

WASHING EQUIPMENT

TUNNEL WASHING MACHINE FOR KNIVES BASKETS UP TO 120 PCS 23.2211.12

The machine is designated for fast and effective washing of standard baskets with/without knives in the food processing enterprises.

It consists of a washing and a rinsing sections.

After the knives baskets enter the main-washing section, the washing process starts. It is carried out by means of properly positioned washing solution dispensing nozzles.

The main tank is equipped with manually cleaned filter (drum filter – option) for catching the bigger soils. 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.

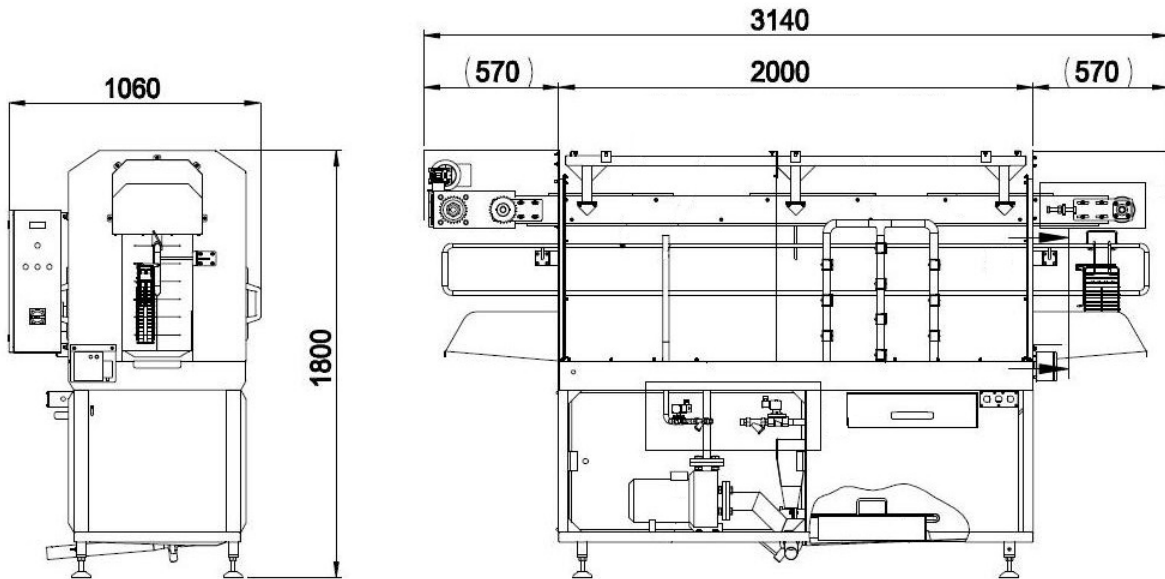
The baskets are connected to the transport system, which carries them through the various areas. In order to prevent any damage of the knives basket, as a result of jamming, and to ensure the safety of the attending personnel, the transporter's power shaft is supplied with a protective friction coupling.

Options:

- Automatic system for detergent filling and dosing (with concentration measurement);
- Ventilation-flange, fan, control;
- Safety switches.



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Technical data:

Total installed power	kW	16,5
Power supply	V/Ph/Hz	400(3L, N, PE)50Hz
Heating	kW	2 x 7
Motor - reduction unit	kW	0,18
Pump		2,2 kW/ 12,3 m ³ /h/ 3 bar
Pressure of inlet water	bar	3
Water outlet	mm	DN50
Water supply main tank	R "	3/4
Water supply rinsing	R "	1/2
Input water temperature	° C	max. 43
Weight	Kg	~425

Dimensions:

Lenght	mm	3 140
Width	mm	1 060
Height	mm	1 800