WASHING EQUIPMENT

Typing errors possible. The information in the catalogue is subject to change. Photos and drawings for illustrative purposes. The capacities described in the catalogue depend on the pollution of the products to be washed. Reaching and keeping of the described temperatures of the washing solution in tanks depends on the temperature of the incoming water.

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WASHING MACHINE FOR CRATES

WASHING MACHINE FOR CRATES up to 140 pcs./h



The machines are pass-through tunnel machines and are designed to clean standard E1-E3 plastic crates (or similar products) with max. capacity of up to 140 pcs./h.

They consist of washing and rinsing zone. The washing is performed by centrifugal pump and adjustable (by hand) nozzles. The washing agent is added manually in the tank before starting the machine (option – automatic dosing system). The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by electric heaters or a injector for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the washing tank.

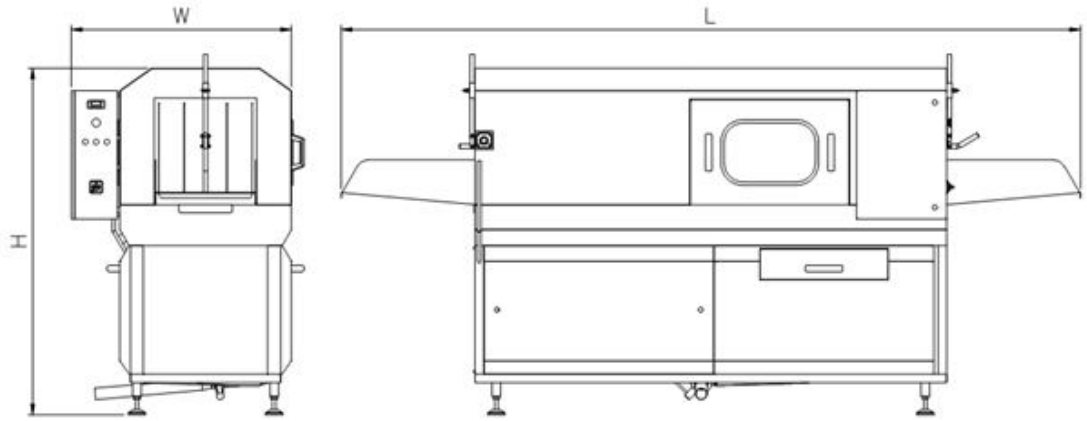
The crates are transported through the zones by a motor driven chain (transport speed is smoothly adjustable). The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The control panel can be mounted either on the left or on the right side of the machine – in accordance with the customer requirements.

The machines are made of stainless steel 1.4301 (AISI 304) and comply with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Max. capacity	**80-100 pcs./h**		**140 pcs./h**	
Art. numbers	20.0001.03	20.1001.03	20.0001.00	20.1001.00
Dimensions of the crates	600x400x120-400 mm		600x400x120-400 mm	
Power supply	400 V/3 Ph/50 Hz		400 V/3 Ph/50 Hz	
Control voltage	24 V DC		24 V DC	
Installed power	16 kW	2 kW	17 kW	3 kW
Heating	2x7 kW	3 bar, 130°C	2x7 kW	3 bar, 130°C
Drive	**without drive**		0,18 kW	
Pump	1,5 kW/10 m³/h/2,5 bar		2,2 kW/14 m³/h/3 bar	
Adjustable washing nozzles	18 pcs.		18 pcs.	
Tank volume	150 l		200 l	
Water inlet	min. 3 bar		min. 3 bar	
Water outlet	Ø50		Ø50	



Dimensions:

Length	3100 mm
Width	1050 mm
Height	1650 mm

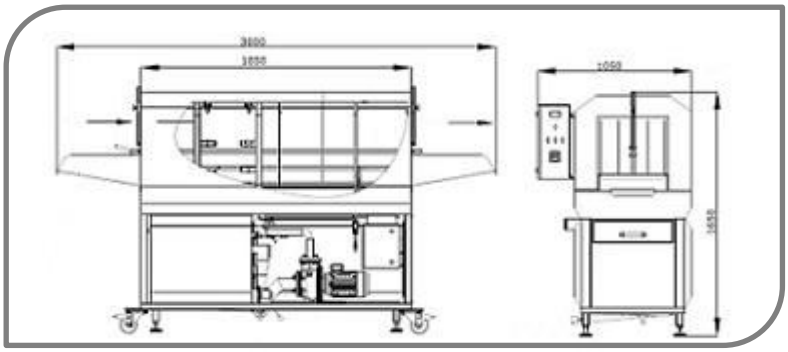
Optional:

- Automatic dosing system for detergent filling and dosing (with concentration measurement);
- Flange Ø150 for connecting to aspiration;
- Ventilation – flange, fan, control;
- Chemical disinfection – including disinfection agent in the rinsing;
- Thermal disinfection (additional rinsing zone) – hot water 82°C is provided by the customer;
- Safety switches on the side covers.

SIMILAR

Washing machine for crates 2000000033

- without drive;
- left execution;
- with adjustable feet and wheels.

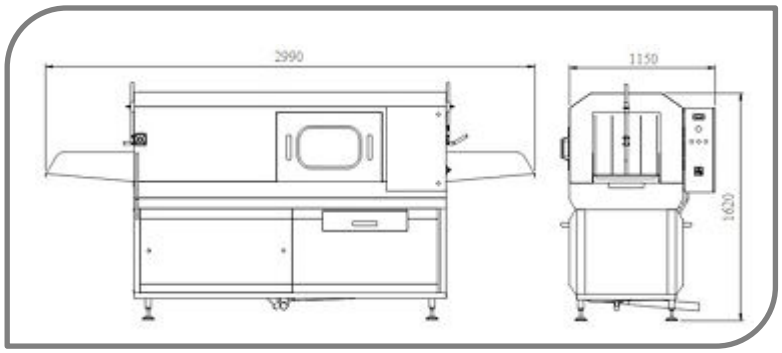


Technical data:

Product to be washed	crates 600x400x120-400 mm
Max. capacity	100 pcs./h
Dimensions (LxWxH)	3000x1050x1650 mm
Heating	2x7 kW
Pump	1,5 kW/10 m³/h/2 bar
Installed power	16,5 kW

Washing machine for crates 20.0001.11

- for non-standard crates;
- right execution;
- with two transport chains.

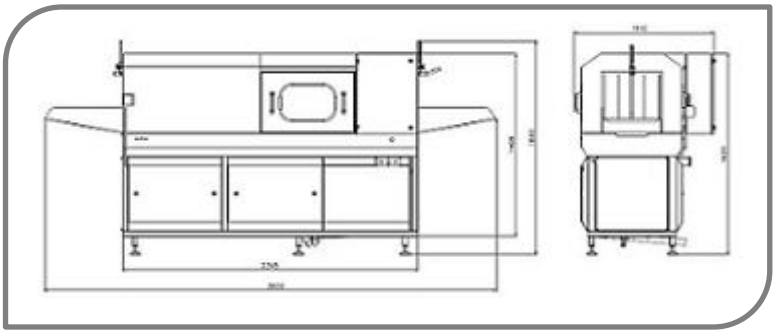


Technical data:

Product to be washed	crates 480x480x280 mm
Max. capacity	140 pcs./h
Dimensions (LxWxH)	2990x1150x1620 mm
Heating	2x7 kW
Drive	0,18 kW
Pump	2,2 kW/14 m³/h/3 bar
Installed power	17 kW

Washing machine for crates 20.0001.29

- for non-standard crates;
- left execution.

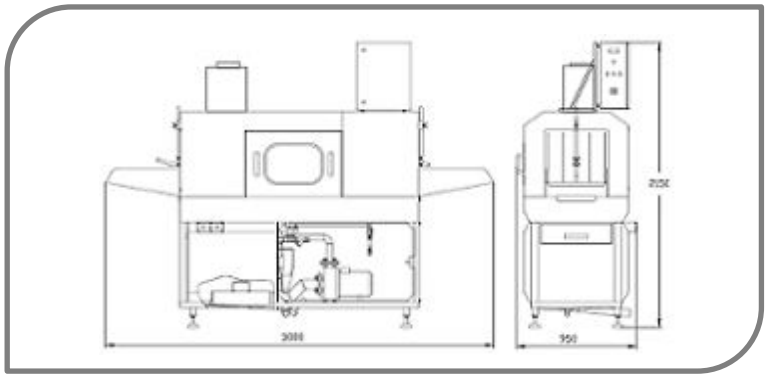


Technical data:

Product to be washed	crates 1000x400x217 mm
Max. capacity	100 pcs./h
Dimensions (LxWxH)	3600x1110x1890 mm
Heating	2x7 kW
Drive	0,18 kW
Pump	2,2 kW/14 m³/h/3 bar
Installed power	17 kW

Washing machine for crates 2000201040

- electrical cabinet above tunnel;
- ventilation opening;
- with 5 pcs. baskets;
- dosing pump and chemical disinfection (options).

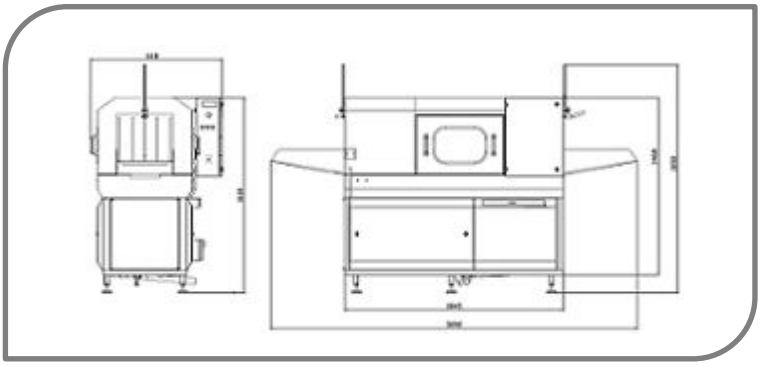


Technical data:

Product to be washed	crates 600x400x120-400 mm
Max. capacity	140 pcs./h
Dimensions (LxWxH)	3000x950x2150 mm
Heating	2x7 kW
Drive	0,18 kW
Pump	2,2 kW/14 m³/h/3 bar
Installed power	17 kW

Washing machine for crates 2000100145

- left execution;
- with canal at the tank bottom;
- manual valve for discharge of water from rinsing;
- opening for tank cleaning, dosing pump and chemical disinfection (options).

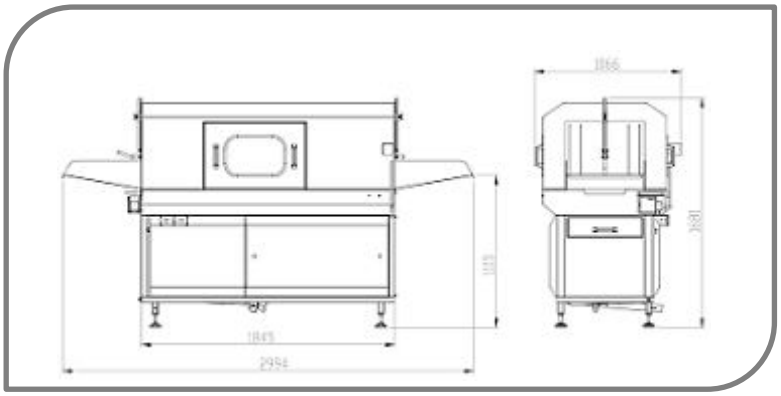


Technical data:

Product to be washed	crates 600x400x120-400 mm
Max. capacity	140 pcs./h
Dimensions (LxWxH)	3092x1110x1900 mm
Heating	2x7 kW
Drive	0,18 kW
Pump	2,2 kW/14 m³/h/3 bar
Installed power	16,3 kW

Washing machine for crates 20.0001.11/2000102141

- for non-standard crates;
- with two transport chains;
- right execution, electrical cabinet with 2 m cable for wall mounting;
- dosing pump (option).



Technical data:

Product to be washed	crates 740x490x120 mm crates 690x460x170 mm
Max. capacity	140 pcs./h
Dimensions (LxWxH)	3000x1100x1620 mm
Heating	2x7 kW
Drive	0,18 kW
Pump	2,2 kW/14 m³/h/3 bar
Installed power	16,3 kW

Washing machine for crates 2010002115

- for washing of special crates;
- right execution.

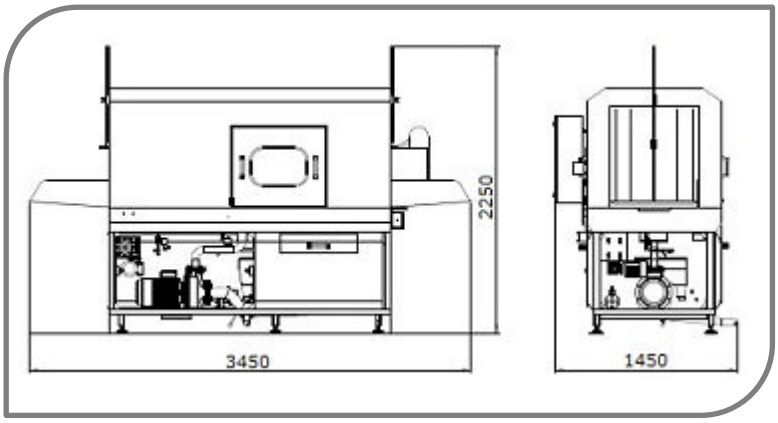


Technical data:

Product to be washed	crates with lids 600x400x400 mm; width with open lids 890 mm
Max. capacity	140 pcs./h
Dimensions (LxWxH)	2970x1400x1650 mm
Heating	3-10 bar, 135°C
Drive	0,18 kW
Pump	2,2 kW/14 m³/h/3 bar
Installed power	3 kW

Washing machine for crates 2010108371

- for washing of crates with wheels, crates and gastronorms (in baskets);
- right execution, but water discharge to the left;
- with dosing pump and safety switches (options).



Technical data:

Product to be washed	crates with wheels 600x800x600 mm; crates 600x400x430 mm, 600x400x100 mm; gastronorms 650x530x250/40 mm, 530x325x250/40 mm
Max. capacity	30 pcs./h
Dimensions (LxWxH)	3450x1450x2250 mm
Heating	3-10 bar, 135°C
Drive	0,18 kW
Pump	5,5 kW/36 m³/h/3,5 bar
Installed power	5,755 kW

WASHING MACHINE FOR CRATES AND BUCKETS, 20.7011.00



The machine is pass-through tunnel machine and is designed to clean standard E1-E3 plastic crates and buckets with diameter 280 and height 240 mm, diameter 230 and height 195 mm.

It consists of washing and rinsing zone. The washing is performed by centrifugal pump and adjustable (by hand) nozzles. The washing agent is added manually in the tank before starting the machine (option – automatic dosing system). The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing is heated by electric heaters. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the washing tank.

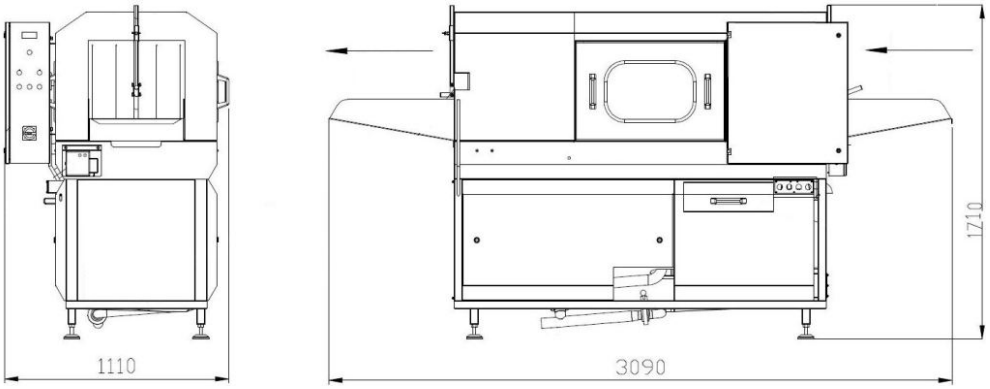
The crates are transported through the zones by a motor driven chain (transport speed is smoothly adjustable). The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The control panel is on the left side of the machine.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Max. capacity	140 crates/h
Dimensions of the crates	crates 600x400x120-400 mm buckets diameter 280 mm, height 240 mm buckets diameter 230 mm, height 195 mm
Power supply	400 V/3 Ph/50 Hz
Installed power	23 kW
Heating	2x8,5 kW
Drive	0,18 kW
Pump	2,2 kW/14 m³/h/3 bar
Tank volume	200 l
Water inlet	min. 3 bar
Water outlet	Ø50



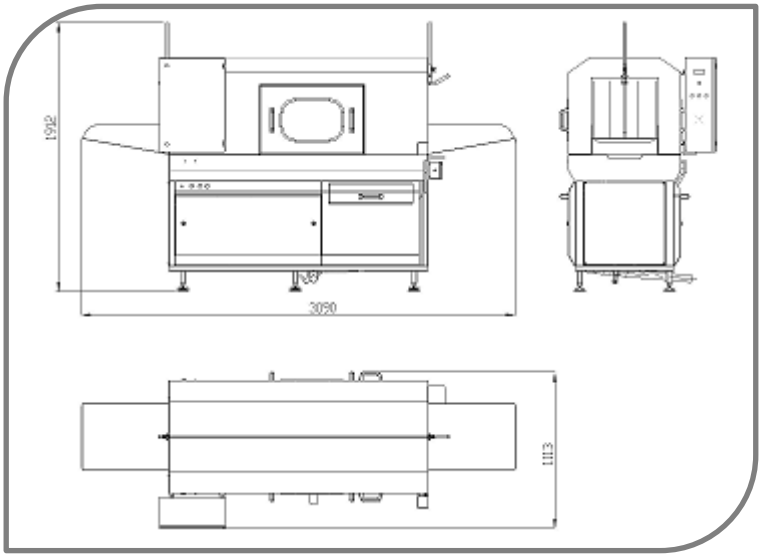
Dimensions:

Length	3090 mm
Width	1110 mm
Height	1710 mm

SIMILAR

Washing machine for buckets and ice cream container 2400100163

- electrical panel to the right of the machine exit;
- dosing pump and chemical disinfection (options).

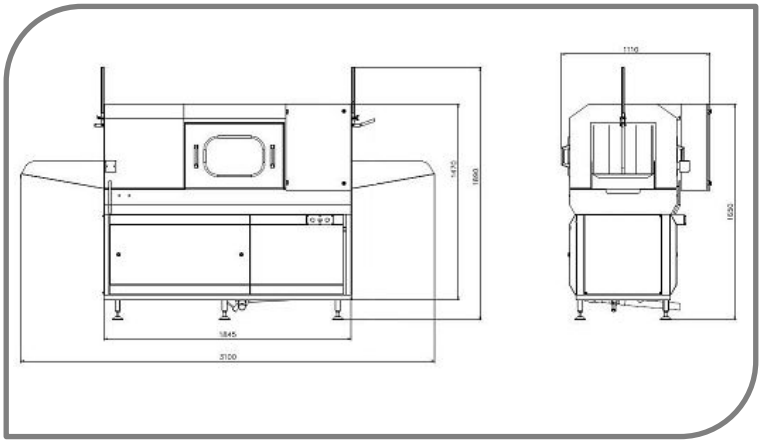


Technical data:

Product to be washed	square buckets 270x270x235 mm round buckets Ø290, H 230 mm ice cream container Ø290, H 450 mm
Max. capacity	80 pcs./h
Dimensions (LxWxH)	3090x1115x1915 mm
Heating	2x7 kW
Drive	0,18
Pump	2,2 kW/14 m³/h/3 bar
Installed power	16,46 kW

Washing machine for crates and buckets 2000000173

- electrical panel on the left side;
- with external flow-through heater for heating the rinsing water up to 85°C;
- dosing pump (option).

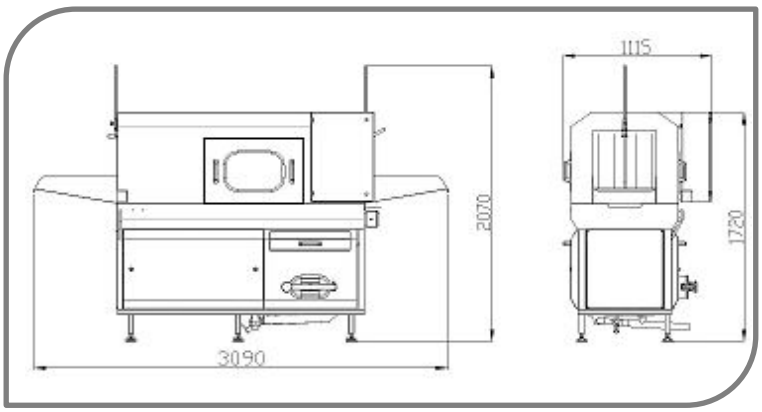


Technical data:

Product to be washed	crates 600x400x125 mm crates 600x400x200 mm buckets 10l Ø285, H 230 mm buckets 5l Ø225, H 195 mm
Max. capacity	140 pcs./h
Dimensions (LxWxH)	3100x1110x1650 mm
Heating	2x7 kW
Drive	0,18
Pump	2,2 kW/14 m³/h/3 bar
Installed power	16,3 kW

Washing machine for crates and buckets 2400100178

- left execution;
- with canal at the tank bottom;
- manual valve for separating the water from the rinsing;
- opening for tank cleaning, dosing pump (options).

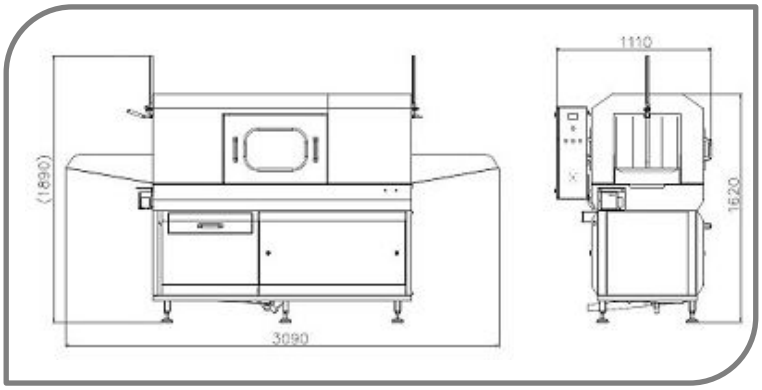


Technical data:

Product to be washed	crates 600x400x120-400 mm buckets 5l Ø210, H 200 mm, 10l Ø270, H 260 mm, 20l Ø340, H 330 mm, 25l Ø340, H 390 mm, 30l Ø380, H 420 mm; oval buckets 450x310x450 mm, 360x290x450 mm
Max. capacity	150 бр./час
Dimensions (LxWxH)	3090x1115x2070 mm
Heating	2x7 kW
Drive	0,18
Pump	4 kW/30 m³/h/3 bar
Installed power	16,46 kW

Washing machine for crates and buckets 2400100100

- left execution;
- dosing pump (option).

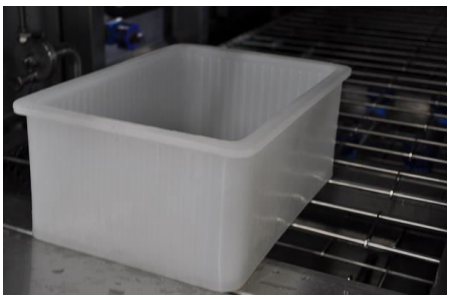


Technical data:

Product to be washed	crates 605x390x320 mm, 600x400x255/335 mm, 430x340x280 mm, 390x300x275 mm buckets Ø280, H 220 mm
Max. capacity	140 бр./час
Dimensions (LxWxH)	3090x1110x1890 mm
Heating	2x7 kW
Drive	0,18
Pump	4 kW/30 m³/h/3 bar
Installed power	18,24 kW

WASHING MACHINE FOR DIFFERENT TYPES OF CRATES, 2000100127





The machine is pass-through tunnel machine and is designed to wash different types of crates with max. dimensions 400x500x610 mm. The motor driven chain is special construction made of stainless steel.

The washing is performed by centrifugal pump and adjustable (by hand) nozzles. The washing agent is added manually in the tank before starting the machine (option – automatic dosing system). The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing is heated by electric heaters. The desired water temperature can be adjusted between 30-60°C via thermostat.

