



Knives baskets washing machine  
Front loading for 16 -18 baskets  
steam

Art.-Nr.: 1.612.01

### **Knives baskets washing machine 16- 18 baskets steam**

The machine is created for fast and effective washing of standard knife baskets for food processing industry. It has 2 zones: washing and rinse-zone. After putting the knife baskets in the main- washing section, the washing process begins. It's done by nozzles which supply the cleaning solution.

Centrifugal pump and nozzles are responsible for rinsing. The detergent dosing has to be filled in manual. The main tank is equipped with manually cleaned filter (drum filter as option) for catching bigger articles. The water (washing solution) is heated by means of electric heaters or steam injectors. The required temperature can be kept in limits of 30-60°C. The rinse takes place in the main tank with use of tap water. The tap water is also used to fill-in and refresh the solution.

The knife baskets are connected to the transport system, which carries them through the various areas. The drive is works with safety friction clutch, serving as a protection of staff.

**Options:** - automatic system for detergent filling and dosing of detergent solution (with concentration measurement)

- sucking- flange, ventilator, steering

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**Technical data:**

performance:	18 small or 12 larger baskets per cycle
Power supply:	400V/3 Ph/50 Hz
Heating steam:	3- 12 bar/ 135°C
Voltage control:	24V DC
Protection type:	IP 65
tank:	~ 120 L
Pump:	2.2. kW / 10 m <sup>3</sup> /h / 3.3 bar
Protection type:	IP 55
Water inlet:	R 1" outside screw thread
Water outlet:	R 2" outside screw thread
dimensions (LxWxH):	1000 x 1000 x 1800 mm

