

Washing machine for knives baskets
for 240 baskets / h
steam

Art.-Nr.: 1.612.06



Double washing machine for knives baskets

The machine is designed for fast and effective washing of standard baskets with/without knives in the food processing enterprises. It consists of a washing and a rinsing section. After putting the knives baskets enter the main-washing section, the washing process starts. It is carried out by means of properly positioned washing solution on the dispensing nozzles. The main tank is equipped with a manually cleaned filter (drum filter- option) for catching the bigger pieces. The water (cleaning agent) for washing is heated by means of electric heaters. The desired water temperature for washing can be adjusted between 30-60°C via a thermostat. The rinsing of the knives baskets, entering the main- washing area takes place by spraying of clean water through nozzles. The water used during the rinsing process is afterwards led away into the main tank and thus the water inside is constantly refreshed. The baskets are connected to the transport system, which carries them through the various areas. In order to prevent any damage of jamming and to ensure the safety of the attending personnel, the transporters power shaft is supplied with a protective friction coupling. As an option we can offer automatic system for detergent filling and dosing(with concentration measurement), ventilation-flange and safety switches. It is made entirely of stainless steel type DIN 1.4301 (AISI 304 grade with permission for contact with food- according to the standard. The machine complies with the council directives No 2006/42/EC and 2006/95/EC and USDA regulation.

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Technical data:

performance/h	240 pcs.
Heating system steam:	3- 12 bar/ 135°C
Power supply:	400V, 50 Hz
Protection type:	IP 65
tank:	300 L
pumps performance:	2 x 2,2 kW
pressure water inlet:	3 bar
engines performance:	2 x 0,18 kW
weigh	900 Kg
dimensions (LxWxH):	3300 x 1750 x 1800 mm