Unlike the standard machines, where the rinsing is performed directly with fresh water, here it is similar to the washing - tank with circulating water through a pump to supply adjustable nozzles.

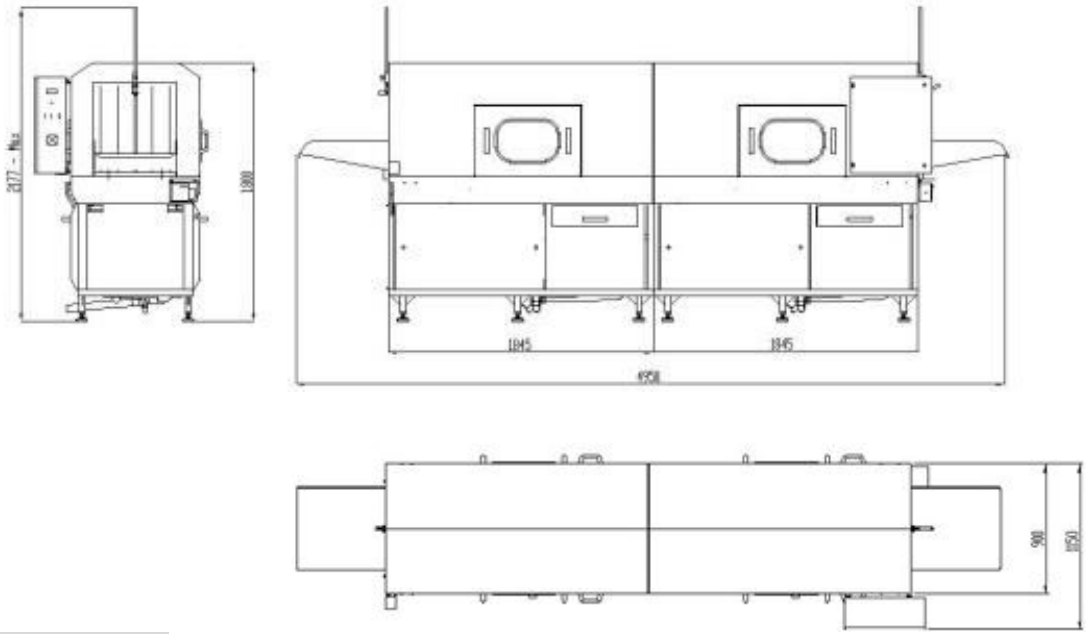
The crates are transported through the zones by a special stainless steel chain, where the transport speed is smoothly adjustable. The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The control panel is on the left side of the machine.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations

Technical data:

Max. capacity	140 crates/hour
Dimensions of the crates	crates max. 400x500x610 mm
Power supply	400 V/3 Ph/50 Hz
Control voltage	24 V DC
Installed power	19 kW
Heating	2x7 kW
Drive	0,18 kW
Washing and rinsing pumps	2x2,2 kW/14 m³/h/3 bar
Water inlet	min. 3 bar
Water outlet	2xØ50



Dimensions:

Length	4950 mm
Width	1150 mm
Height	1800 mm

WASHING MACHINE FOR CRATES
with capacity up to 240 pcs./h and 320 pcs./h

The machines are pass-through tunnel machines and are designed to clean standard E1-E3 plastic crates (or similar products) with max. capacity of up to 240 and 320 pcs./h.

They consist of washing and rinsing zone. The washing is performed by centrifugal pump and adjustable (by hand) nozzles. The washing agent is added manually in the tank before starting the machine (option – automatic dosing system). The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by electric heaters or an injector for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the washing tank.

The crates are transported through the zones by a motor driven chain (transport speed is smoothly adjustable). The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The control panel can be mounted either on the left or on the right side of the machine – in accordance with the customer requirements.

The machines are made of stainless steel 1.4301 (AISI 304) and comply with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



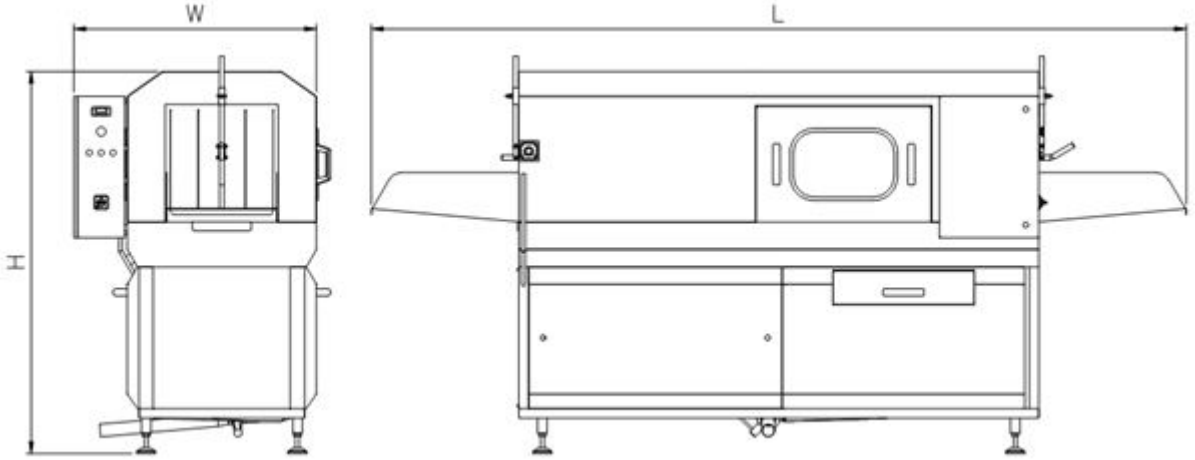


Technical data:

Max. capacity	**240 pcs./h**		**320 pcs./h**	
Art. numbers	20.0002.00	20.1002.00	20.0003.00	20.1003.00
Dimensions of the crates	600x400x120-400 mm		600x400x120-400 mm	
Power supply	400 V/3 Ph/50 Hz		400 V/3 Ph/50 Hz	
Control voltage	24 V DC		24 V DC	
Installed power	27 kW	5 kW	27 kW	5 kW
Heating	2x11 kW	3 bar, 130°C	2x11 kW	3 bar, 130°C
Drive	0,25 kW		0,25 kW	
Pump	4 kW/33 m³/h/3 bar		4 kW/33 m³/h/3 bar	
Adjustable washing nozzles	38 pcs.		38 pcs.	
Tank volume	300 l		300 l	
Water inlet	min. 3 bar		min. 3 bar	
Water outlet	Ø50		Ø50	
Others			cross crates moving	

Optional:

- Automatic dosing system for detergent filling and dosing (with concentration measurement);
- Flange Ø150 for connecting to aspiration;
- Ventilation – flange, fan, control;
- Chemical disinfection – including disinfection agent in the rinsing;
- Thermal disinfection (additional rinsing zone) – hot water 82°C is provided by the customer;
- Safety switches on the side covers.



Dimensions:

Max. capacity	240 pcs./h	320 pcs./h
Length	3450 mm	3450 mm
Width	1050 mm	1300 mm
Height	1650 mm	1650 mm

SIMILAR

Washing machine for crates 20.0002.26

- right execution;
- with longer chutes;
- on wheels.



Technical data:

Product to be washed	crates 600x400x120-400 mm
Max. capacity	240 pcs./h
Dimensions (LxWxH)	4600x1100x1770 mm
Heating	2x11 kW
Drive	0,25
Pump	4 kW/33 m³/h/3 bar
Installed power	27 kW

Washing machine for crates 23.1013.00



- left execution;
- for washing of boxes and forms.

Technical data:

Product to be washed	boxes 300x300x380 mm; forms 250x250x150 mm
Max. capacity	320 pcs./h
Dimensions (LxWxH)	3450x1050x1650 mm
Heating	3 bar, 130°C
Drive	0,25 kW
Pump	4 kW/33 m³/h/3 bar
Installed power	5 kW

Washing machine for crates 20.1003.00

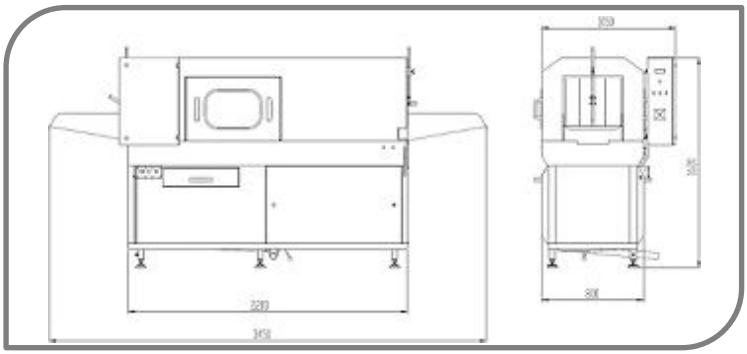


- left execution;
- for washing of non-standard crates.

Technical data:

Product to be washed	crates 510x420x150 mm, 530x530x310 mm
Max. capacity	320 pcs./h
Dimensions (LxWxH)	3450x1370x1700 mm
Heating	3 bar, 130°C
Drive	0,25 kW
Pump	4 kW/33 m³/h/3 bar
Installed power	5 kW

Washing machine for crates 2400002218



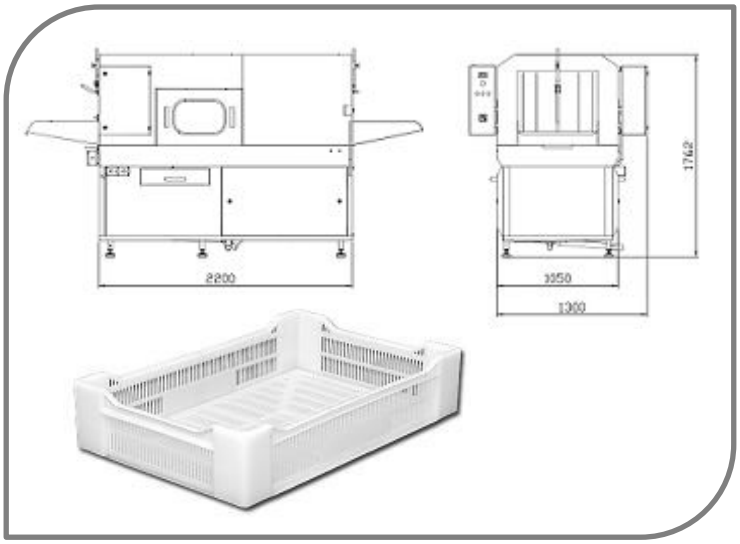
- right execution;
- for crates and buckets.

Technical data:

Product to be washed	E1-E3 crates buckets H 370 mm, opening Ø380, bottom Ø320 buckets H 260 mm, opening Ø270, bottom Ø230
Max. capacity	240 pcs./h
Dimensions (LxWxH)	3450x1050x1620 mm
Heating	2x11 kW
Drive	0,25 kW
Pump	4 kW/33 m³/h/3 bar
Installed power	26,5 kW

Washing machine for crates 20.0013.00/2000100344

- left execution;
- special hooks on the transport chain for the crate type;
- dosing pump (option).

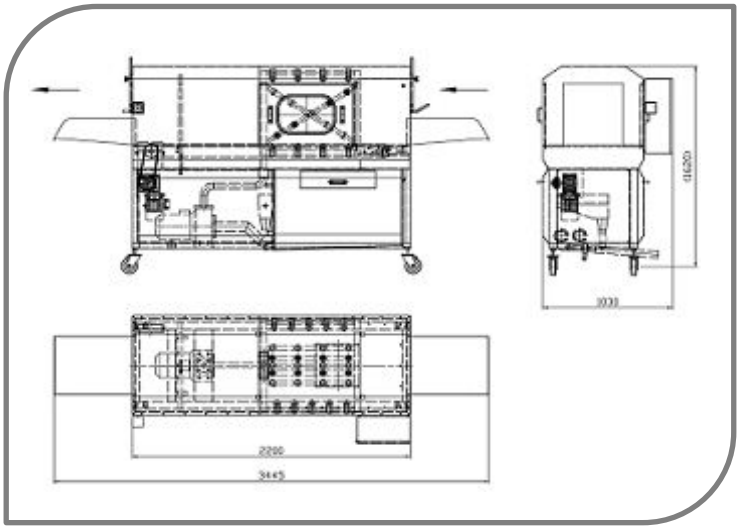


Technical data:

Product to be washed	crates 600x400x135 mm
Max. capacity	320 pcs./h
Dimensions (LxWxH)	3450x1350x1762 mm
Heating	2x11 kW
Drive	0,25 kW
Pump	4 kW/33 m³/h/3 bar
Installed power	26,5 kW

Washing machine for crates 20.0012.06/2000100211

- left execution;
- on wheels;
- dosing pump (option).

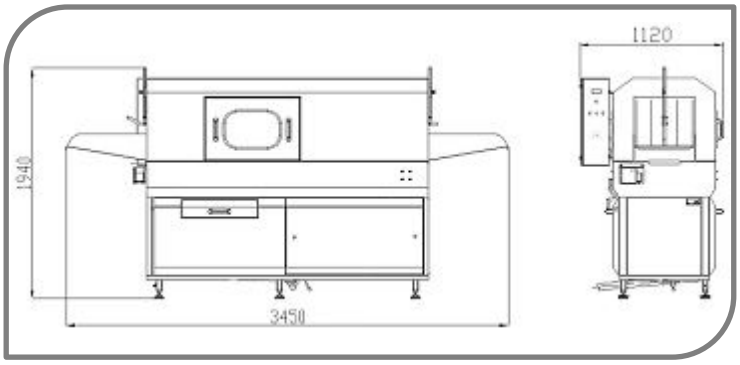


Technical data:

Product to be washed	crates 600x400x120-400 mm
Max. capacity	240 pcs./h
Dimensions (LxWxH)	3445x1030x1620 mm
Heating	2x11 kW
Drive	0,25
Pump	4 kW/42 m³/h/3 bar
Installed power	26,5 kW

Washing machine for crates 20.0012.35/2000100269

- left execution;
- for crates and rollis;
- with two plastic chains;
- with dosing pump (option).

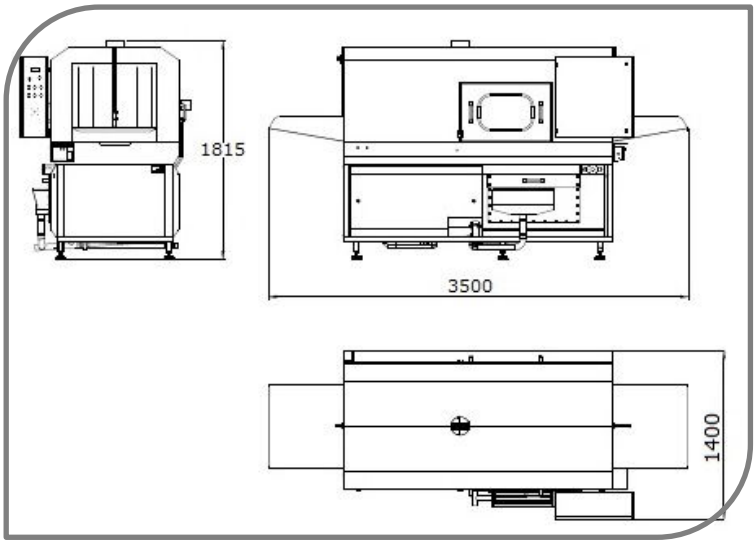


Technical data:

Product to be washed	crates 600x400x160-400 mm rolli 615x420x210 mm rolli 565x375x210 mm
Max. capacity	240 pcs./h
Dimensions (LxWxH)	3450x1120x1940 mm
Heating	2x11 kW
Drive	0,55
Pump	4 kW/42 m³/h/3 bar
Installed power	26,5 kW

Washing machine for crates 2020200391

- left execution;
- combined heating;
- mixer water-steam in the rinsing;
- with dosing pump, flange, safety switches, chemical disinfection, drum filter (options).



Technical data:

Product to be washed	цратес 682x488x155 mm
Max. capacity	320 бр./час
Dimensions (LxWxH)	3500x1400x1815 mm
Heating	2x11 kW 3 bar, 130°C
Drive	0,25
Pump	4 kW/42 m³/h/3 bar
Installed power	26,415 kW

WASHING MACHINE FOR CRATES FOR RASPBERRIES, STRAWBERRIES AND FRUITS, 20.1032.25

The machine is pass-through tunnel machine and is designed to clean standard E1-E3 plastic crates and crates for raspberries, strawberries and fruits in package of 20-25 pcs. tied to each other (dimension of the crates 408x250x80 mm). Because of the nature of the products, the machine is on wheels.

The machine consists of washing and rinsing zone. For better cleaning effect the machine is equipped with two pumps, each of them supplies different collector with adjustable nozzles. Depending on the type of the crates and the dirtiness the operator can choose if both or one of the pumps works and the speed of the transport chain.

The washing agent is added manually in the tank before starting the machine (option – automatic dosing system). The tank is equipped with two manually cleaned filters for catching the bigger soils. The water for washing can be heated by electric heaters or injector for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the washing tank.

The crates, type E1-E3, are placed with their bottom up, and the packet of 20-25 pcs. crates for raspberries – lying on a side. The crates are transported by a motor driven chain (transport speed is smoothly adjustable). The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The control panel can be mounted either on the left or on the right side of the machine – in accordance with the customer requirements.

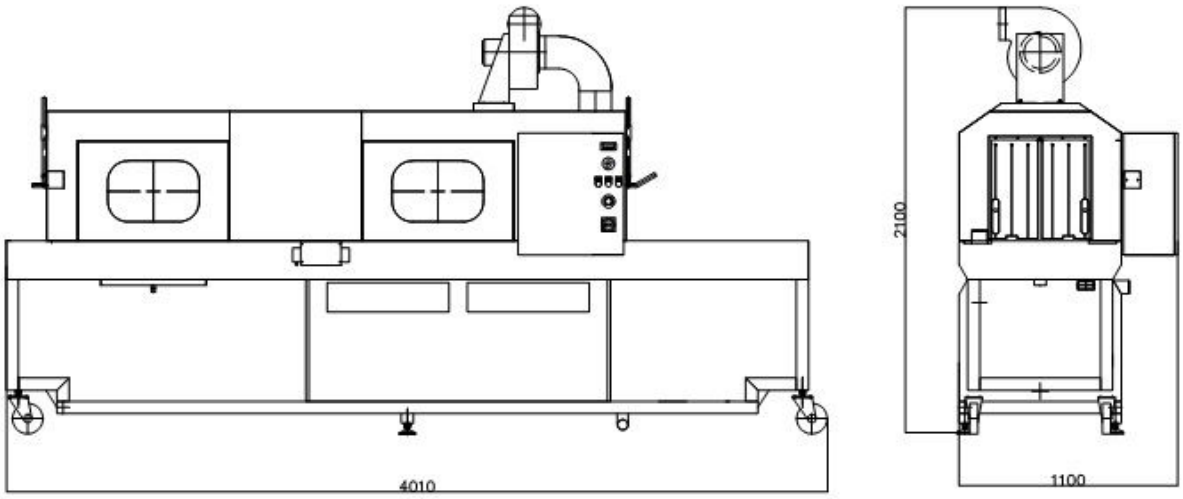
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations..





Technical data:

Art. numbers	20.0032.25	20.1032.25
Max. capacity	E1-E3 crates: 220 pcs./h crates for raspberries: 1200 pcs./h (tied to each other)	
Dimensions of the crates	600x400x120-400 mm and 408x250x80 mm	
Power supply	400 V/3 Ph/50 Hz	
Control voltage	24 V DC	
Installed power	45 kW	9 kW
Heating	3x12 kW	3 bar, 130°C
Drive	0,37 kW	
Pump for E1-E3 crates	4 kW/30 m³/h/3 bar	
Pump for crates for raspberries	4 kW/60 m³/h/1,5 bar	
Pump	460 l	
Water inlet	min. 3 bar	
Water outlet	Ø50	
Others	**different working programs depending on the crate type, on wheels**	



Dimensions:

Length	4010 mm
Width	1100 mm
Height (without ventilation)	1600 mm
Total height	2100 mm

WASHING MACHINE FOR CRATES AND CHEESE FORMS
2010100354

The machine is pass-through tunnel machine and is designed to clean crates, trays, and moulds for cheese. Unlike the other products the trays for cheese ripening, because of their specific nature, are transported vertically through the machine and are washed from additional special execution nozzle collector. The smallest cheese moulds are placed in special stainless steel basket so that they can be transported safely through the washing zones.

It consists of washing and rinsing zone. The washing is performed with washing solution coming from centrifugal pump through 3-way valve, suppling both washing collectors. The tank is equipped with two manually cleaned filters for catching the bigger soils. The water for washing is heated by electric heaters. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the washing tank.

The products are transported through the zones by a motor driven chain – special execution, which speed is smoothly adjustable. The tunnel width is adjustable from side guides. The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The control panel is mounted on the left side of the machine and the tank is equipped with automatic dosing pump – in accordance with the customer requirements.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

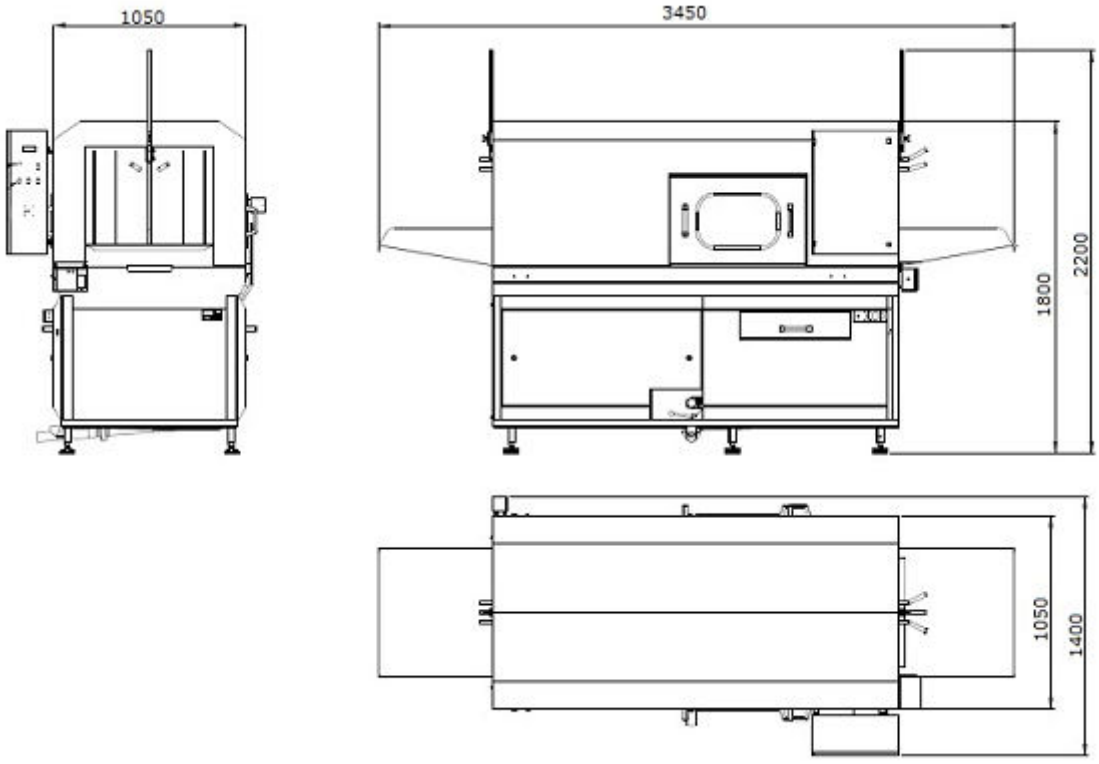







Technical data:

Max. capacity	320 pcs. crates/hour
Dimensions of the products	steel grid 630x560x110 mm plastic crate 760x460x170 mm tray for ripening 650x540x80 mm rectangle mould 850x590x85/100/200 mm round mould 84x80 mm
Power supply	400 V/3 Ph/50 Hz
Installed power	4,33 kW
Heating	3 bar, 130°C
Drive	0,25 kW
Pump	4 kW/33 m³/h/3 bar
Water inlet	min. 3 bar
Water outlet	Ø50



Dimensions:

Length	3450 mm
Width	1400 mm
Height	2200 mm

WASHING MACHINE FOR CRATES WITH PRE-WASHING
with capacity up to 450 pcs./h and 600 pcs./h

The machines are pass-through tunnel machines and are designed to clean standard E1-E3 plastic crates (or similar products) with max. capacity of up to 450 and 600 pcs./h.

