life of mechanical components (bearings, pulleys, belts, etc.)
- Easy to use machine control and control panel.
- Easy replacement of brushes without disassembling the shafts.
- Concentrated waste water outlet in a single point.
- CE marking.
- Options:
 - Water recovery system.
 - Pneumatic lifting system.

Technical features

	Estimated capacity (*)	Estimated water consumption without recycling (*)	Estimated water consumption with recycling (*)	Size L, w, h	KW	Weight
PBC1320	Potato: 8-12 T/h	6 – 8 m ³ /h	1 m ³ /h	3.545 x 1.720 x 2.100mm	6,5 KW	2000 Kg
	Carrot: 6-8 T/h					
PBC1630	Potato: 20-25 T/h	12 – 16 m ³ /h	2 m ³ /h	4.690 x 1.750 x 2.325mm	14 KW	3420 Kg
	Carrot: 12-15 T/h					

(*) – Depending on type, variety and quality of the product.