

Manual crates washing machine for 80- 100 crates/ h electrical

Art.-Nr.: 1.577.00



## Manual crates washing machine for 80-100 crates/h electrical

The machine is a pass-through washing machine designed for cleaning of E1-E3 plastic crates. It is made entirely of stainless steel, 1.4301 DIN (AISI 304) grade with permission for contact with food according to the standard. The washing is performed by means of a centrifugal pump and adjustable nozzles. The automatic dosing of the detergent is a standard integration. Washing is performed with water circulation in a closed filtered cycle. General water supply is used for rinsing. The tank is equipped with manually cleaned filter (drum filter- option) for catching bigger particulars. The water (cleaning agent) for washing is heated by means of electric heaters or a steam injector. The desired water temperature for washing can be adjusted between 30-60°C via a thermostat. General water supply is used for rinsing. The water used during the rinsing process is afterwards led away into the main tank and thus the water inside is constantly refreshed. The air-blasting is performed by nozzles of the air-blade type, supplied by centrifugal fans. The crates are transported, placed transversely with their bottoms up. The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel from the transport chain. The control panel can be mounted either on the left or on the right side of the machine in accordance with the customer requirements

## **Options:**

- Automatic system for detergent filling and dosing ( with concentration measurement)
- Flange Ø150 for plugging to steam offtake
- sucking flange, fan, control;
- Chemical disinfection- including disinfectant in the rinse
- Thermal disinfection (additional rinsing section)- hot water 82°C is provided from the customer;
- safety switches;
- drum filter in the pre-washing zone.

It is possible to produce non-standard equipment depending on the customers' needs and requirements.



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## **Technical data:**

performance: 80 - 100 crates/ h

electrical heating system: 16 kW

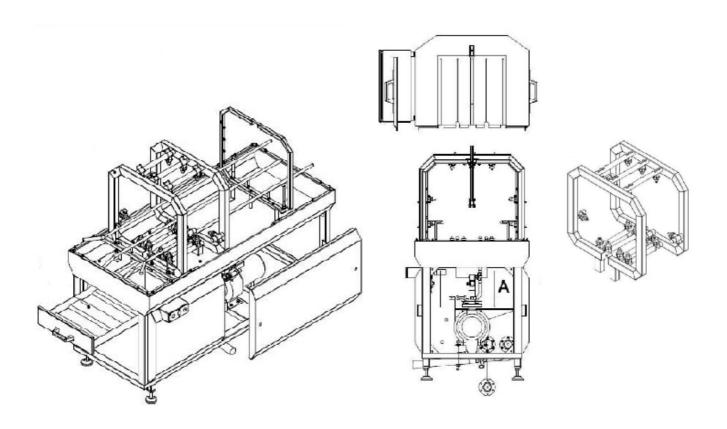
power supply: 400V- 50 Hz

nozzles: 18 pcs tank: 150 L

pumps performance: 1.5 kW 10 m<sup>3</sup>/h 2.5 bar

pressure outlet: 3 bar weigth: 250 kg drive: manual

dimensions (L x W x H): 2.990 x 1.050 x 1.620 mm



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