They consist of zones for pre-washing, washing and rinsing. Pre-washing and washing processes are performed in identical way – by centrifugal pumps and adjustable (by hand) nozzles. The washing agent is added manually in the tanks before starting the machine (option – automatic dosing systems). The tanks are equipped with manually cleaned filters for catching the bigger soils. The water in both tanks can be heated by electric heaters or a injectors for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the main washing tank.

The crates are transported through the zones by a motor driven chain (transport speed is smoothly adjustable). The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The control panel can be mounted either on the left or on the right side of the machine – in accordance with the customer requirements.

The machines are made of stainless steel 1.4301 (AISI 304) and comply with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



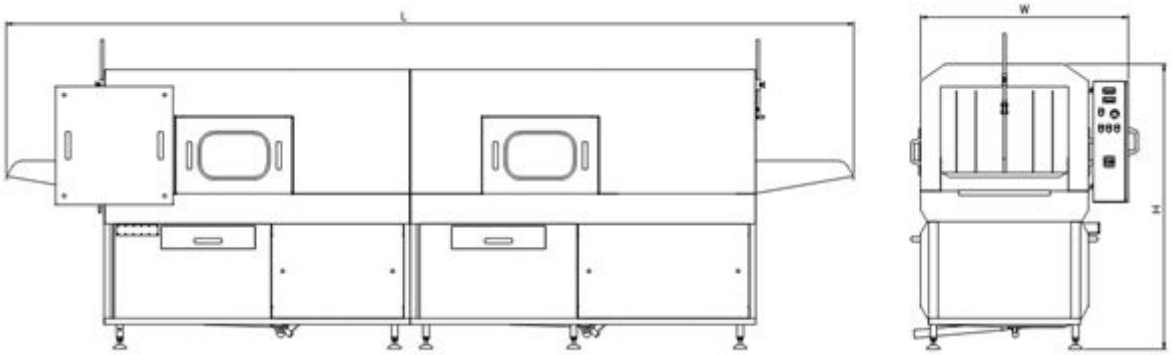


Technical data:

Max. capacity	**450 pcs./h**		**600 pcs./h**	
Art. numbers	20.0004.00	20.1004.00	20.0006.00	20.1006.00
Dimensions of the crates	600x400x120-400 mm		600x400x120-400 mm	
Power supply	400 V/3 Ph/50 Hz		400 V/3 Ph/50 Hz	
Control voltage	24 V DC		24 V DC	
Installed power	53 kW	9 kW	53 kW	9 kW
Heating	4x11 kW	3 bar, 130°C	4x11 kW	3 bar, 130°C
Drive	0,37 kW		0,37 kW	
Pump	2x4 kW/33 m³/h/3 bar		2x4 kW/33 m³/h/3 bar	
Adjustable washing nozzles	2x38 pcs.		2x38 pcs.	
Tank volume	2x400 l		2x400 l	
Water inlet	min. 3 bar		min. 3 bar	
Water outlet	2xØ50		2xØ50	
Others			cross crates moving	

Optional:

- Automatic dosing system for detergent filling and dosing (with concentration measurement);
- Flange Ø150 for connecting to aspiration;
- Ventilation – flange, fan, control;
- Chemical disinfection – including disinfection agent in the rinsing;
- Thermal disinfection (additional rinsing zone) – hot water 82°C is provided by the customer;
- Safety switches on the side covers;
- Drum filter in the pre-washing zone.



Dimensions:

Max. capacity	450 pcs./h	600 pcs./h
Length	5400 mm	5400 mm
Width	1050 mm	1300 mm
Height	2000 mm	2000 mm

SIMILAR

Washing machine for crates 20.0015.45/2002007508

- with pre-washing zone;
- right execution;
- crates obliquely transported;
- with dosing pump, safety switches on the side covers, chemical disinfection, indicating lamp for the level of the washing agent (options).



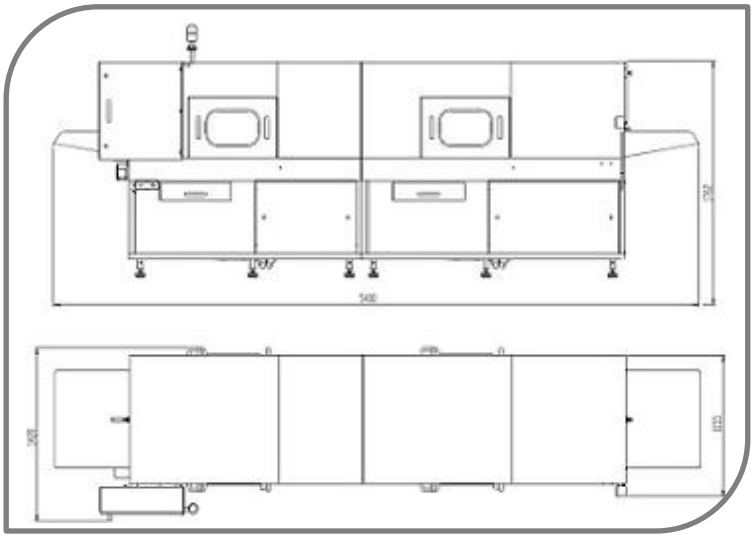
Technical data:

Product to be washed	transport crates for eggs 280x280x45 mm
Max. capacity	500 pcs./h
Dimensions (LxWxH)	5400x1170x1950 mm
Heating	4x11 kW
Drive	0,37 kW
Pumps	2x4 kW/33 m³/h/3 bar

Installed power	53 kW

Washing machine for crates 20.0016.46/2002002608

- with pre-washing zone;
- right execution;
- crates obliquely transported;
- with dosing pump, safety switches on the side covers, chemical disinfection, indicating lamp for the level of the washing agent (options).



Technical data:

Product to be washed	crates 640x515x135 mm, 605x410x145 mm, 795x565x135 mm
Max. capacity	600 pcs./h
Dimensions (LxWxH)	5400x1420x2000 mm
Heating	4x11 kW
Drive	0,37 kW
Pumps	2x4 kW/33 m³/h/3 bar
Installed power	53 kW

Washing machine for crates 20.1004.00

- with pre-washing zone;
- left execution;
- with dosing pump, safety switches on the side covers, indicating lamp for the level of the washing agent (options);
- jointed water inlet and water outlet, the water from the washing tank is automatic transferred in the pre-washing tank (options).

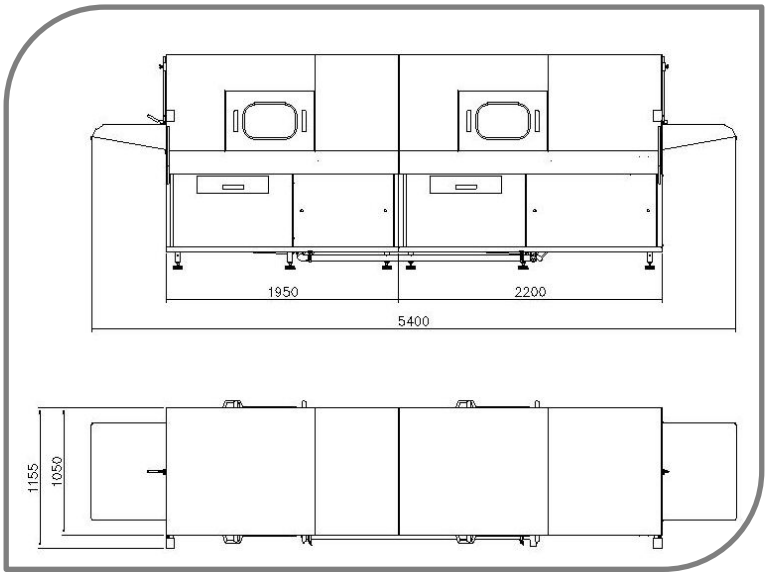


Technical data:

Product to be washed	crates 334x330x281 mm
Max. capacity	600 pcs./h
Dimensions (LxWxH)	5400x1200x1970 mm
Heating	3 bar, 130°C
Drive	0,37 kW
Pumps	2x4 kW/33 m³/h/3 bar
Installed power	9,2 kW

Washing machine for crates 2001000625

- control panel separated from the machine;
- jointed water outlets;
- safety switches on the side covers (option).



Technical data:

Product to be washed	crates 600x400x120-400 mm
Max. capacity	600 pcs./h
Dimensions (LxWxH)	5400x1155x1765 mm
Heating	4x11 kW
Drive	0,37 kW
Pumps	2x4 kW/33 m³/h/3 bar
Installed power	53 kW

Washing machine for crates 2022100651

- with pre-washing zone;
- left execution;
- combined heating;
- for crates, moulds, buckets, covers etc., the smallest ones are transported in special basket;
- special execution chain;
- no glass on the side covers;
- with dosing pumps, safety switches (options).



Technical data

Product to be washed	crates 600x400x240 mm, 480x410x130 mm round cheese moulds ø95-390 and H 75-200 mm frame with 8 moulds 800x510x155 mm buckets ø300/320 and H 300/320 mm PE plates 390x120x10 mm
Max. capacity	600 crates/h
Dimensions (LxWxH)	5200x1420x2040 mm
Heating	2x11 kW 3 bar, 130°C
Drive	0,37 kW
Pumps	2x4 kW/33 m³/h/3 bar

Installed power	52,5 kW

WASHING MACHINE FOR CRATES UP TO 4200 PCS./H
2081005529

The machine is pass-through tunnel machine and is designed to wash crates for bottles. It consists of zones for pre-washing, washing and rinsing. Pre-washing and washing processes are performed in identical way – by centrifugal pumps and adjustable (by hand) nozzles. Unlike the standard machine, in order to be achieved the desired quantity, the machine is equipped with more powerful pumps and more nozzles then the standard ones.

The washing agent is added manually in the tanks before starting the machine (option – automatic dosing system). The tanks are equipped with manually cleaned filter for catching the bigger soils. The washing agent in both tanks is heated by built in heat exchangers, fed with water 140° provided by the customer.

The rinsing is done in two circles – one rinsing collector working with circulating water fed from pump and for the second rinsing collector is used general water supply, which is discharged. Additional pump in the zone allows feeding the washing tanks with water from the rinsing if the level is low.

Controller Siemens with touch screen panel is used for monitoring and control of all processes. With his help the machine is connected to the logistic system of the company and works as part of it, including detecting jam at the entrance or at the end of the machine.

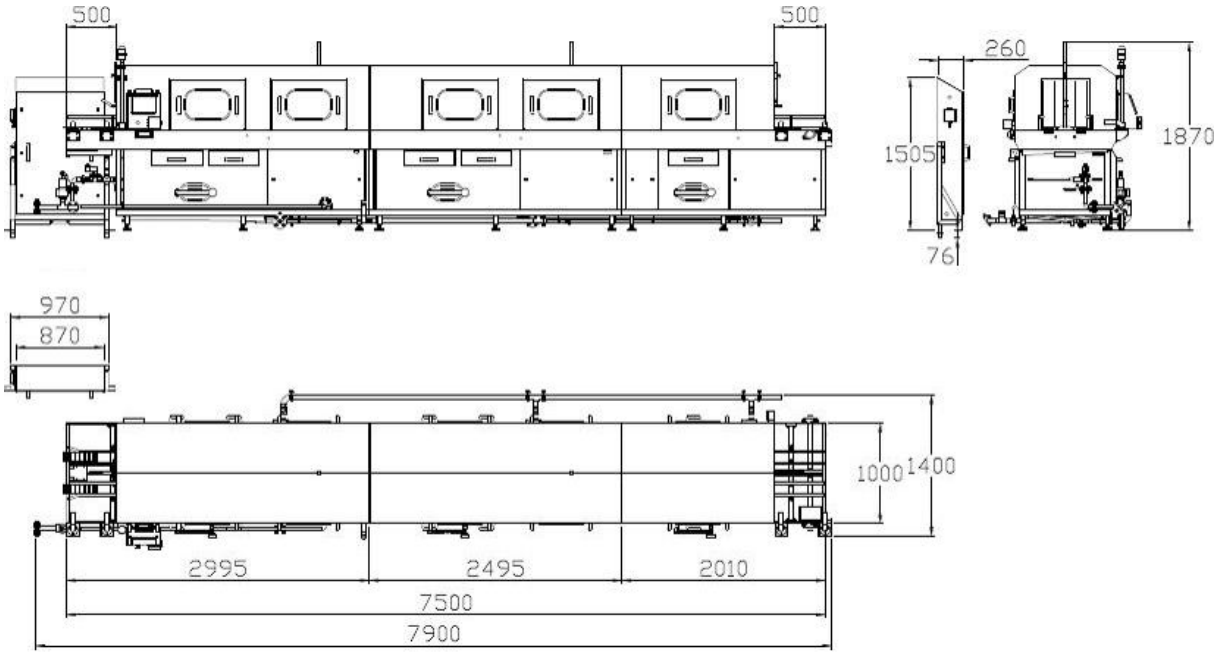
The control panel and the signal lights are on the right side of the machine and the electrical cabinet itself is separated from the machine. All side covers are equipped with safety switches (option).

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



Technical data:

Crate dimensions	300x400x262/274 mm 306x396x365 mm 296x400x333 mm
Power supply	400 V/3 Ph/50 Hz
Control voltage	24 V DC
Installed power	18,4 kW
Pumps pre-washing and washing	2x7,5 kW/60 m³/h/3,5 bar
Pump rinsing circulating water	0,75 kW/4,2 m³/h /3 bar
Pump for filling the tanks	0,55 kW/2,4 m³/h /2,5 bar
Drive	1,85 kW
Nozzles pre-washing and washing	106 pcs.
Tanks volume	2x400 l
Water inlet	min. 3 bar
Water outlet	Ø50



Dimensions:

Length	7900 mm
Width	1400 mm
Height	1870 mm

WASHING MACHINE FOR HATCHERY CRATES
2001000568

The machine is a pass-through tunnel machine and is designed to clean incubator trays, transport egg setter and crates for transportation of egg setter.

It consists of a pre-washing zone and washing zone. By customer`s wish there is not a rinsing zone. Each zone is equipped with two types of collectors- one of them is turned on only during washing the incubator trays. The machine operator chooses the collectors mode by twisting a switch installed on the control panel of the machine. The valves responsible for collector supply are pneumatically driven. The tanks are equipped with manually cleaned filters for catching the bigger soils and also with manholes easifying the tank cleaning. The washing liquid is heated by electrical heaters. The desired temperature is adjusted within 30-60°C.

The crates are transported through the zones by a motor driven stainless steel chain (transport speed is smoothly adjustable). Specially designed adjustable and removable guides and pushers ensure the secure movement of each of the three products. The trays and setters move vertically. The drive is achieved by a motor equipped with a sliding connector to prevent eventual injuries to the personnel.

The machine is offered with a control panel mounted on its left side (2001000568) or with 3 m cable for wall installation (2001000567).

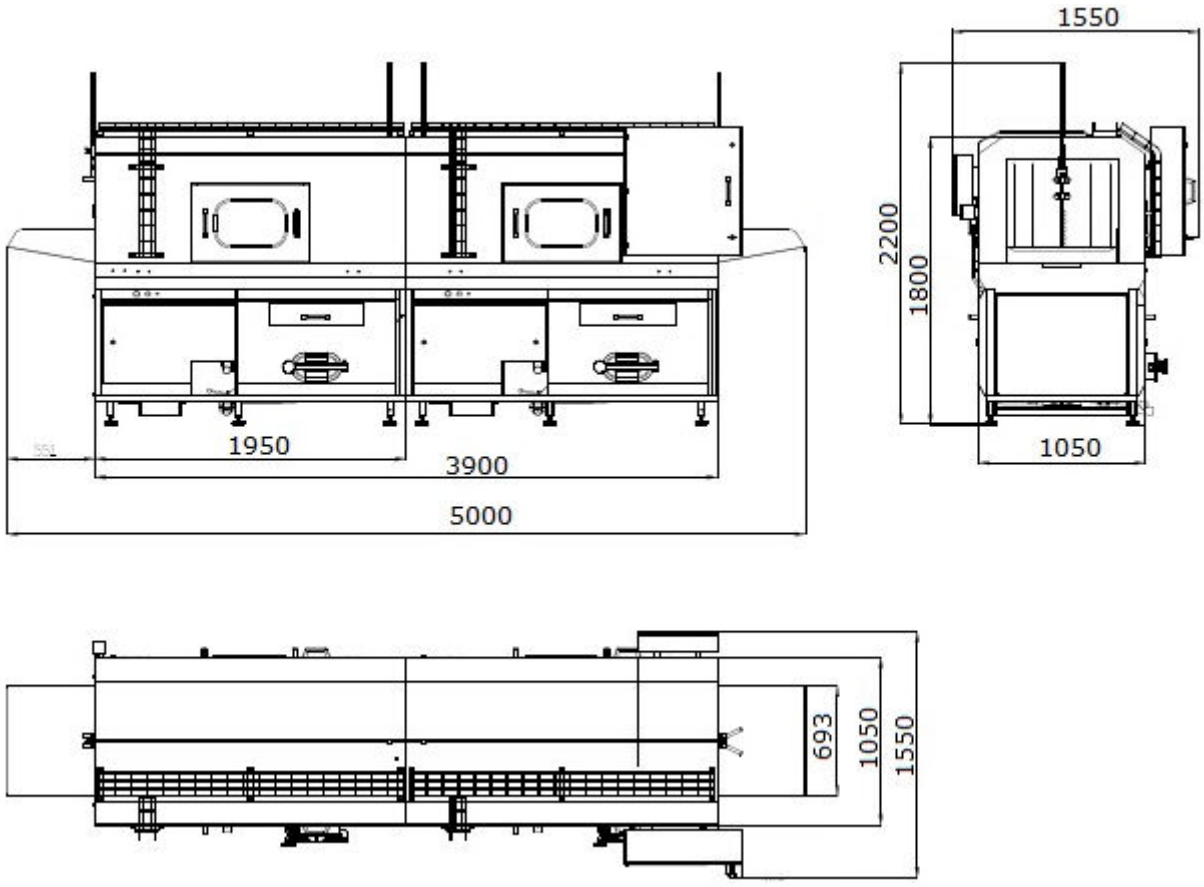
The machines are made of stainless steel 1.4301 (AISI 304) and comply with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.





Technical data:

Product sizes and capacity	500 pcs./h incubator trays 730x505x38 mm 1000 pcs./h transport egg setter 300x300x57 mm 500 pcs./h crates for transportation of egg setter 680x365x250 mm
Power supply	400 V/3 Ph/50 Hz
Installed power	43,5 kW
Heating	4x7 kW
Drive	0,37 kW
Pump	2x7,5 kW/33 m³/h/4 bar
Water inlet	min. 3 bar
Water outlet	2xDN50
Compressed air supply	5 bar



Dimensions:

Length	5000 mm
Width	1550 mm
Height	2200 mm

WASHING MACHINE FOR BLOCK MOLDS FOR CHEESE 2111100485

The machine is pass-through tunnel machine and is designed to clean block molds for cheese. It consists of zones for pre-washing, main washing, pre-rinsing and rinsing.

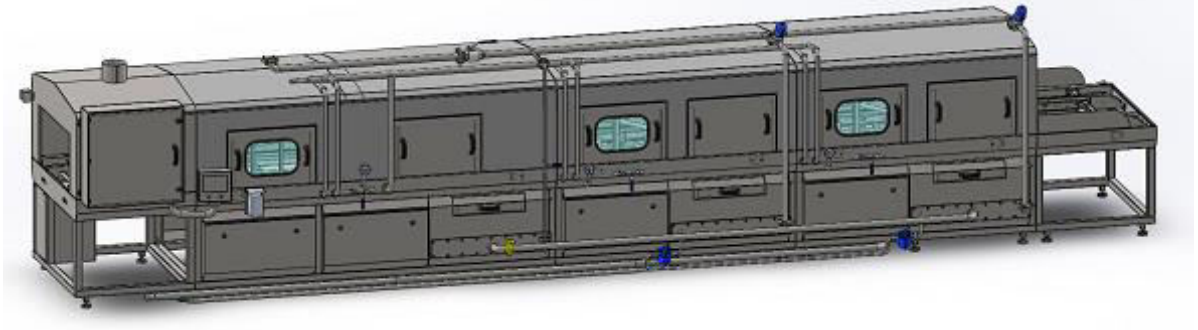
Pre-washing and washing processes are performed in identical way – by centrifugal pumps and adjustable (by hand) nozzles. The water in both tanks is heated by built-in heat exchangers for indirect heating with steam. The desired water temperature can be adjusted between 30-60°C. The main washing tank is equipped with automatic dosing pump for dosing of the cleaning agent. Both tanks are equipped with manually cleaned filters for catching the bigger soils.

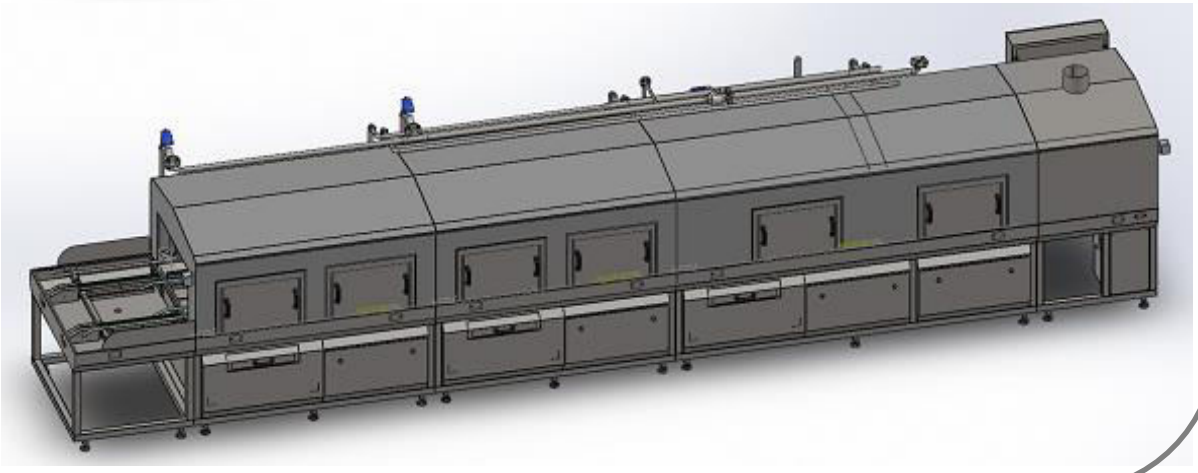
Rinsing is performed in two stages. The first one is pre-rinsing, where the molds are rinsed with circulating water – the zone has own tank, mounted under the zone, equipped with pump that leads the water to the nozzles. The tanks for pre-rinsing and pre-washing are interconnected. The last zone is for the second stage of the rinsing – rinsing with cold water from the general water supply. The water used in this zone is then led back in the pre-rinsing tank.

The molds are transported through the zones by two motor driven chains (transport speed is smoothly adjustable). The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The machine is designed to be washed by CIP system. After each pump there are cartridge filters and manometers signal if their pollution degree is too high. The machine is controlled by computerized control unit with touch screen panel. According to the client's whishes the electrical panel and the touch screen panel are mounted next to the exit of the machine, on the right side.

