



Goliath

2000 - TYPE B

the
new era
ball-burnisher
to care for
all metals
e.g.

- * Sterling silver
- * gold/silver-plated
- * copper & brass
- * bronze
- * aluminium
- * stainless steel
- * chromium-plated

moreillon

Moreillon Gastrotechnik Pte Ltd
Fidlerstrasse 10 – CH-8272 Ermatingen/SWITZERLAND
Tel. +41 (0)71/664 12 64 - Fax +41 (0)71/664 12 32

E-Mail: moreillon.gastro@bluewin.ch





Swiss made



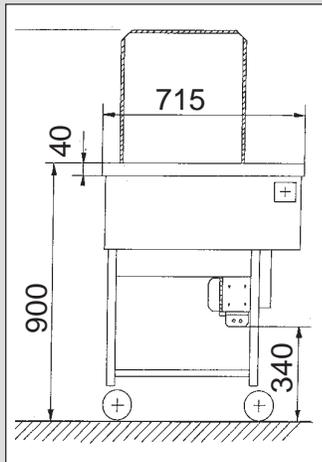
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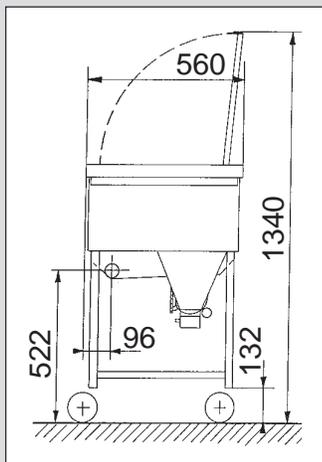
The Ball Burnishing Machine of the Standard Class

Goliath 2000 Type B is the result of over 50 years experience in the construction of ball burnishing equipment, combined with the latest technical developments regarding choice of materials and mechanics. The polishing balls roll on an endless and smoothly moving transport band in a rounded non-vibrating open trough. Items can be added or removed from the moving media at any time without necessitating switching off.



Front view (in mm)

Modifications reserved



Side view (in mm)

Goliath 2000 Type B is mobile on wheels. Thanks to the burnisher's narrow construction it can be rolled from room to room and will find space in any type of kitchen. Construction is of stainless steel and the polishing trough has been newly equipped with an over-flow flap to simplify rinsing and cleaning the polishing balls. The large-diameter tap means a faster drainage of the soapy-water and, for the periodical cleaning of the outer tank without the polishing balls having to be removed, the entire top cover of the machine can be lifted off by hand providing direct access to the drive mechanism and electric controls. For safety reasons, there is a micro-switch under the cover which instantly switches the machine off as soon as the top is lifted. The vee-belt power transmission is reliable, economical and requires no maintenance (no-gears = no lubricating necessary!).

Goliath 2000 Type B runs at a constant speed and is equipped with a single-phase motor. The deluxe model, GOLIATH 2000 Type C, can be run at two speeds having a triple-phase motor and is also equipped with a sorting basket for retrieving small items such as cutlery (see separate brochure). Both models are of identical size and suitable for polishing anything from cutlery up to larger items of hollow-ware and oval platters of max. Ø30x42 cm. Direct plumbing is unnecessary, a water source and drain in the near vicinity of the machine being sufficient.

Technical details:

Drive:	endless conveyor belt
Belt speed:	constant 40 cm/sec.
Polishing trough:	Ø 31 x 43 cm
Chassis:	Stainless steel, mobile with wheel-stoppers
Casing:	Stainless steel (matt)
Controls:	Combi-switch for 30 minutes or non-stop
Electrical data:	1x 230/240 V ~ 330 W 50 or 60 cycles PNE 3,0 A – flex approx. 13 ft./400 cm (1x 110/115 V ~ 60 cycles on request)
Drainage tap:	Ø 1" (NW 25 mm)
Standard accessories:	70 kg *carbon steel balls Ø 3/16" hardened *(on request inox AISI 420 at an extra charge) 1 compartmenting device 5 knife polishing devices
Weight:	approx. 81 kg machine + 70 kg polishing balls
Guarantee:	1 year against any manufacturing faults