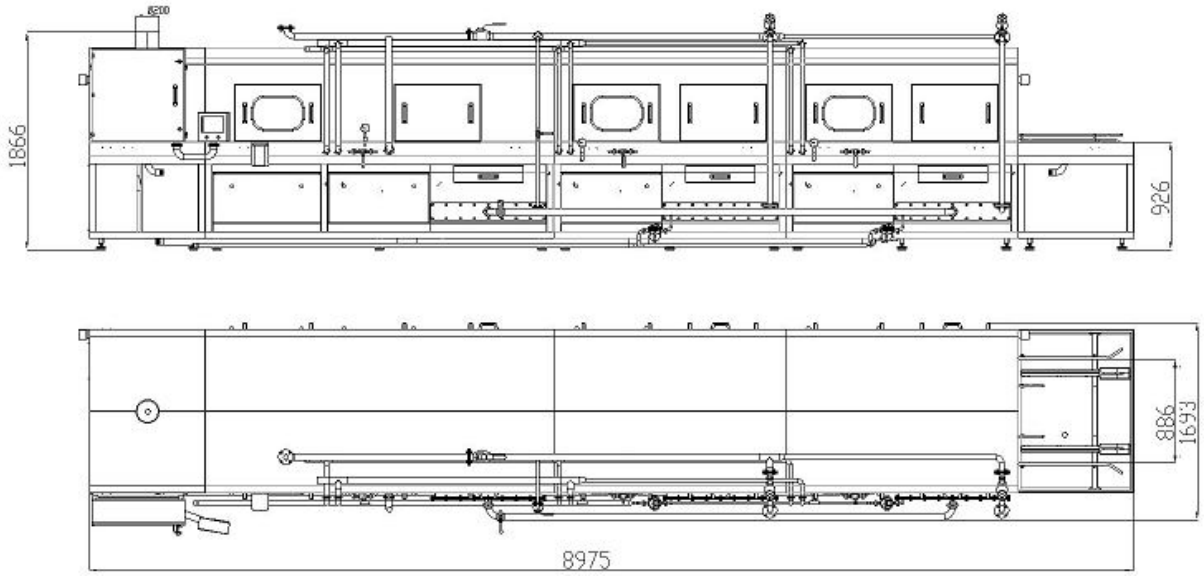
The machines are made of stainless steel 1.4301 (AISI 304) and comply with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.





Technical data:

Max. Capacity	450 pcs./h
Product sizes	block mold 800x573x165 mm block mold 855x555x105 mm
Power supply	400 V/3 Ph/50 Hz
Installed power	45 kW
Heating	3 bar, 130°C
Drive	0,55 kW
Pumps	3x11 kW/65 m³/h/3,5 bar



Dimensions:

Length	8975 mm
Width	1755 mm
Height	1865 mm

WASHING MACHINES FOR CRATES WITH BLOW-OFF ZONE
with capacity 140, 240 and 320 pcs./h



The machines are pass-through tunnel machines and are designed to clean standard E1-E3 plastic crates or similar products. They consist of zones for washing and rinsing and blowing-off.

The washing is performed by centrifugal pump and adjustable (by hand) nozzles. The washing agent is added manually in the tank before starting the machine (option – automatic dosing system). The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by electric heaters or an injector for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the washing tank.

In the last zone high pressure blowers and air knives blow off the water from all sides of the crates.

The crates are transported through the zones by a motor driven chain (transport speed is smoothly adjustable). The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The control panel can be mounted either on the left or on the right side of the machine – in accordance with the customer requirements.

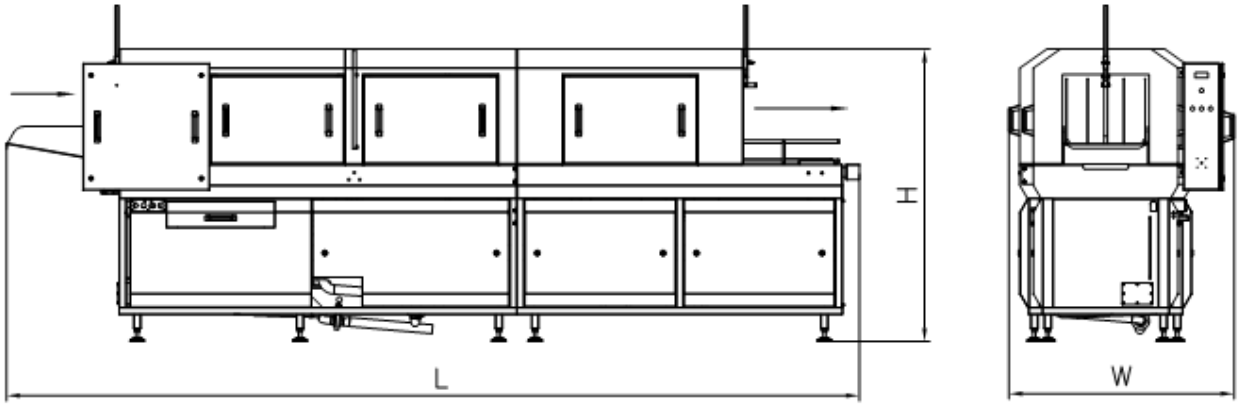
The machines are made of stainless steel 1.4301 (AISI 304) and comply with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Max. capacity	**140 pcs./h**		**240 pcs./h**		**320 pcs./h**	
Art. numbers	20.0201.00	20.1201.00	20.0202.00	20.1202.00	20.0203.00	20.1203.00
Dimensions of the crates	600x400x120-400 mm		600x400x120-400 mm		600x400x120-400 mm	
Power supply	400 V/3 Ph/50 Hz		400 V/3 Ph/50 Hz		400 V/3 Ph/50 Hz	
Control voltage	24 V DC		24 V DC		24 V DC	
Installed power	21 kW	7 kW	31 kW	9 kW	31 kW	9 kW
Heating	2x7 kW	3 bar, 130°C	2x11 kW	3 bar, 130°C	2x11 kW	3 bar, 130°C
Drive	0,25 kW		0,25 kW		0,25 kW	
Blowers	2x2,2 kW		2x2,2 kW		2x2,2 kW	
Pump	2,2 kW/14 m³/h/3 bar		4 kW/33 m³/h/3 bar		4 kW/33 m³/h/3 bar	
Adjustable washing nozzles	18 pcs.		38 pcs.		38 pcs.	
Tank volume	320 l		320 l		320 l	
Water inlet	min. 3 bar		min. 3 bar		min. 3 bar	
Water outlet	Ø50		Ø50		Ø50	
Others					cross crates moving	

Optional:

- Automatic dosing system for detergent filling and dosing (with concentration measurement);
- Flange Ø150 for connecting to aspiration;
- Ventilation – flange, fan, control;
- Chemical disinfection – including disinfection agent in the rinsing;
- Thermal disinfection (additional rinsing zone) – hot water 82°C is provided by the customer;
- Safety switches on the side covers.



Dimensions:

Max. capacity	140 pcs./h	240 pcs./h	320 pcs./h
Length	4280 mm	4720 mm	4720 mm
Width	1250 mm	1250 mm	1500 mm
Height	1650 mm	1650 mm	1650 mm

SIMILAR

Washing machine for crates 2000012337

- right execution;
- nozzle collectors height according to the crate height.



Technical data:

Product to be washed	crates 600x400x110 mm
Max. capacity	320 pcs./h
Dimensions (LxWxH)	4750x1500x1850 mm
Heating	2x11 kW
Drive	0,25 kW
Pump	4 kW/33 m³/h/3 bar
Blowers	3x2,2 kW
Installed power	32,7 kW

Washing machine for crates with blow-off 20.9214.43

- left execution;
- 3 pcs. baskets for washing of 7 pcs. lids 350x320x330 mm;
- dosing pump (option).



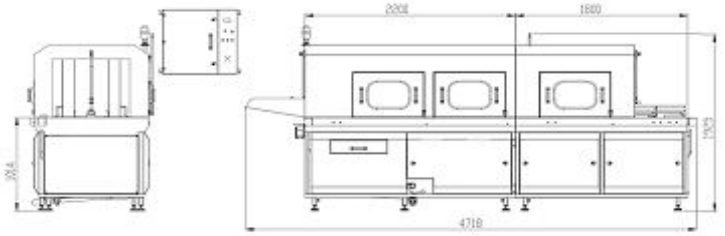


Technical data:

Product to be washed	10 l buckets: diameter 300 mm, height 230 mm 5 l buckets: diameter 230 mm, height 200 mm 3 l buckets: diameter 190 mm, height 180 mm
Max. capacity	450 pcs./h
Dimensions (LxWxH)	4640x1250x1650 mm
Heating	3 bar, 130°C
Drive	0,25 kW
Pump	4 kW/36 m³/h/3 bar
Blowers	2x2,2 kW
Installed power	9 kW

Washing machine for crates with blow-off 20.0203.22/2000180346

- left execution, electrical cabinet with 5 m cable for wall mounting;
- air blowing build for connection to compressed air;
- dosing pump, safety switches, signal lamp for washing agent (options).



Technical data:

Product to be washed	crates 600x400x70-200 mm
Max. capacity	320 pcs./h
Dimensions (LxWxH)	4720x1320x1925 mm
Heating	2x11 kW
Drive	0,25 kW
Pump	4 kW/36 m³/h/3 bar
Compressed air	2 bar, 150 m³/h
Installed power	31 kW

WASHING MACHINE FOR 240 PCS. LID CONTAINERS WITH BLOW-OFF ZONE, 2000070210

The machine is left execution, tunnel type and is designed to wash and blow off the water from lid containers with dimensions 600x320x320 mm (width with open lid 760 mm); folding crates 600x400x250 mm and standard crates 600x400x200-350 mm. It consists of zones for washing and rinsing and blowing-off.

The washing is performed by centrifugal pump and adjustable (by hand) nozzles. The washing agent is added manually in the tank before starting the machine. The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing is heated by electric heaters. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. It is used manual valve to control the water quantity from the rinsing, which is led in the tank to refresh the washing solution.

In the last zone high pressure blowers and air knives blow off the water from all sides of the crates.

The crates are placed with their bottom up and open lid and are transported through the zones by a motor driven chain (transport speed is smoothly adjustable). The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

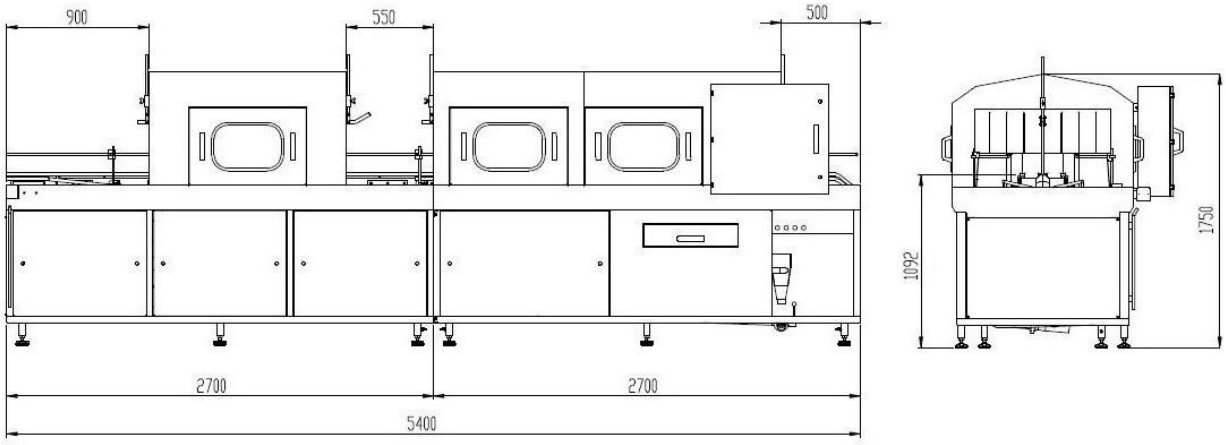
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

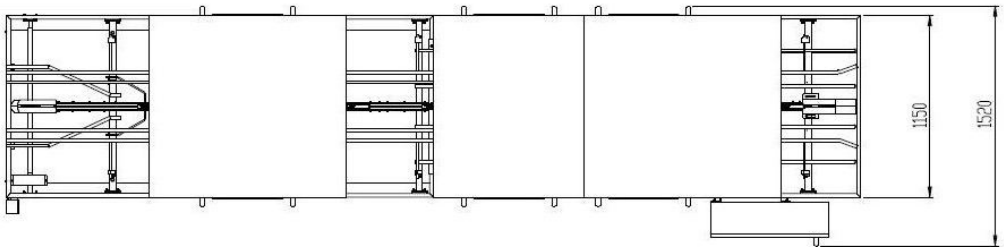




Technical data:

Max. capacity	240 pcs./h
Dimensions of the crates	lid container 600x320/760x320 mm folding crate 600x400x250 mm crate 600x400x200-350 mm
Power supply	400 V/3 Ph/50 Hz
Control voltage	24 V DC
Installed power	35 kW
Heating	2x11 kW
Drive	0,25 kW
Blowers	4x2,2 kW
Pump	4 kW/33 m³/h/3 bar
Adjustable washing nozzles	38 pcs.
Tank volume	320 l
Water inlet	min. 3 bar
Water outlet	Ø50





Dimensions:

Length	5400 mm
Width	1520 mm
Height	1750 mm

WASHING MACHINE FOR CRATES AND BOXES WITH BLOW-OFF ZONE, 20.0202.12

The machine is tunnel and is designed to clean crates 400x600x140-240 mm and boxes with dimensions 400x300x120-150 mm, 210x350x140 mm, 200x300x150 mm, 240x150x125 mm, 103x167x75 mm. It consists of zones for washing and rinsing and blowing-off.

The washing is performed by centrifugal pump and adjustable (by hand) nozzles. The washing agent is added manually in the tank before starting the machine. The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by electric heaters. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the washing tank.

In the last zone high pressure blowers and air knives blow off the water from all sides of the crates.

The crates are placed with their bottom up and the small boxes – in special stainless steel baskets (4 pcs.) on the transport chain, which also is special execution. The transport speed is smoothly adjustable. The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

On client's request the machine is right execution and the washing zone is equipped with ventilation system (option).

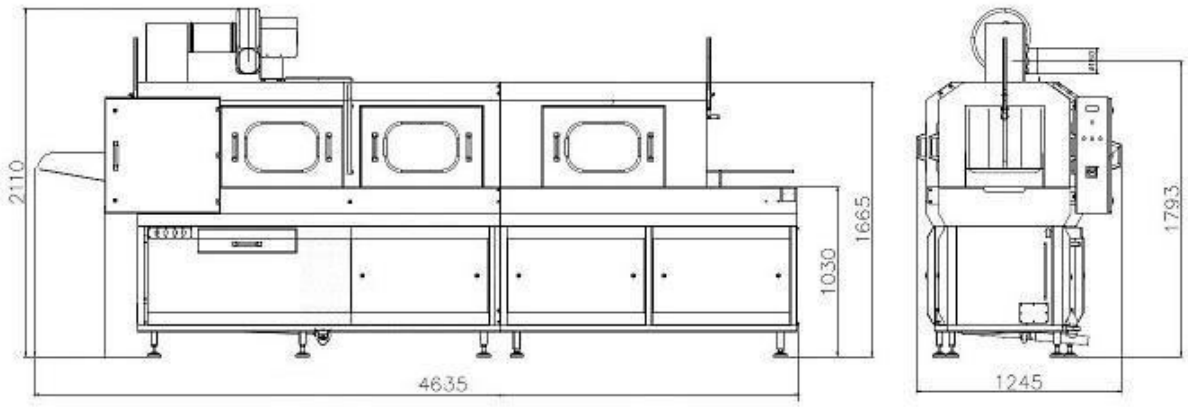
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.





Technical data:

Max. capacity	240 pcs./h
Dimensions of the product	400x600x140-240 mm, 400x300x120-150 mm, 210x350x140 mm, 200x300x150 mm, 240x150x125 mm, 103x167x75 mm
Power supply	400 V/3 Ph/50 Hz
Heating	2x11 kW
Drive	0,25 kW
Blowers	2x2,2 kW
Pump	4 kW/33 m³/h/3 bar
Adjustable washing nozzles	38 pcs.
Tank volume	320 l
Water inlet	min. 3 bar
Water outlet	Ø50



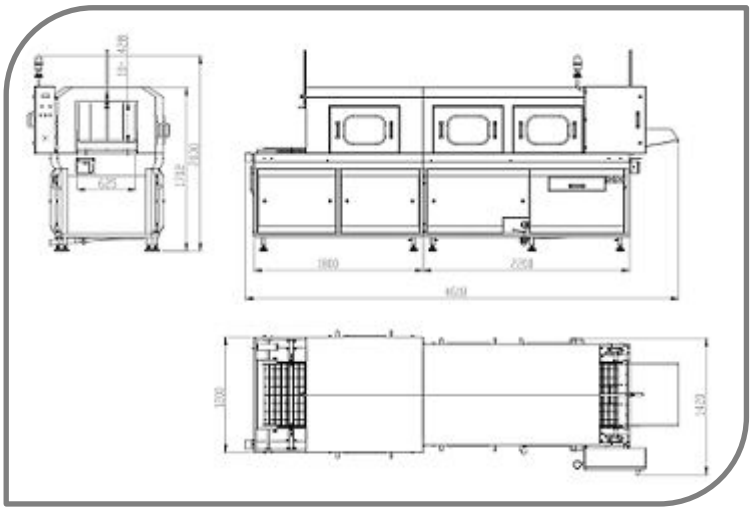
Dimensions:

Length	4635 mm
Width	1245 mm
Height	2110 mm

SIMILAR

Washing machine for crates with blow-off 20.0203.21/2000110342

- left execution;
- special transport chain;
- dosing pump, safety switches, signal lamp for washing agent (options).



Technical data:

Product to be washed	tray 615x410x30 mm, 465x355x15 mm crates 595x395x75 mm crates 605x395x300 mm, 600x400x265 mm crates 600x395x230 mm, 600x395x295 mm crates 590x395x200 mm, 565x365x250 mm container 450x485x260
Max. capacity	320 pcs./h
Dimensions (LxWxH)	4618x1420x2030 mm
Heating	2x11 kW
Drive	0,37 kW
Pump	4 kW/33 m³/h/3 bar
Blowers	2x2,2 kW
Installed power	30,9 kW

WASHING MACHINES FOR CRATES WITH BLOW-OFF, with capacity 450, 600 and 800 pcs./h



The machines are pass-through tunnel machines and are designed to clean standard E1-E3 plastic crates. They consist of zones for pre-washing, washing and rinsing and blowing-off.

Pre-washing and washing processes are performed in identical way – by centrifugal pumps and adjustable (by hand) nozzles. The washing agent is added manually in the tanks before starting the machine (option – automatic dosing system). They are equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by electric heaters or an injector for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the main washing tank.

In the last zone high pressure blowers and air knives blow off the water from all sides of the crates.

The crates are transported through the zones by a motor driven chain (transport speed is smoothly adjustable). The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The control panel can be mounted either on the left or on the right side of the machine – in accordance with the customer requirements.

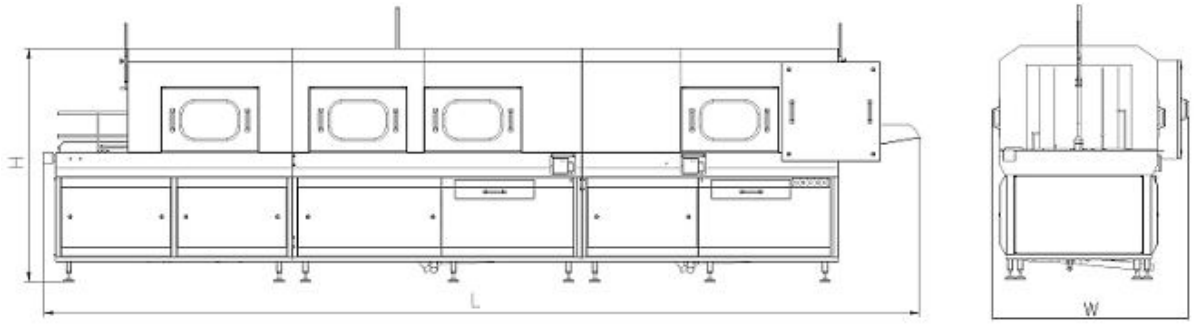
The machines are made of stainless steel 1.4301 (AISI 304) and comply with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Max. capacity	**450 pcs./h**		**600 pcs./h**		**800 pcs./h**	
Art. numbers	20.0204.00	20.1204.00	20.0206.00	20.1206.00	20.0208.00	20.1208.00
Dimensions of the crates	600x400x120-400 mm		600x400x120-400 mm		600x400x120-400 mm	
Power supply	400 V/3 Ph/50 Hz		400 V/3 Ph/50 Hz		400 V/3 Ph/50 Hz	
Control voltage	24 V DC		24 V DC		24 V DC	
Installed power	60 kW	16 kW	60 kW	16 kW	67 kW	23 kW
Heating	4x11 kW	3 bar, 130°C	4x11 kW	3 bar, 130°C	4x11 kW	3 bar, 130°C
Drive	0,55 kW		0,55 kW		0,55 kW	
Blowers	3x2,2 kW		3x2,2 kW		3x2,2 kW	
Pump	2x4 kW/33 m³/h/3 bar		2x4 kW/33 m³/h/3 bar		2x7,5 kW/30 m³/h/5 bar	
Adjustable washing nozzles	2x38 pcs.		2x38 pcs.		2x38 pcs.	
Tank volume	2x400 l		2x400 l		2x400 l	
Water inlet	min. 3 bar		min. 3 bar		min. 3 bar	
Water outlet	2 x Ø50		2 x Ø50		2 x Ø50	
Others			cross crates moving		cross crates moving	

Optional:

- Automatic dosing system for detergent filling and dosing (with concentration measurement);
- Flange Ø150 for connecting to aspiration;
- Ventilation – flange, fan, control;
- Chemical disinfection – including disinfection agent in the rinsing;
- Thermal disinfection (additional rinsing zone) – hot water 82°C is provided by the customer;
- Safety switches on the side covers;
- Drum filter in the pre-washing zone.



Dimensions:

Max. capacity	450 pcs./h	600 pcs./h	800 pcs./h
Length	6670 mm	6560 mm	6580 mm
Width	1050 mm	1500 mm	1500 mm
Height	1610 mm	1770 mm	1770 mm

SIMILAR

Washing machine for crates with blow-off 20.1316.32

- right execution;
- with drum filter, dosing pump, crates counter, flanges for ventilation (options).

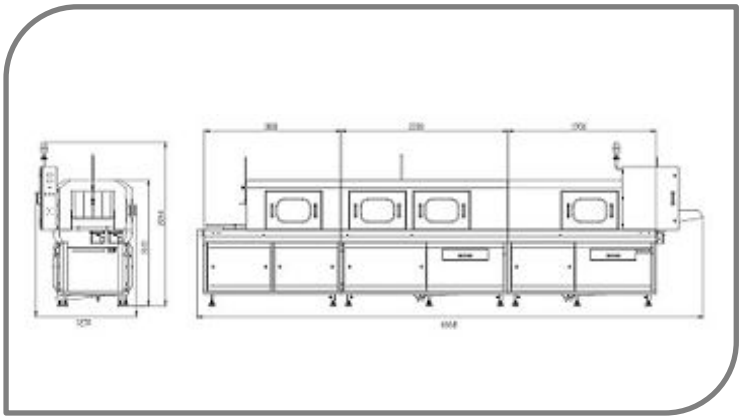


Technical data:

Product to be washed	crates 600x400x250 mm, 520x400x140 mm
Max. capacity	600 pcs./h
Dimensions (LxWxH)	6030x1460x1870 mm
Heating	3 bar, 130°C
Drive	0,37 kW
Pump	2x4 kW/33 m³/h/3 bar
Blowers	3x2,2 kW
Installed power	16 kW

Washing machine for crates with blow-off 20.0204.21/2002110534

- left execution;
- special transport chain;
- tunnel 490x300 mm;
- dosing pumps, safety switches, signal lamp for washing agent (options).

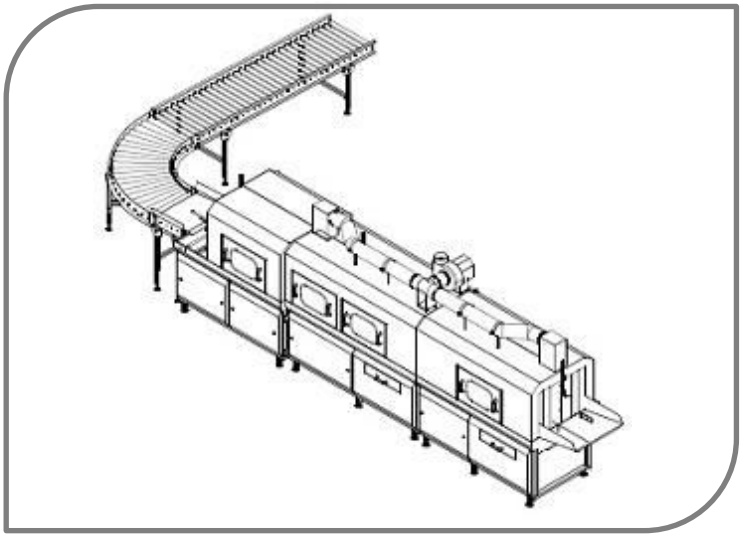


Technical data:

Product to be washed	crates 690x480x160 mm, 600x400x170 mm, 500x370x35 mm
Max. capacity	500 pcs./h
Dimensions (LxWxH)	6668x1250x2094 mm
Heating	6x8,5 kW
Drive	0,55 kW
Pump	2x4 kW/33 m³/h/3 bar
Blowers	3x2,2 kW
Installed power	67 kW

Washing machine for crates with blow-off 2015012631

- right execution;
- electrical cabinet with 10 m cable for wall mounting;
- at the exit – roller conveyor 90° curve and 3 m straight part;
- jointed ventilation of prewashing and washing zone (option).

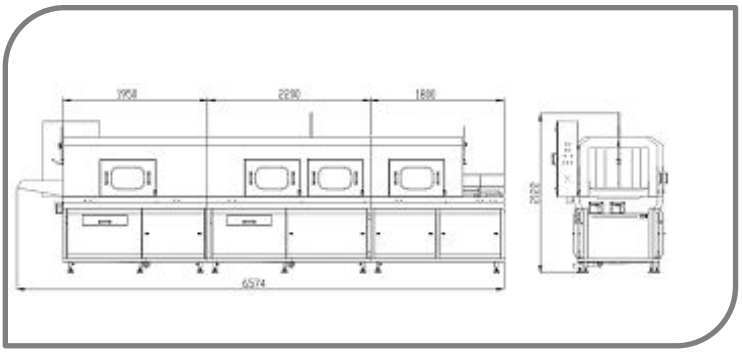


Technical data:

Product to be washed	crates 600x400x120-400 mm
Max. capacity	600 pcs./h
Dimensions (LxWxH)	8800x4800x2300 mm
Heating	3 bar, 130°C
Drive	0,55 kW
Pump	2x4 kW/33 m³/h/3 bar
Blowers	3x2,2 kW
Installed power	15,5 kW

Washing machine for crates with blow-off 2002110647

- left execution;
- pumps 5,5 kW;
- dosing pumps, safety switches on the side covers (options).



Technical data:

Product to be washed	crates 600x400x200/230 mm
Max. capacity	600 pcs./St.
Dimensions (LxWxH)	6600x1600x2122 mm
Heating	4x11 kW
Drive	0,55 kW
Pump	2x5,5 kW/30 m³/h/3 bar
Blowers	3x2,2 kW
Installed power	62,3 kW

WASHING MACHINE FOR CRATES 1150 PCS./H WITH BLOW-OFF 2017173215

The machine is pass-through tunnel machine and is designed to clean standard E1-E3 plastic crates. It consists of two zones for pre-washing, one for main washing and rinsing and one for blowing-off.

Both pre-washing and the main washing processes are performed in identical way – by centrifugal pumps and adjustable (by hand) nozzles. The washing agent is added manually in the tanks before starting the machine (option – automatic dosing systems). All three tanks are equipped with manually cleaned filters for catching the bigger soils. The water in tanks is heated by means of injectors for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the main washing tank.

In the last zone 4 pcs. high pressure blowers and air knives blow off the water from all sides of the crates.

The crates are placed with their bottom up and are transported through the zones by chain, which speed is smoothly adjustable. The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

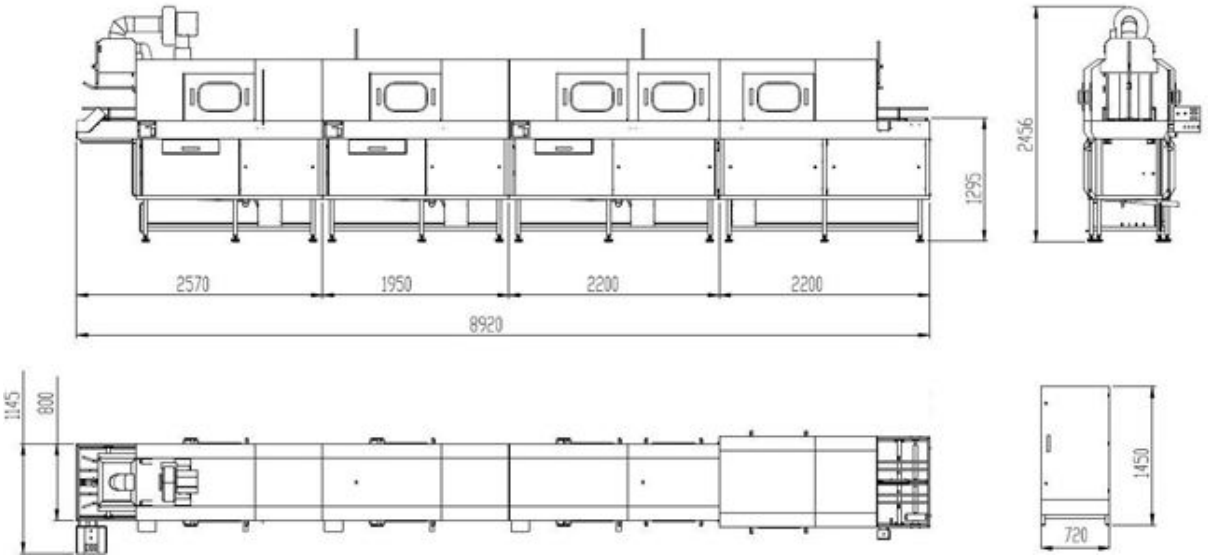
The control panel is mounted on the right side of the machine and the electrical panel is separated. On client's request the machine is equipped with ventilation, safety switches and the machine is prepared for switching into transport line (options). The transport height is 1300 mm.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



Technical data:

Max. capacity	1150 pcs./h
Dimensions of the crates	crates 600x400x120-400 mm
Power supply	400 V/3 Ph/50 Hz
Control voltage	24 V DC
Installed power	22 kW
Heating	3-10 bar, 135°C
Drive	0,75 kW
Blowers	4x2,2 kW
Pump	3 x 4 kW/33 m³/h/3 bar
Adjustable washing nozzles	3 x 38 pcs.
Tank volume	3 x 320 l
Water inlet	min. 3 bar
Water outlet	3 x Ø50



Dimensions:

Length	8920 mm
Width	1150 mm
Height	2460 mm

WASHING MACHINE FOR BUCKETS WITH BLOW-OFF
with capacity 1000 psc./h, 20.0214.66/2002010443



The machine is pass-through tunnel machine and is designed to clean buckets. It consists of zone for pre-washing, washing and rinsing and blow-off.

Pre-washing and washing processes are performed in identical way – by centrifugal pumps and adjustable (by hand) nozzles. The washing agent is added manually in the tanks before starting the machine (option – automatic dosing system). Both tanks are equipped with manually cleaned filter for catching the bigger soils. The water for washing is heated by electric heaters. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the main washing tank.

In the last zone high pressure blowers and air knives blow off the water from all sides of the bucket.

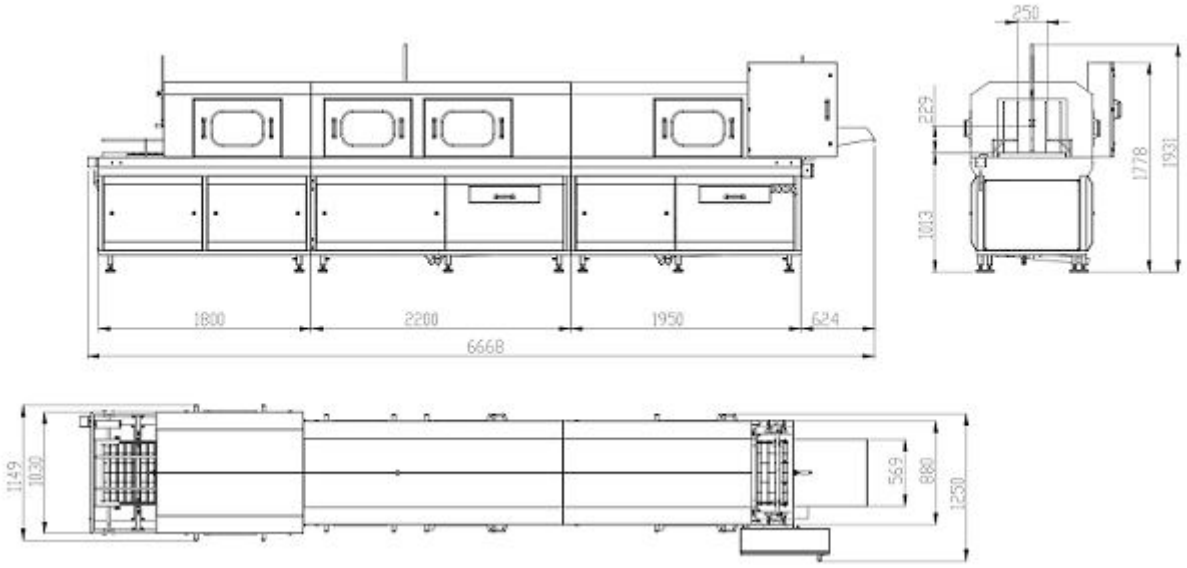
The buckets are transported through the zones by a motor driven chain (transport speed is smoothly adjustable). The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

On clients' wish the control panel is mounted on the left side of the machine and in the rinsing there is injector for adding disinfection agent in the water (option).

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Max. capacity	1000 pcs./h
Dimensions of the buckets	diameter 250 mm, height 220 mm
Power supply	400 V/3 Ph/50 Hz
Control voltage	24 V DC
Installed power	66,5 kW
Heating	6x8,5 kW
Drive	0,55 kW
Blowers	3x2,2 kW
Pump	2x4 kW/33 m³/h/3 bar
Adjustable washing nozzles	2x38 pcs.
Tank volume	2x400 l
Water inlet	min. 3 bar
Water outlet	2xØ50



Dimensions:

Length	6668 mm
Width	1931 mm
Height	1250 mm

WASHING MACHINE FOR 1600 PCS. CRATES WITH AIR BLOWING 2008543562

The machine is pass-through and is designed for washing of E1-E3 crates. It consists of three pre-washing zones, one main washing and rinsing and blowing-off.

The three pre-washing and the one main washing zones are identical – centrifugal pumps and manual adjustable nozzles. The washing agent is added manually in the tanks before starting the machine (option – automatic dosing system). All tanks are equipped with manually cleaned filters for catching the bigger soils. The water for washing is heated by electrical heaters. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the main washing tank.

Blowing-off is performed in the last zone by high pressure blowers and air knives that blow off the water from all sides of the crates.

The crates are transported through the zones by a motor driven chain (transport speed is smoothly adjustable). The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

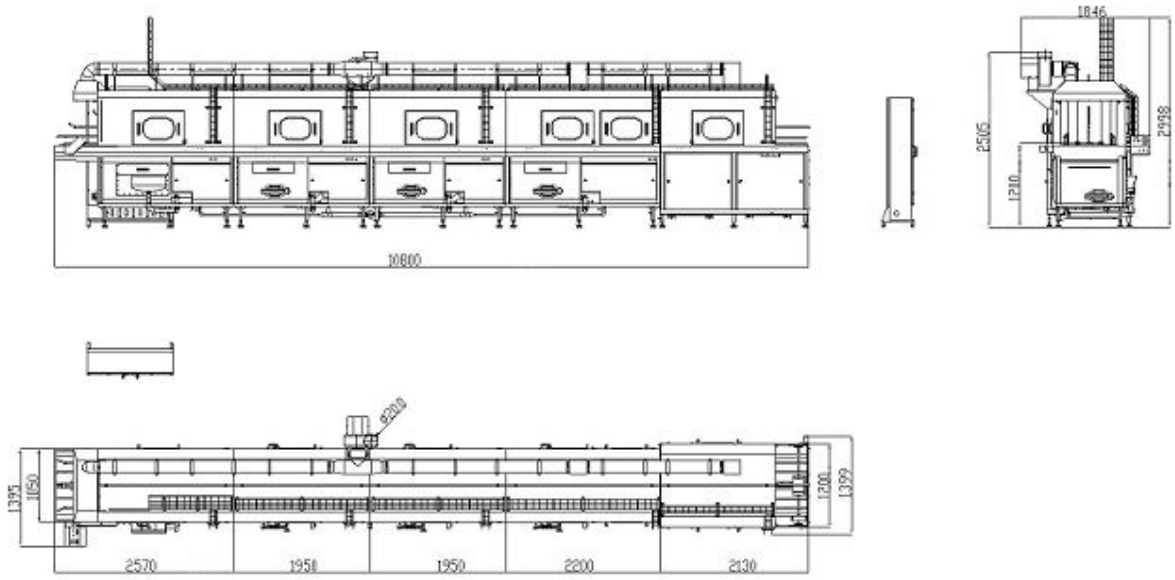
The control panel is mounted on the right side of the machine and the electrical panel is free standing next to the machine. The pipes for water supply are joined in one. According to the client's whishes the machine is equipped with ventilation system, safety switches on the side covers, openings for tank cleaning, drum filter in the first zone and chemical disinfection in the rinsing, all of them are offered as an option.

The machine is made of stainless steel 1.4301 (AISI 304) and comply with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



Technical data:

Max. capacity	1600 pcs./h
Dimensions of the crates	crates 600x400x200 mm
Power supply	400 V/3 Ph/50 Hz
Control voltage	24 V DC
Installed power	120,33 kW
Heating	8x11 kW
Drive	0,75 kW
Blowers	2x7,5 kW
Pump	4 x 4 kW/33 m³/h/3 bar
Adjustable washing nozzles	4 x 38 pcs.
Tank volume	4 x 390 l
Water inlet	min. 3 bar
Water outlet	4xØ50



Dimensions:

Length	10800 mm
Width	1400 mm
Height	2505 mm

WASHING MACHINE FOR CRATES WITH PARTS WITH ADDITIONAL DRYING MODULE, 2006600253

The machine is pass-through tunnel machine and is designed for washing of crates with aluminum parts inside. It is special execution according to customer's requirements.

The machine consists of three zones, each equipped with tank and centrifugal pump, which supplies the nozzles in the tunnel. On the exits of all pumps are built in valves for adjusting the flow. All three tanks have electrical heaters, filters (manual cleaning) and side openings for easy cleaning of the tanks.

The first zone is used for washing and the washing agent is dosed from dosing pump. The second zone is used for rinsing with circulating warm water. The third zone is used again for rinsing, but with possibility to be used circulating warm water or cold water from the supply network. The used water can be directed to the tanks for refreshing the washing solution or direct to the discharge pipe. The water in the tanks can flow through the different zones through overflows and pipe connections, but when necessary it can be stopped with valve.

The products are transported through the zones by a motor driven chain (transport speed is smoothly adjustable). The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

According client's whishes on the entrance and exit of the machine are mounted roller conveyors without drive and above them are the ventilating systems (they are offered as an option). The control panel is positioned on the left side of the machine (can be offered also right execution 2006602253) and the power switchboard is separated from the machine on feet.

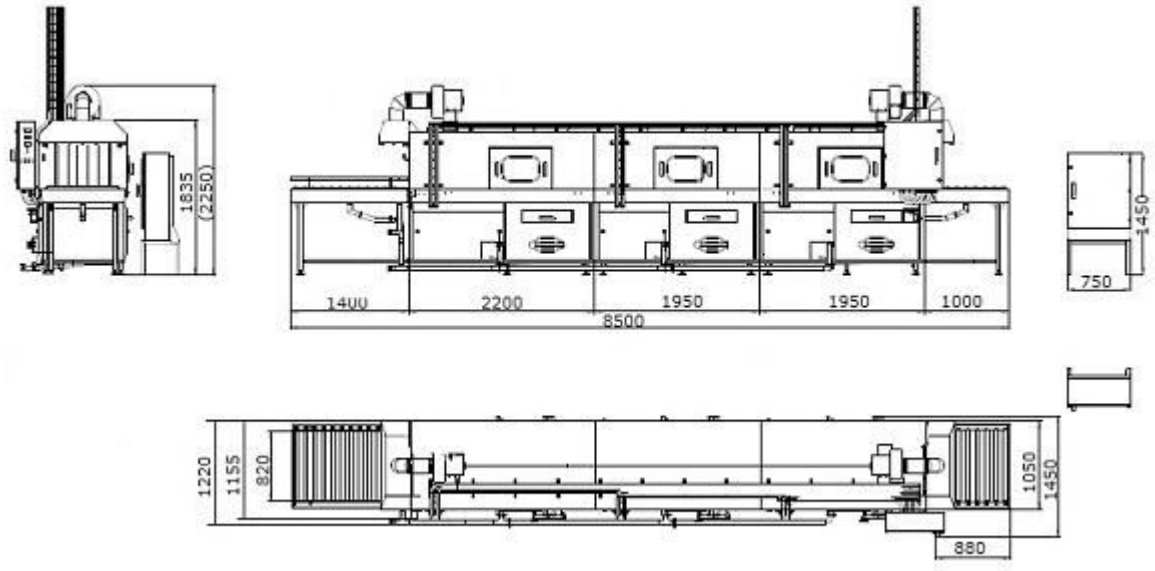
After washing and rinsing 4 pcs. crates are pushed in the module for drying, where they are blown off with hot air, supplied from fans and heated from heating blocks. The modul is fully autonomous and is offered separately from the machine.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



Technical data:

Max. capacity	240 crates/h
Power supply	400 V/3 Ph/50 Hz
Installed power	112,24 kW
Heating	9x11 kW
Drive	0,55 kW
Pump	3x4 kW/46 m³/h/2 bar



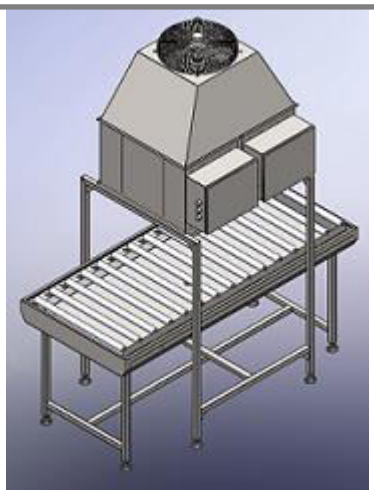
Dimensions:

Length	8500 mm
Width	1450 mm
Height	2250 mm

ADDITIONAL

Drying module 2821200003

- autonomous machine;
- for 4 pcs. crates, placed underneath the hood;
- air heating in three level.

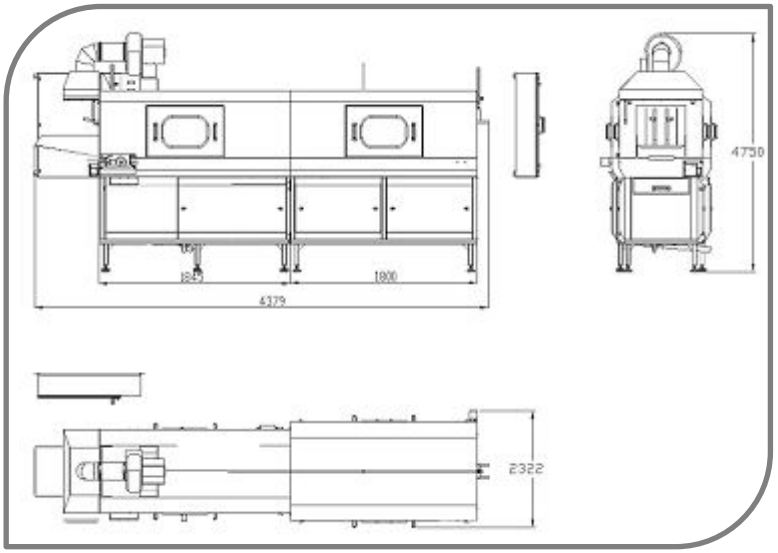


Technical data:

Dimensions (LxWxH)	2200x1155x3060 mm
Heating	2 x max. 36 kW
Fan	0,42 kW
Installed power	72,52 kW

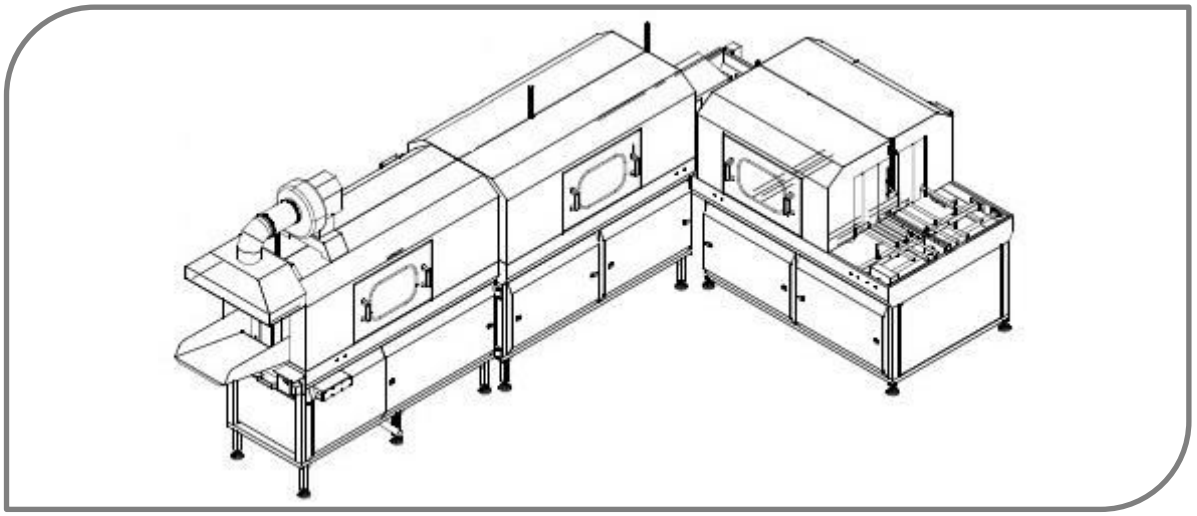
Washing machine for crates with blow-off with heating 2000132160

- special transport guiders for transportation of the different products;
- electrical panel separated from the machine;
- blow-off with hot air;
- at the exit of the machine can be mounted second blow-off module 2822200105;
- with ventilation and dosing pump (options).



Technical data:

Product to be washed	E1-E3 crates; thermoformed transport packagings and others
Max. capacity	140 pcs./h
Dimensions (LxWxH)	4380x2325x4750 mm
Heating	2x7 kW
Drive	0,18 kW
Pump	2,2 kW/14 m³/h/3 bar
Blow-off	2x2,2 kW
Heating blow-off	2x22 kW
Installed power	65,08 kW



Example for combination of washing machine with blow-off 2000132160 with second blow-off module 2822200105. Both blow-off processes are performed with hot air.

WASHING MACHINES FOR CRATES WITH TURNING MECHANISM with capacity 140, 240 and 320 pcs./h

The machines are pass-through tunnel machines and are designed to clean standard E1-E3 plastic crates with max. capacity of up to 140 and 240 pcs./h.

They consist of washing and rinsing zone. The washing is performed by means of centrifugal pump and adjustable (by hand) nozzles. The washing agent is added manually in the tank before starting the machine (option – automatic dosing system). The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by means of electric heaters or an injector for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the washing tank.

The machines are designed for operation by single operator. The crates are placed on transport rollers with their bottom down over the machine. By pushing they are transported to the turning mechanism from where they enter in the washing zone. The further transport is done by motor driven transport chain. For washing of crates with different heights the rollers of the turning mechanism can be manually adjusted. Transport speed in the machine is smoothly adjustable. The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The control panel can be mounted either on the left or on the right side of the machine – in accordance with the customer requirements. Depending on the products to be washed the turning mechanism can be in such execution that allows its lifting the machine working with two operators.

The machines are made of stainless steel 1.4301 (AISI 304) and comply with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



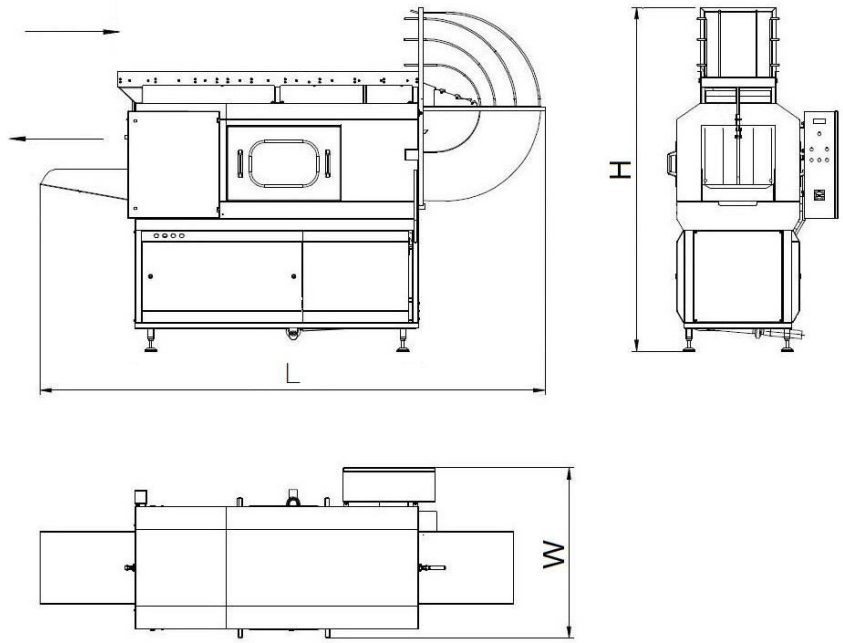


Technical data:

Max. capacity	140 pcs./h		240 pcs./h		320 pcs./h	
Art. numbers	20.0001.20	20.1001.20	20.0002.20	20.1002.20	20.0003.20	20.1003.20
Dimensions of the crates	600x400x120-400 mm		600x400x120-400 mm		600x400x120-400 mm	
Power supply	400 V/3 Ph/50 Hz		400 V/3 Ph/50 Hz		400 V/3 Ph/50 Hz	
Control voltage	24 V DC		24 V DC		24 V DC	
Installed power	17 kW	3 kW	27 kW	5 kW	27 kW	5 kW
Heating	2x7 kW	3 bar, 130°C	2x11 kW	3 bar, 130°C	2x11 kW	3 bar, 130°C
Drive	0,18 kW		0,25 kW		0,25 kW	
Pump	2,2 kW/14 m³/h/3 bar		4 kW/33 m³/h/3 bar		4 kW/33 m³/h/3 bar	
Water outlet	Ø50		Ø50		min. 3 bar	
Other					cross crates moving	

Optional:

- Automatic dosing system for detergent filling and dosing (with concentration measurement);
- Special execution ventilation system – flange, fan, control;
- Chemical disinfection – including disinfection agent in the rinsing;
- Safety switches on the side covers.



Dimensions:

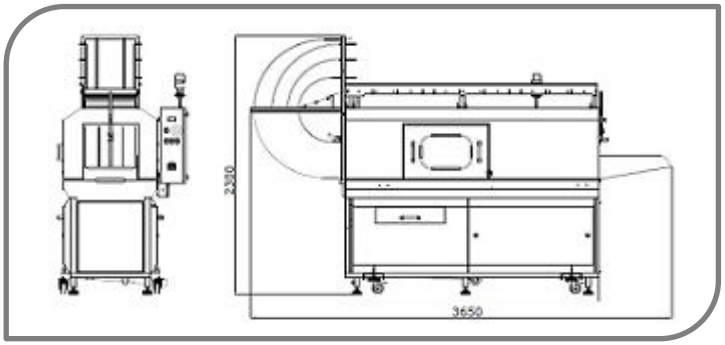
Max. capacity	140 pcs./h	240 pcs./h	320 pcs./h
Length	3250 mm	3650 mm	3650 mm
Width	1050 mm	1100 mm	1400 mm
Height	2260 mm	2260 mm	2260 mm



Example of washing machine with turning mechanism and ventilation system, art. number 2000602259

Washing machine for crates with turning mechanism 2000702248

- right execution;
- with adjustable feet and wheels;
- safety switches, dosing pump, signal lamp for cleaning agent (options).



Technical data:

Product to be washed	crates 600x400x120-400 mm
Max. capacity	240 pcs./h
Dimensions (LxWxH)	3650x1125x2300 mm
Heating	2x11 kW
Drive	0,25 kW
Pump	4 kW/30 m³/h/3 bar
Installed power	26,50 kW

Washing machine for crates with turning mechanism 20.0002.27

- on wheels;
- electrical cabinet wall mounted;
- two-step heating 8 or 16 kW.



Technical data:

Product to be washed	crates 490x690x210 mm
Max. capacity	240 pcs./h
Dimensions (LxWxH)	3650x1065x2335 mm
Heating	2x8 kW
Drive	0,25 kW
Pump	4 kW/33 m³/h/3 bar
Installed power	22 kW

Washing machine for crates with turning mechanism 2000600114

- left execution;
- on wheels;
- special knives basket washing program (chain moves forwards and backwards).

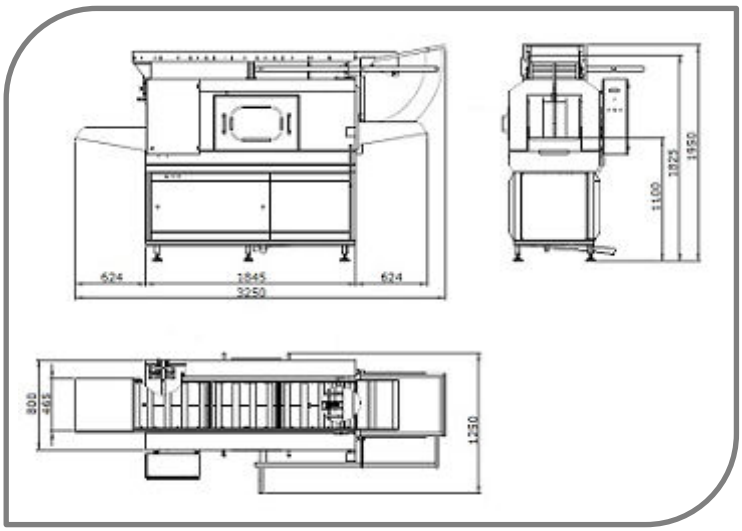


Technical data:

Product to be washed	crates 600x400x120-400 mm
Max. capacity	140 pcs./h
Dimensions (LxWxH)	3295x1110x2240 mm
Heating	2x7 kW
Drive	0,18 kW
Pump	2,2 kW/14 m³/h/3 bar
Installed power	17 kW

Washing machine for crates with turning mechanism 2000602138

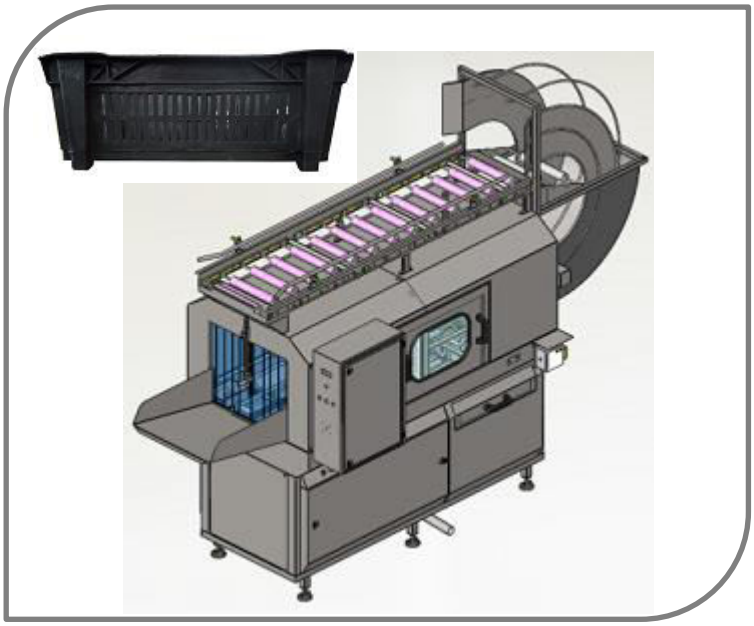
- right execution;
- with liftable turning mechanism.



Technical data:

Product to be washed	crates 600x400x120-400 mm
Max. capacity	140 pcs./h
Dimensions (LxWxH)	3250x1250x1950 mm
Heating	2x7 kW
Drive	0,18 kW
Pump	2,2 kW/14 m³/h/3 bar
Installed power	16,4 kW

Washing machine for crates with turning mechanism 2000702165

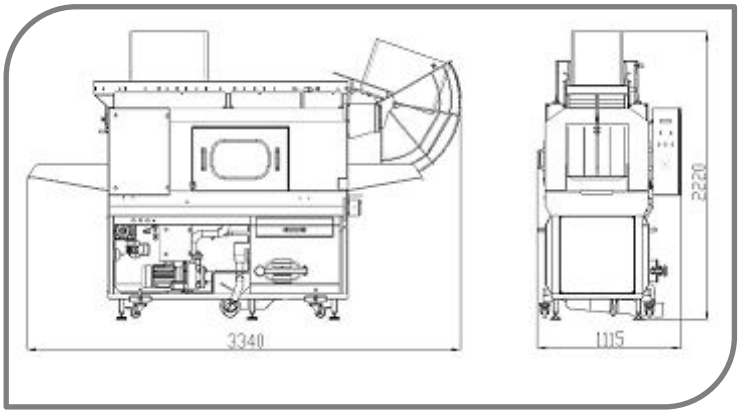


- right execution;
- for special crates;
- dosing pump (option).

Technical data:

Product to be washed	crates 620x490x220 mm crates 600x400x150/200 mm
Max. capacity	140 pcs./h
Dimensions (LxWxH)	3245x1225x2300 mm
Heating	2x7 kW
Pump	0,18 kW
Installed power	2,2 kW/14 m³/h/3 bar
Product to be washed	16,46 kW

Washing machine for crates with turning mechanism 2000702183

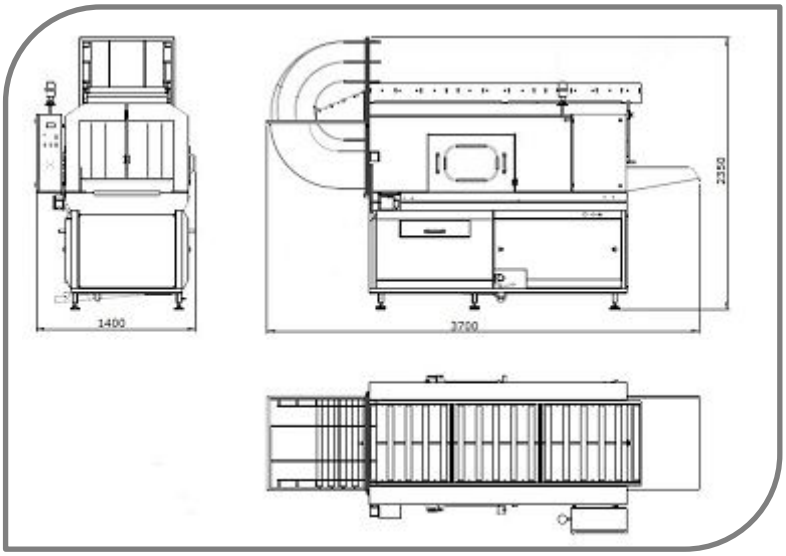


- right execution;
- with adjustable feet and wheels;
- liftable turning mechanism;
- with safety switches, water outlet Ø100, opening for tank cleaning, dosing pump (options).

Technical data:

Product to be washed	crates for bottles 390x300x370 mm crates for bread 600x400x410 mm
Max. capacity	140 pcs./h
Dimensions (LxWxH)	3340x1115x2220 mm
Heating	2x7 kW
Pump	0,18 kW
Installed power	2,2 kW/14 m³/h/3 bar
Product to be washed	16,5 kW

Washing machine for crates with turning mechanism 20.0013.68/2000700146



- left execution;
- for special dimensions crates;
- dosing pump, safety switches, signal lamp for washing agent (options).

Technical data:

Product to be washed	crates 700x400x195 mm
Max. capacity	160 pcs./h
Dimensions (LxWxH)	3700x1400x2350 mm
Heating	2x11 kW
Pump	0,25 kW
Installed power	4 kW/33 m³/h/3 bar
Product to be washed	26,31 kW

Washing machine for crates with turning mechanism 2000602235



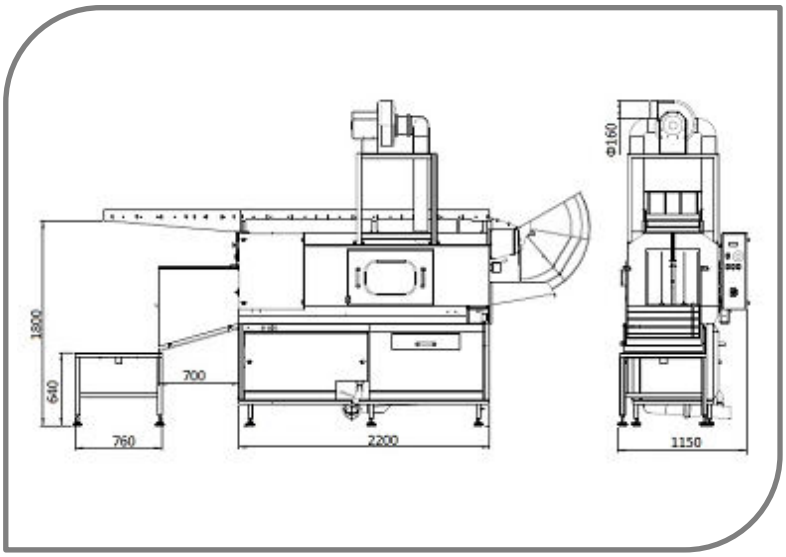
- for crates and forms for ham and liver loaf;
- right execution;
- special transport chain;
- heating up to 75°C with tunnel and tank insulation;
- switch for working with pump 3 bar, 6 bar or both at the same time;
- liftable turning mechanism – is used only when washing crates;
- safety switches and dosing pump (options).

Technical data:

Product to be washed	crates 600x400x120-400 mm forms 320x125x90 mm; 370x165x90 mm
Max. capacity	240 pcs./h
Dimensions (LxWxH)	4360x1265x2175 mm
Heating	4x11 kW
Drive	0,18 kW
Pumps	7,5 kW/18 m³/h/6 bar 4 kW/48 m³/h/3 bar
Installed power	55,8 kW

Washing machine for crates with turning mechanism 2000902252

- right execution;
- liftable turning mechanism;
- on the machine exit is built roller conveyor with table for crates turning;
- special ventilation above the roller conveyor, water outlet Ø100, safety switches and dosing pump (options).



Technical data:

Product to be washed	crates 600x400x150/320/390/410 mm
Max. capacity	240 pcs./h
Dimensions (LxWxH)	4500x1125x2865 mm
Heating	2x11 kW
Drive	0,25 kW
Pump	4 kW/30 m³/h/3 bar
Installed power	26,7 kW

Washing machine for crates with turning mechanism 2000602261

- right execution;
- liftable turning mechanism;
- when washing of crates with covers, two operators are needed;
- increased transport speed.

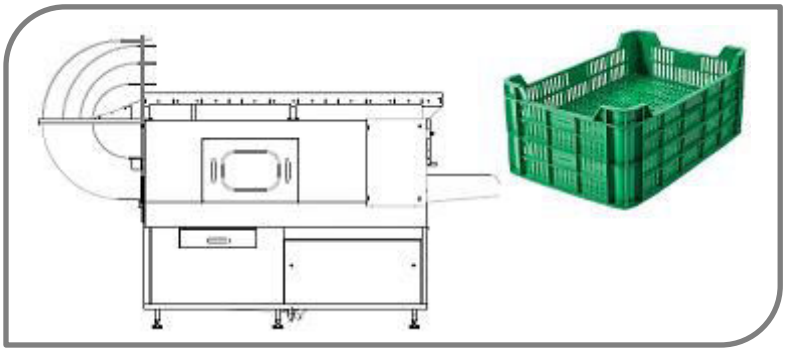


Technical data:

Product to be washed	crates 600x400x200 mm, 400x300x220 mm; lid crates 400x300x238 mm; width when lids are open 720 mm
Max. capacity	320 pcs./h
Dimensions (LxWxH)	3460x1475x2015 mm
Heating	2x11 kW
Drive	0,25 kW
Pump	4 kW/30 m³/h/3 bar
Installed power	26,32 kW

Washing machine for crates with turning mechanism 2000700276

- left execution;
- for special crates;
- dosing pump (option).

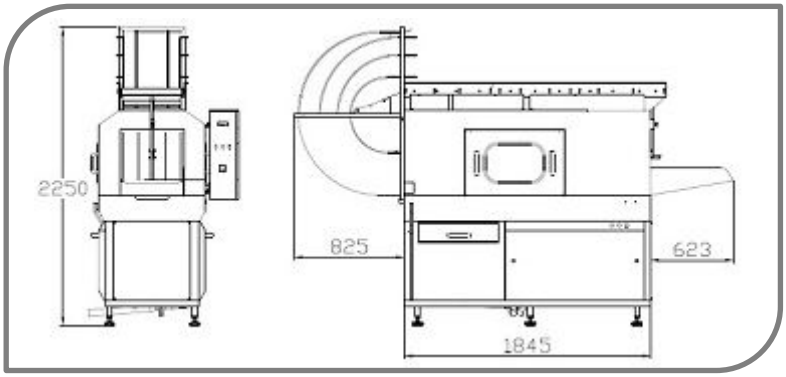


Technical data:

Product to be washed	crates 600x400x150 mm, 600x400x250 mm; crates 600x400x260 mm
Max. capacity	240 pcs./h
Dimensions (LxWxH)	3650x1100x2260 mm
Heating	2x11 kW
Drive	0,25 kW
Pump	4 kW/30 m³/h/3 bar
Installed power	26,32 kW

Washing machine for crates with turning mechanism 2000600188

- electrical panel to the right, water outlet to the left.



Technical data:

Product to be washed	crates 600x400x120-400 mm
Max. capacity	140 pcs./h
Dimensions (LxWxH)	3245x1050x2260 mm
Heating	2x7 kW
Drive	0,18 kW
Pump	2,2 kW/14 m³/h/3 bar
Installed power	16,46 kW

WASHING MACHINES FOR CRATES WITH PRE-WASHING AND TURNING MECHANISM with capacities 450 pcs./h and 600 pcs./h

The machines are pass-through tunnel machines and are designed to clean standard E1-E3 plastic crates with max. capacities of 450 or 600 crates/h. They consists of zones for pre-washing, main washing and rinsing.

Pre-washing and washing processes are performed in identical way – by centrifugal pumps and adjustable (by hand) nozzles. The washing agent is added manually in the tanks before starting the machine (option – automatic dosing system). They are equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by electric heaters or an injector for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the main washing tank.

The machines are designed for operation by single operator. The crates are placed on transport rollers with their bottom down over the machine. By pushing they are transported to the turning mechanism from where they enter in the washing zone. The further transport is done by motor driven transport chain. For washing of crates with different heights the rollers of the turning mechanism can be manually adjusted. Transport speed in the machine is smoothly adjustable. The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The control panel can be mounted either on the left or on the right side of the machine – in accordance with the customer requirements.

The machines are made of stainless steel 1.4301 (AISI 304) and comply with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

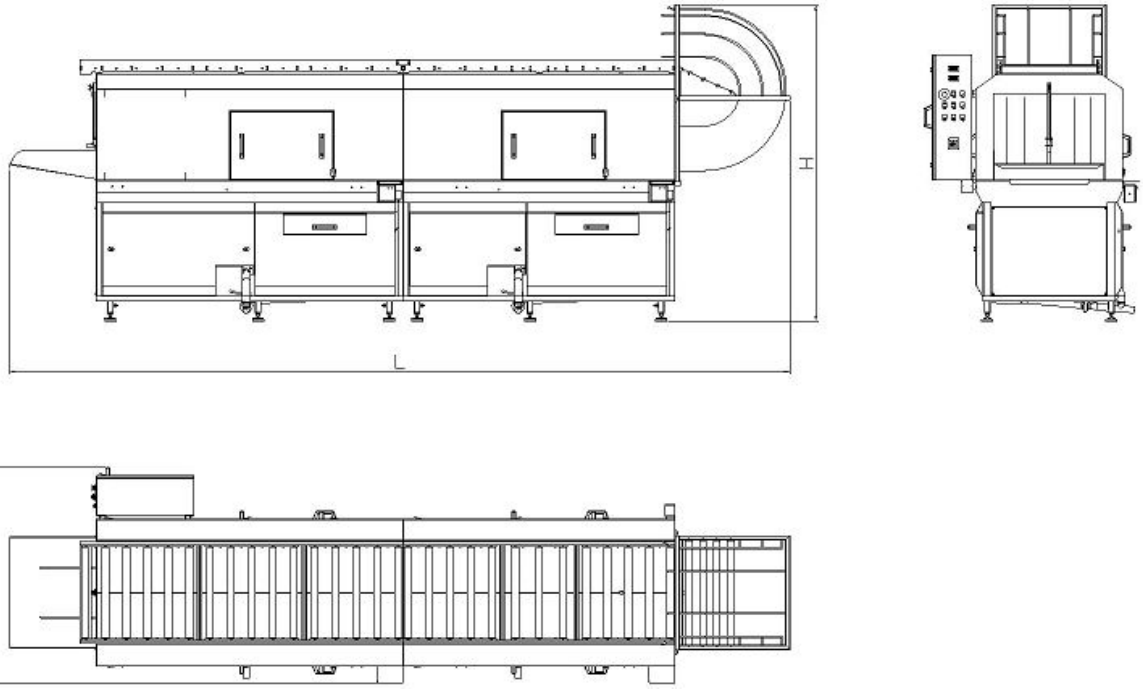


Technical data:

Max. capacity	**450 pcs./h**		**600 pcs./h**	
Art. numbers	20.0004.00	20.1004.00	20.0006.00	20.1006.00
Dimensions of the crates	600x400x120-400 mm		600x400x120-400 mm	
Power supply	400 V/3 Ph/50 Hz		400 V/3 Ph/50 Hz	
Installed power	53 kW	9 kW	53 kW	9 kW
Heating	4x11 kW	3 bar, 130°C	4x11 kW	3 bar, 130°C
Drive	0,37 kW		0,37 kW	
Pump	2x4 kW/33 m³/h/3 bar		2x4 kW/33 m³/h/3 bar	
Adjustable washing nozzles	2x38 pcs.		2x38 pcs.	
Tank volume	2x400 l		2x400 l	
Water inlet	min. 3 bar		min. 3 bar	
Water outlet	2xØ50		2xØ50	
Others			cross crates moving	

Optional:

- Automatic dosing system for detergent filling and dosing (with concentration measurement);
- Flange Ø150 for connecting to aspiration;
- Ventilation – flange, fan, control;
- Chemical disinfection – including disinfection agent in the rinsing;
- Thermal disinfection (additional rinsing zone) – hot water 82°C is provided by the customer;
- Safety switches on the side covers;
- Drum filter in the pre-washing zone.



Dimensions:

Max. capacity	**450 pcs./h**	**600 pcs./h**
Length	5450 mm	5600 mm
Width	1200 mm	1550 mm
Height	2275 mm	2275 mm

Washing machine for crates with turning mechanism 2022700650

- left execution;
- combined heating;
- special knives basket washing program (chain moves forwards and backwards);
- safety switches and dosing pump (options).

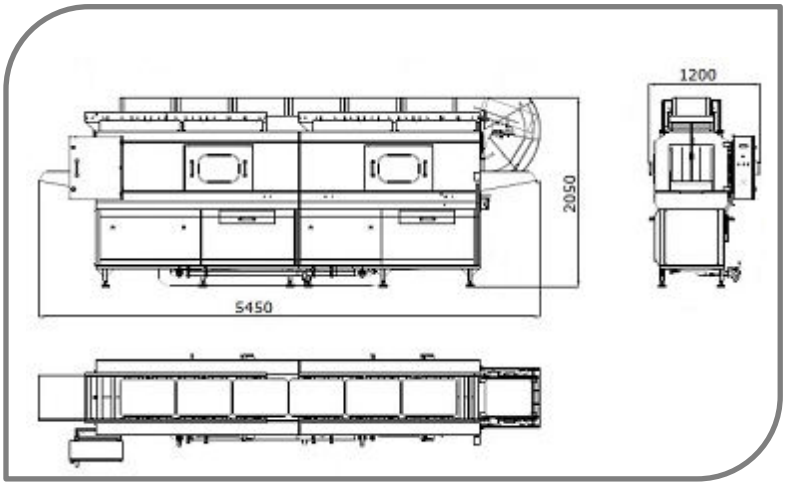


Technical data:

Product to be washed	crates 600x400x150 mm
Max. capacity	600 pcs./h
Dimensions (LxWxH)	3295x1110x2240 mm
Heating electrical	4x11 kW
Heating steam	3 bar, 130°C
Drive	0,37 kW
Pumps	2 x 5,5 kW/30 m³/h/3 bar
Installed power	55,50 kW

Washing machine for crates with turning mechanism 2002702397

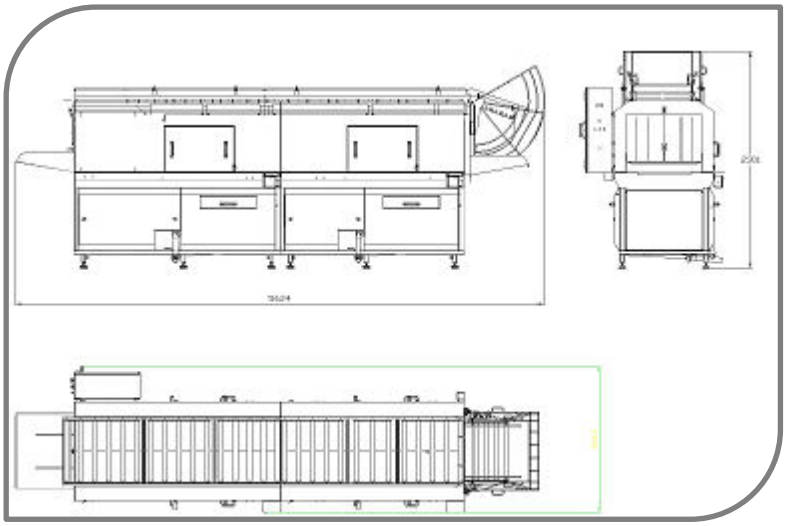
- right execution;
- with pre-washing, but reduced transport speed;
- liftable turning mechanism;
- reduced nozzle collectors height;
- water outlets in a common drainage;
- with dosing pump, safety switches (options).



Technical data:

Product to be washed	crates 600x400x200 mm
Max. capacity	320 pcs./h
Dimensions (LxWxH)	5450x1200x2050 mm
Heating	4x12 kW
Drive	0,37 kW
Pump	2 x 5,5 kW/30 m³/h/3 bar
Installed power	59,50 kW

Washing machine for crates with turning mechanism 2002700690



- left execution;
- with pre-washing;
- liftable turning mechanism;
- with dosing pumps, safety switches (options).

Technical data:

Product to be washed	crates 600x400x200 mm crates for vegetables 538x335x162 mm
Max. capacity	600 pcs./h
Dimensions (LxWxH)	5630x1545x2300 mm
Heating	4x11 kW
Drive	0,37 kW
Pump	2 x 5,5 kW/30 m³/h/3 bar
Installed power	55,50 kW

WASHING MACHINE FOR CRATES WITH TURNING MECHANISM AND BLOW OFF with capacity 270 pcs./h, 2000612236



The machine is pass-through tunnel machine and is designed to clean standard E1-E3 plastic crates and glass storage crates. It consists of washing and rinsing zone and blow-off.

The washing is performed by means of centrifugal pump and adjustable (by hand) nozzles. The washing agent is added manually in the tank before starting the machine (option – automatic dosing system). The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by means of electric heaters. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the washing tank. When washing glass crates rinsing agent can be added in the rinsing water.

In the last zone high pressure blowers and air knives blow off the water from all sides of the crates.

When washing standard crates it is used the turning mechanism by single operator. The crates are placed on transport rollers with their bottom down over the machine. By pushing they are transported to the turning mechanism from where they enter in the washing zone. The further transport is done by motor driven transport chain. For washing glass crates the turning mechanism should be lifted up and two persons are working with it – one at the entrance and one at the exit of the machine.

The transport speed is smoothly adjustable. The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

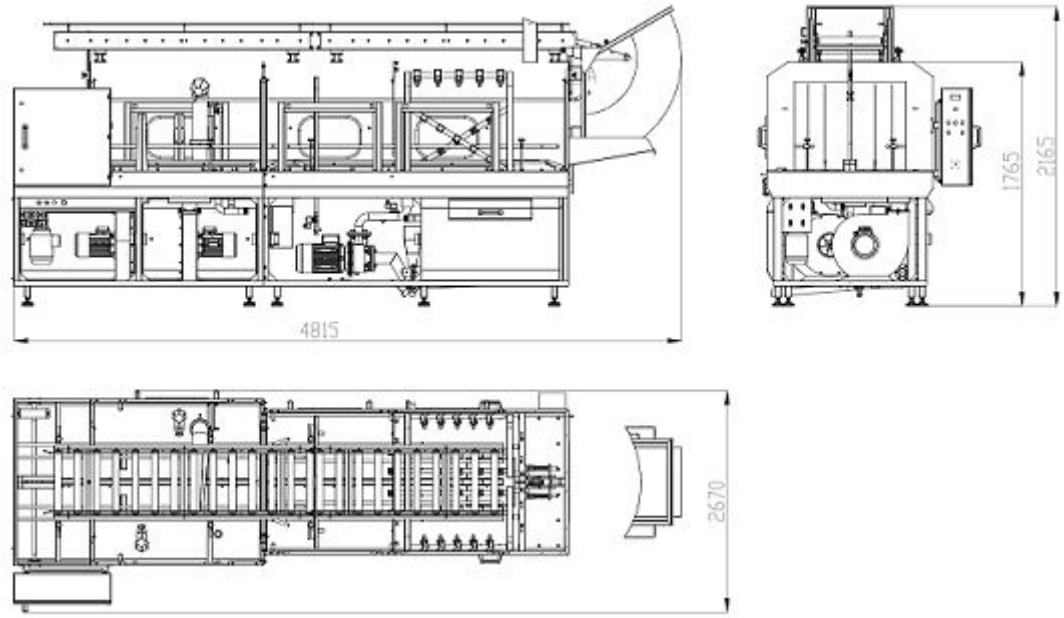
The electrical panel is mounted on the right side of the machine (it can be also on the left side – 2000610236) and the side covers are euqipped with safety switches (option).

The machines is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



Technical data:

Max. capacity	270 E1-E3 pcs./h
Product to be washed	E1-E3 crates 600x400x120-400 mm glass crates 500x500x150-260 mm
Power supply	400 V/3 Ph/50 Hz
Installed power	32,5 kW
Heating	2x11 kW
Drive	0,37 kW
Blowers	2x2,2 kW
Pump	5,5 kW/48 m³/h/2,8 bar
Dimensions	4815x2670x21665 mm



SIMILAR

Washing machine for crates with turning mechanism 2000712249

- right execution;
- liftable turning mechanism;
- for crates and trays (with holders);
- with additional heating element;
- program for chain movement forwards and backwards;
- on feet and wheels, with dosing pump, safety switches (options).

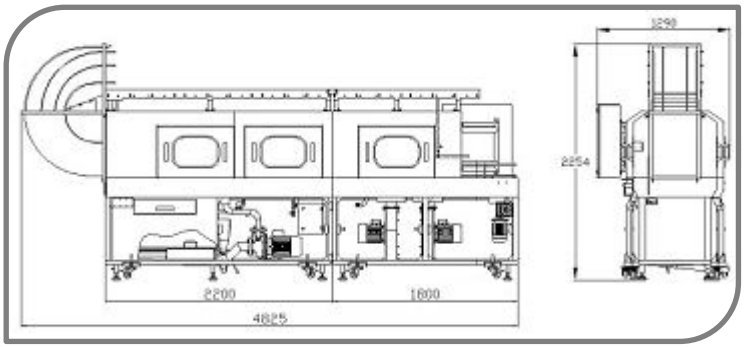


Technical data:

Product to be washed	crates 400x300x140 mm; trays 355x255x20/30 mm
Max. capacity	450 pcs. crates/h
Dimensions (LxWxH)	4660x1300x1970 mm
Heating	3x11 kW
Drive	0,25 kW
Blowers	2x2,2 kW
Pump	4 kW/30 m³/h/3 bar
Installed power	41,65 kW

Washing machine for crates with turning mechanism 2000712233

- right execution;
- with adjustable feet and on wheels;
- with dosing pump (option).

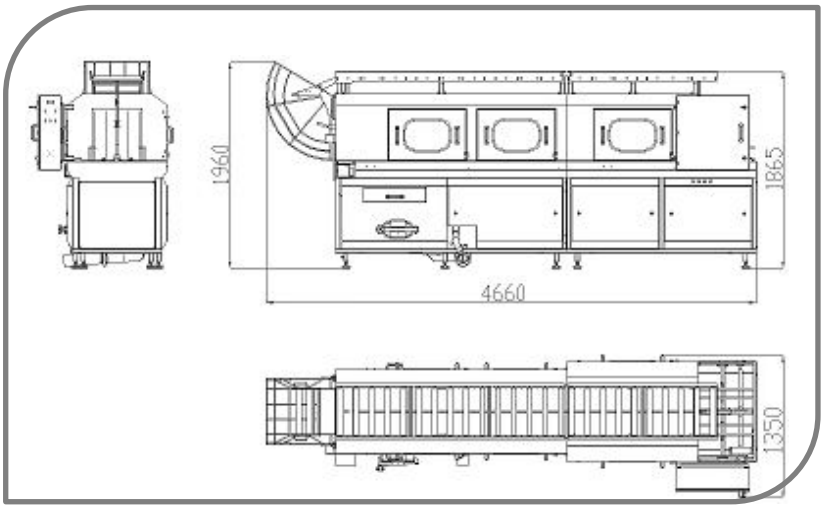


Technical data:

Product to be washed	600x400x120-400 mm
Max. capacity	240 pcs./h
Dimensions (LxWxH)	4825x1290x2254 mm
Heating	2x11 kW
Drive	0,25 kW
Pump	4 kW/36 m³/h/3 bar
Blowers	2x2,2 kW
Installed power	31 kW

Washing machine for crates with turning mechanism 2000710275

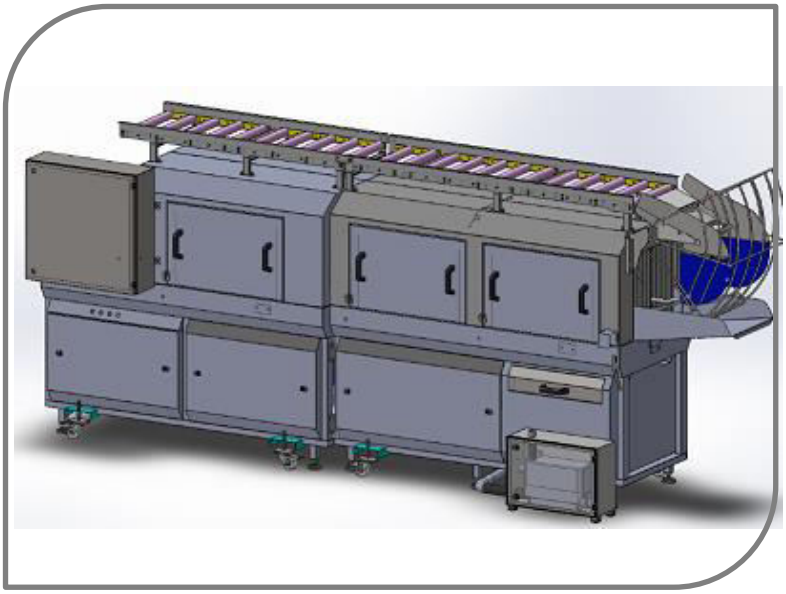
- left execution;
- liftable turning mechanism;
- with chemical disinfection, water outlet Ø100 (options).



Technical data:

Product to be washed	600x400x120-400 mm
Max. capacity	240 pcs./h
Dimensions (LxWxH)	4660x1350x1960 mm
Heating	2x11 kW
Drive	0,25 kW
Pump	4 kW/33 m³/h/3 bar
Blowers	2x2,2 kW
Installed power	30,65 kW

Washing machine with turning mechanism 2000612172



- right execution;
- for crates and thermoformed transport packagings (in baskets);
- liftable turning mechanism;
- with pump at the water outlet Sololift2 C-3;
- program for chain movement forwards and backwards;
- with adjustable feet and wheels;
- no glass on the side covers.

Technical data:

Product to be washed	crates 400x300x140 mm; thermoformed transport packagings 355x255x20/30 mm
Max. capacity	200 pcs./h
Dimensions (LxWxH)	4350x1300x1950 mm
Heating	2x7 kW
Drive	0,25 kW
Pump	2,2 kW/14 m³/h/3 bar
Blowers	2x2,2 kW
Installed power	21,59 kW

Washing machine for crates with turning mechanism 2080612392



- right execution;
- liftable turning mechanism;
- heating with steam heat exchanger;
- machine is prepared for mounting of electrical heaters.

Technical data:

Product to be washed	crates 600x400x200 mm, 500x250x300 mm, 600x490x220 mm
Max. capacity	320 pcs./h
Dimensions (LxWxH)	4800x1480x2200 mm
Heat exchanger	steam 3 bar, 130°C
Drive	0,25 kW
Pump	4 kW/33 m³/h/3 bar
Blowers	2x2,2 kW
Installed power	8,71 kW

WASHING MACHINE FOR CRATES WITH BLOW-OFF ZONE AND TURNING MECHANISM with capacity 450 pcs./h, 2002712407

The machine is pass-through tunnel machine and is designed to clean standard E1-E3 plastic crates. It consists of zones for pre-washing, washing and rinsing, blowing-off.

Pre-washing and washing processes are performed in identical way – by means of centrifugal pumps and adjustable (by hand) nozzles. The washing agent is added manually in the tanks before starting the machine (option – automatic dosing systems). The tanks are equipped with manually cleaned filters for catching the bigger soils. The water in both tanks can be heated by means of electric heaters. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the main washing tank.

In the last zone high pressure blowers and air knives blow off the water from all sides of the crates.

The machines are designed for operation by single operator. The crates are placed on transport rollers with their bottom down over the machine. By pushing they are transported to the turning mechanism from where they reach the washing zone. The further transport is done by motor driven transport chain. For washing of crates with different heights the rollers of the turning mechanism can be manually adjusted. Transport speed in the machine is smoothly adjustable. The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

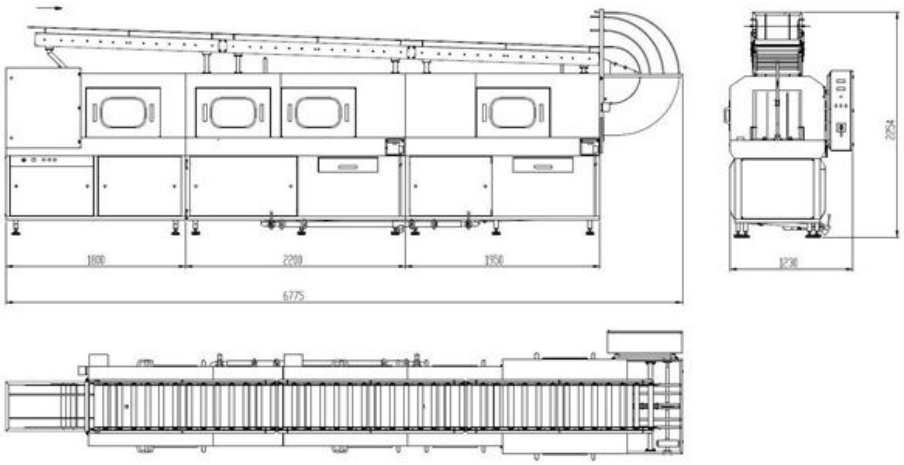
On client's request the control panel is mounted on the right side of the machine and the water discharge of all tanks is collected in one pipe.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



Technical data:

Max. capacity	450 pcs./h
Dimensions of the crates	600x400x120-400 mm
Power supply	400 V/3 Ph/50 Hz
Control voltage	24 V DC
Installed power	60 kW
Heating	4x11 kW
Drive	0,55 kW
Blowers	3x2,2 kW
Pumps	2 x 4 kW/33 m³/h/3 bar
Water inlet	min. 3 bar
Water outlet	Ø50



Dimensions:

Length	6775 mm
Width	1200 mm
Height	2254 mm

TWO-ROW CRATE WASHING MACHINE with capacity 800 pcs./, 20.0009.22

The machine is two-row and is designed to clean E1-E3 crates or similar products and is with capacity 800 pcs./h.

The machine consists of parallel washing and rinsing zones. The washing is performed by means of centrifugal pump and adjustable (by hand) nozzles. The washing agent is added manually in the tank before starting the machine (option – automatic dosing system). The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by means of electric heaters or a injector for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the washing tank.

The crates are transported through the parallel zones by a motor driven chaisn (transport speed is smoothly adjustable). The gear motors are equipped with sliding connectors to prevent eventual injuries to the personnel.

The control panel can be mounted either on the left or on the right side of the machine – in accordance with the customer requirements.

The machines are made of stainless steel 1.4301 (AISI 304) and comply with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

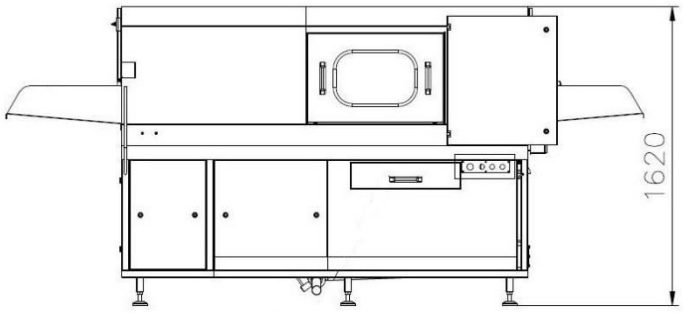


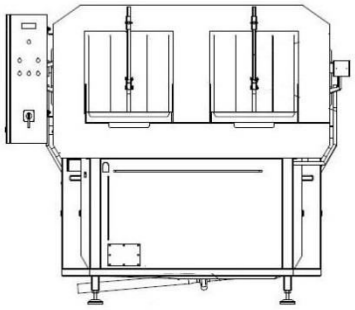
Technical data:

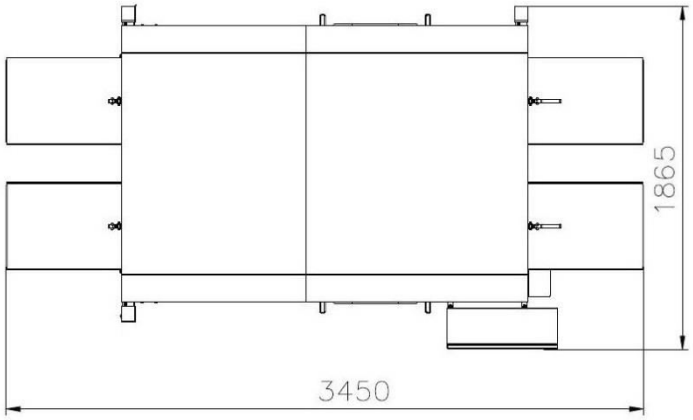
Max. capacity	**800 pcs./h**	
Art. numbers	20.0009.22	20.1009.22
Dimensions of the crates	600x400x120-400 mm	
Power supply	400 V/3 Ph/50 Hz	
Control voltage	24 V DC	
Installed power	53 kW	10 kW
Heating	4x11 kW	3 bar, 130°C
Drive	2x0,37 kW	
Pump	7,5 kW/54 m³/h/3 bar	
Adjustable washing nozzles	2x38 pcs.	
Tank volume	200 l	
Water inlet	min. 3 bar	
Water outlet	Ø50	

Optional:

- Automatic dosing system for detergent filling and dosing (with concentration measurement);
- Flange Ø150 for connecting to aspiration;
- Ventilation – flange, fan, control;
- Chemical disinfection – including disinfection agent in the rinsing;
- Thermal disinfection (additional rinsing zone) – hot water 82°C is provided by the customer;
- Safety switches on the side covers.







Dimensions:

Length	3450 mm
Width	1865 mm
Height	1620 mm

TWO-ROW CRATE WASHING MACHINE WITH PRE-WASHING with capacity 1150 pcs./h, 20.1159.22



The machine is two-row and designed to clean E1-E3 crates or similar products and is with capacity 1150 pcs./h. It consists of parallel zones for pre-washing, washing and rinsing.

Pre-washing and washing processes are performed in identical way – by means of centrifugal pumps and adjustable (by hand) nozzles. The washing agent is added manually in the tanks before starting the machine (option – automatic dosing systems). The tanks are equipped with manually cleaned filters for catching the bigger soils. The water in both tanks can be heated by means of electric heaters or a injectors for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the main washing tank.

The crates are transported through the parallel zones by a motor driven chain (transport speed is smoothly adjustable). The gear motors are equipped with sliding connectors to prevent eventual injuries to the personnel.

The control panel can be mounted either on the left or on the right side of the machine – in accordance with the customer requirements.

The machines are made of stainless steel 1.4301 (AISI 304) and comply with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

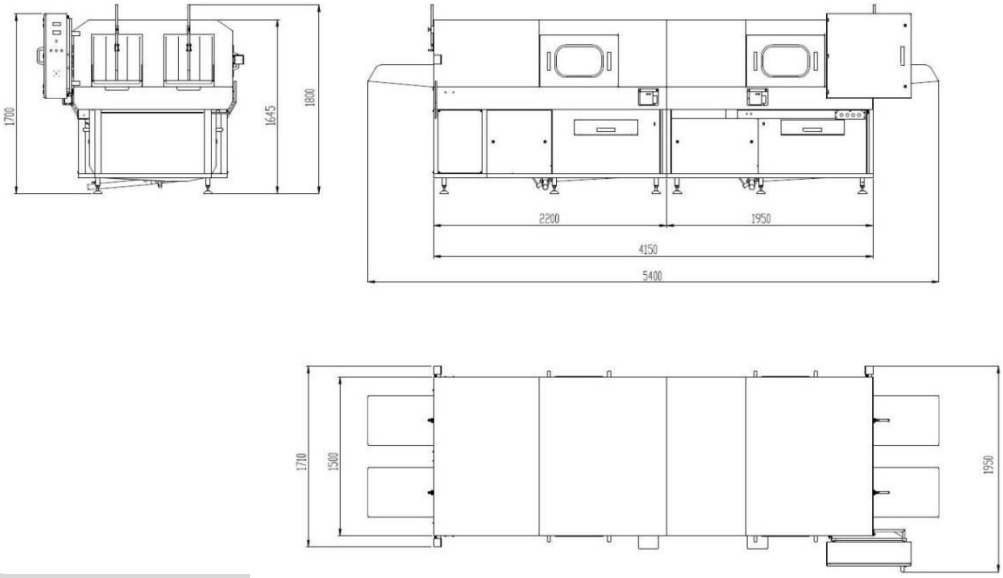
Technical data:

Max. capacity	**1150 pcs./h**	
Art. numbers	20.0159.22	20.1159.22
Dimensions of the crates	600x400x120-400 mm	
Power supply	400 V/3 Ph/50 Hz	
Control voltage	24 V DC	
Installed power	92 kW	15 kW
Heating pre-washing	3x11 kW	3 bar, 130°C
Heating main washing	4x11 kW	3 bar, 130°C
Drive	2x0,37 kW	
Pump pre-washing	5,5 kW/48 m³/h/3 bar	
Pump main washing	7,5 kW/54 m³/h/3 bar	
Adjustable washing nozzles (in each zone)	72 pcs.	
Tank volume	2x400 l	
Water inlet	min. 3 bar	
Water outlet	2xØ50	

Optional:

- Automatic dosing system for detergent filling and dosing (with concentration measurement);
- Flange Ø150 for connecting to aspiration;
- Ventilation – flange, fan, control;
- Chemical disinfection – including disinfection agent in the rinsing;

- Thermal disinfection (additional rinsing zone) – hot water 82°C is provided by the customer;
- Safety switches on the side covers;
- Drum filter in pre-washing zone.



Dimensions:

Length	5400 mm
Width	1950 mm
Height	1700 mm

SIMILAR

Two-row crate washing machine 20.0159.23

- left execution;
- dosing pump, drum filter, opening for tank cleaning, safety switches, indicating lamp for the level of the washing agent (options);
- jointed water discharge;
- additional pump for transferring the water from the washing tank to the pre-washing tank.



Technical data:

Product to be washed	crates 600x400x120-400 mm
Max. capacity	1150 pcs./h
Dimensions (LxWxH)	5400x1950x1680 mm
Heating pre-washing	3x11 kW
Heating washing	4x11 kW
Drive	2x0,37 kW
Pump pre-washing	5,5 k48 m³/h/3 bar
Pump washing	7,5 kW/54 m³/h/3 bar
Installed power	92 kW

TUNNEL WASHING MASHINE FOR CRATES AND PALLETS WITH BLOW-OFF ZONE, 380 pcs. crates, 160 pcs. pallets

The machine is pass-through tunnel machine and is designed to clean standard E1-E3 plastic crates and H1 pallets. It consists of zones for washing and rinsing and blow-off.

The washing is performed by means of centrifugal pump and adjustable (by hand) nozzles. The washing agent is added manually in the tank before starting the machine (option – automatic dosing system). The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by means of electric heaters or an injector for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the washing tank.

In the last zone high pressure blowers and air knives blow off the water from all sides of the product. Because of the different height of the products the position of the upper air knife is adjustable.

The crates are transported with their bottom up, cross moving, and the pallets – with their feet down. Gear motor drives double chain, which speed is smoothly adjustable. The motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The control panel can be mounted either on the left or on the right side of the machine – in accordance with the customer requirements.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.





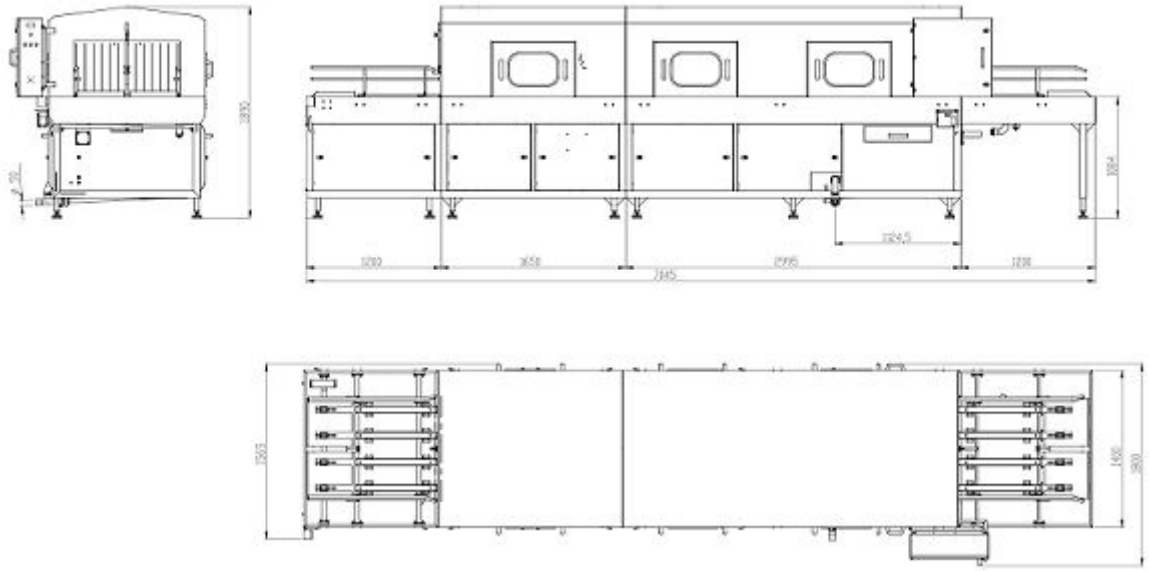


Technical data:

Max. capacity	**380 crates/h, 160 pallets/h**	
Art. numbers	20.2211.02	20.3211.02
Dimensions of the product	crates 600x400x120-400 mm pallets 1200x800x160 mm	
Power supply	400 V/3 Ph/50 Hz	
Installed power	60 kW	17 kW
Heating	4x11 kW	3 bar, 130°C
Blowers	3x2,2 kW	
Drive	0,55 kW	
Pump	7,5 kW/60 m³/h/3 bar	
Adjustable washing nozzles	43 pcs.	
Tank volume	400 l	
Water inlet	min. 3 bar	
Water outlet	Ø50	

Optional:

- Automatic dosing system for detergent filling and dosing (with concentration measurement);
- Flange Ø150 for connecting to aspiration;
- Ventilation – flange, fan, control;
- Chemical disinfection – including disinfection agent in the rinsing;
- Thermal disinfection (additional rinsing zone) – hot water 82°C is provided by the customer;
- Safety switches on the side covers.



Dimensions:

Length	7045 mm
Width	1800 mm
Height	1890 mm

SIMILAR

Washing machine for crates and pallets 20.2212.00

- right execution;
- with blow-off;
- with conveyor in the middle.

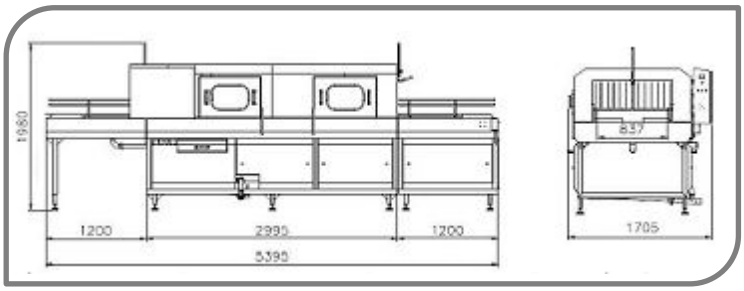


Technical data:

Product to be washed	crates 600x400x120-400 mm pallets 1200x800x160 mm
Max. capacity	380 crates/h 160 pallets/h
Dimensions (LxWxH)	8050x1690x1880 mm
Heating	3x11 kW
Drive	0,37 kW
Pump	7,5 kW/60 m³/h/3 bar
Blowers	3x2,2 kW
Installed power	48 kW

Washing machine for crates and pallets 20.3001.00

- right execution;
- no blow-off.



Technical data:

Product to be washed	crates 600x400x120-400 mm pallets 1200x800x160 mm
Max. capacity	380 crates/h 160 pallets/h
Dimensions (LxWxH)	5395x1705x1980 mm
Heating	3 bar, 130°C
Drive	0,37 kW
Pump	7,5 kW/60 m³/h/3 bar
Installed power	8 kW

TUNNEL WASHING MASHINE FOR CRATES, PALLETS AND OTHER CONTAINERS WITH BLOW-OFF, 2316340430

The machine is pass-through tunnel machine and is designed to clean crates, pallets, frames, nets etc. So that the various types products can be washed the transport chain of the machine is special execution.

The machine consists of entrance table, zone for pre-washing, zone for washing and rinsing, second zone for washing and rinsing, zone for blowing-off and exit table. The two zones for washing are necessary because of the specific washing technology of one of the products – fiber nets. They are washed with alkaline solution in the first zone and with acid solution (peracetic acid) in the second zone. To avoid mixing of both solutions there is collector for rinsing with clean water between the zones.

Pre-washing and washing processes are performed in identical way – by means of centrifugal pumps and adjustable (by hand) nozzles. The washing agent is added manually in the tanks before starting the machine (option – automatic dosing systems). The tanks are equipped with manually cleaned filters for catching the bigger soils. The water in both tanks can be heated by means of steam injector for direct steam sprying. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the main washing tank.

In the last zone high pressure blowers and air knives blow off the water from all sides of the product.

The machine control is computerized - controller Siemens S7 c touch screen. It allows to save washing programs for different products, where the parameters speed, tunnel width, tunnel height etc. can be adjusted. The machine has also program, which helps cleaning the machine – it puts it special mode, where injecting systems and dosing pumps add descaling agent.

On clients' whish the machine is equipped with ventilation system and safety switches (options). The control panel is mounted on the left side of the machine and the electrical cabined is separated.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.





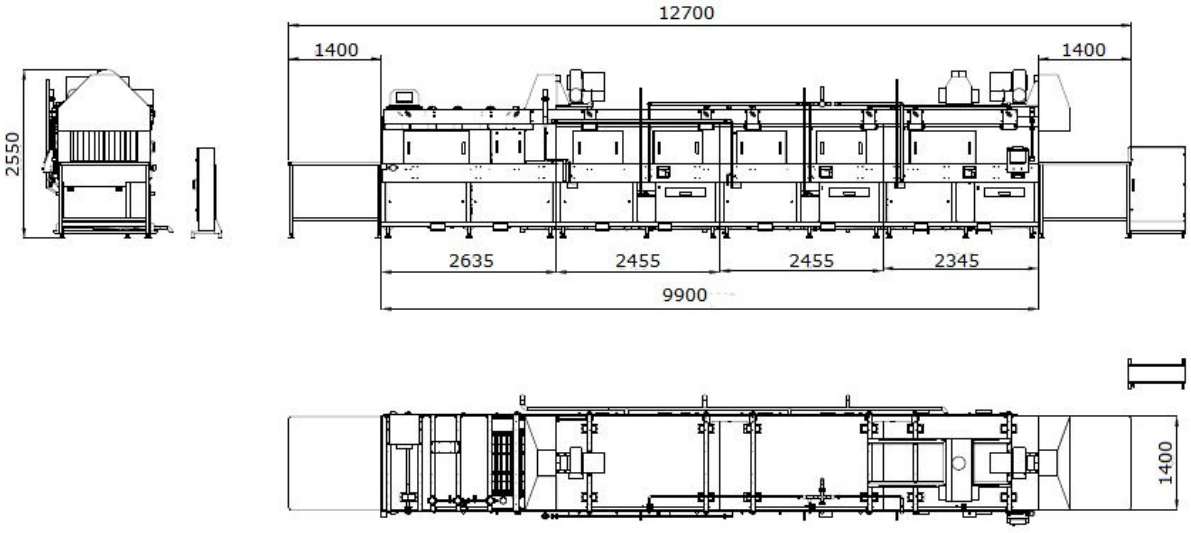






Technical data:

Max. capacity	160 pallets/h 380 crates/h
Dimensions of the product	crates 600x400x200 mm crates 800x600x200 mm plastic holders 570x770x190 mm pallets 1200x800x160 mm steel frames 1200x800x170 mm steel nets 1000x800x50 mm steel trays 1360x640x230 mm steel frames on wheels 1310x670x280 mm fiber nets 700x800 mm
Power supply	400 V/3 Ph/50 Hz
Control voltage	24 V DC
Installed power	29,2 kW
Heating	3 bar, 130°C
Pump pre-washing	5,5 kW/50,5 m³/h/3 bar
Pump washing 1	7,5 kW/50,5 m³/h/4 bar
Pump washing 2	7,5 kW/50,5 m³/h/4 bar
Blowers	3x2,2 kW
Ventilation	2x0,37 kW
Drive transport chain	1,1 kW
Drive upper limiter	0,06 kW



Dimensions:

Length	12700 mm
Width	1700 mm
Height	2550 mm

TUNNEL WASHING MACHINE FOR CRATES AND PALLETS WITH WITH BLOW-OFF, 600 pcs. crates/h, 2375340621

The machine is pass-through tunnel machine and is designed for washing and blowing off of crates 600x400x200 mm, 800x600x200 mm and H1 pallets 1200x800x160 mm. It consists of zones for pre-washing, washing and rinsing, disinfection and blow-off.

All processes are performed with hot water (45-60°C), which is provided by the customer. Pre-washing and washing processes are performed in identical way – by means of centrifugal pumps and adjustable (by hand) nozzles. The tank for main washing is equipped with heat exchanger. It is used to keep the temperature of the washing solution in case when the incoming water is cold.

After the rinsing the product is sprayed with water 90°C so it is thermal disinfected. The heating from 60 to 90°C is performed by a heat exchanger and an electrical in-line heater.

Before entering the blow-off zone the crates are transported through the neutralizing zone. The blow-off is performed by high pressure centrifugal blowers and nozzles - air knives, which blow off the water of the products from all sides.

The crates are transported with their bottom up, cross moving, and the pallets – with their feet down, by means of a special transporting system. The side guiders are so positioned, that no manual regulation is needed. The transport speed is smoothly adjustable. The motor is equipped with sliding connector to prevent eventual injuries to the personnel.

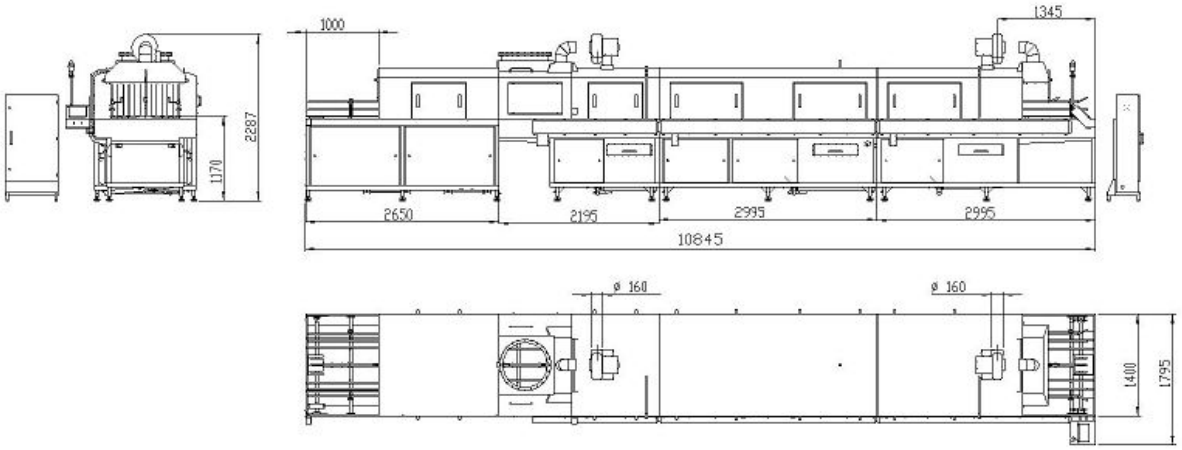
The control panel is mounted on the left side of the machine, the electrical panel is separated. Two ventilation systems take the steams out. Safety switches are mounted on the side covers, so the machine stops automatically when they are opened.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



Technical data:

Max. capacity	600 crates/h
Dimensions of the product	crates 600x400x200 mm crates 800x600x200 mm pallets 1200x800x160 mm
Power supply	400 V/3 Ph/50 Hz
Control voltage	24 V DC
Installed power	48 kW
Heating in disinfection zone	2x9 kW
Blowers blow-off	2x7,5 kW
Blowers ventilation	2x0,18 kW
Drive	0,75 kW
Pump pre-washing	5,5 kW/50 m³/h/2,5 bar
Pump washing	7,5 kW/60 m³/h/3,5 bar
Hot water inlet	min. 3 bar
Water outlet	Ø50



Dimensions:

Length	10845 mm
Width	1795 mm
Height	2287 mm

TUNNEL WASHING MASHINES FOR DETACHABLE BOX-PALLETS WITH BLOW-OFF ZONE, 20.4302.08

The machine is tunnel machine and is designed to clean special detachable box pallets. It consists of zones for pre-washing, washing and rinsing and blowing-off.

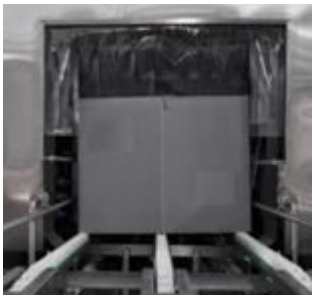
Pre-washing and washing processes are performed in identical way – by means of centrifugal pumps and adjustable (by hand) nozzles. The washing agent is added manually in the tanks before starting the machine (option – automatic dosing systems). The tanks are equipped with manually cleaned filters for catching the bigger soils. The water in both tanks can be heated by means of electric heaters or an injector for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the main washing tank.

In the last zone high pressure blowers and air knives blow off the water from all sides of the products. Because of the different height of the products the position of the upper air knife is adjustable.

Before starting the box pallets are disassembled and their parts are sorted (pallet, sides, cover), so that the different types can be washed one after another. The transport is done with plastic chains with adjustable speed. The motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The control panel is mounted on the right side.

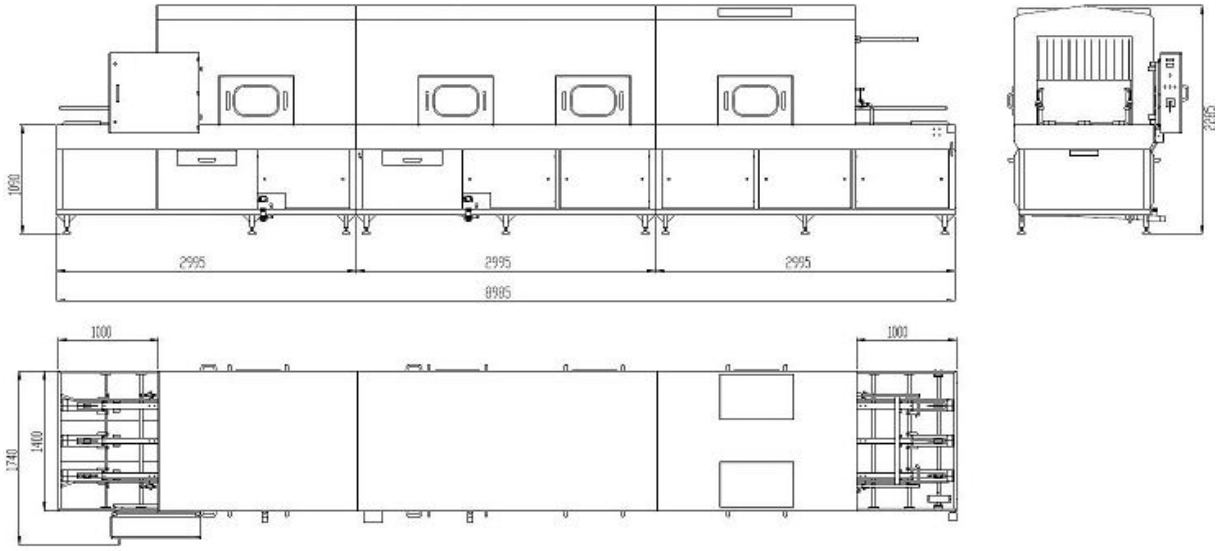
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.





Technical data:

Capacity	200 pcs./h
Dimensions of the product	pallet 1200x800x160 mm sides 1200x800x610/780 mm cover 1200x800x70 mm
Power supply	400 V/3 Ph/50 Hz
Installed power	98 kW
Heating pre-washing	3x11 kW
Heating pre-washing	4x11 kW
Blowers	3x2,2 kW
Drive	0,37 kW
Pump pre-washing	5,5 kW/40 m³/h/3 bar
Pump washing	7,5 kW/60 m³/h/3 bar
Tank volume	2x550 l
Water inlet	min. 3 bar
Water outlet	2xØ50



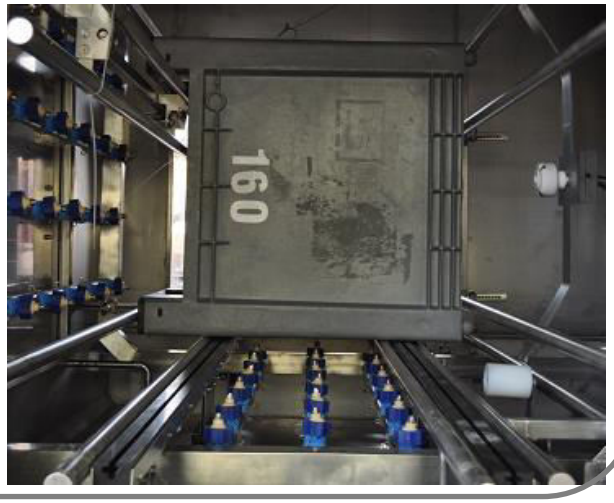
Dimensions:

Length	8985 mm
Width	1740 mm
Height	2285 mm

PASS-THROUGH MACHINE FOR BOX-PALLETS WITH BLOW-OFF ZONE, 25 pcs./h, 2275512524

The machine is pass-through tunnel machine and is designed to wash box pallets with dimensions 1200x800x760/870 mm.

The box pallet is placed laying on its side on lifting table. It lifts and an automatic driven pusher pushes the box pallet on the input conveyor. Cyclic transport system moves the box pallet in the pre-washing zone where fixed nozzles wash it from the outside and one rotating nozzle washes it inside. After the spraying pneumatic cylinders tilt the box pallet so the remaining water fall off. The washing process is performed in a similar manner.



All processes are performed with hot water (45-60°C), which is provided by the customer. The tank for main washing is equipped with heat exchanger. It is used to keep the temperature of the washing solution in case when the incoming water is cold.

The rinsing is performed with hot water and after it pneumatic cylinders tilt the box pallet again, so the remaining water fall off. After the rinsing the box pallets gets into the disinfection zone, where it is sprayed with water 90°C. The heating from 60 to 90°C is performed by a heat exchanger and an electrical in-line heater.

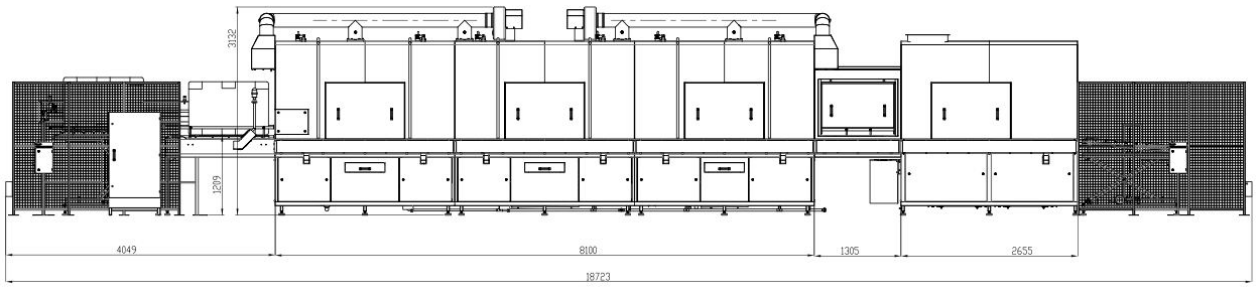
The blow-off is performed by high pressure centrifugal blowers and nozzles - air knives, which blow off the water of the products from all sides. After the blow-off process the box pallet falls on lifting table, which brings it to height 400 mm from the floor.

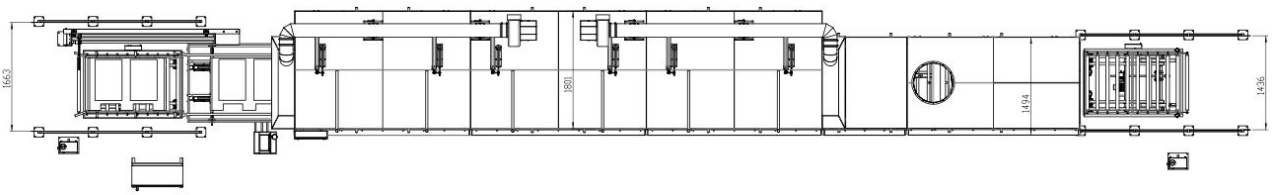
The control panel is mounted on the left side of the machine, the electrical panel is separated. Two ventilation systems take the steams out. Safety switches are mounted on the side covers, so the machine stops automatically when they are opened.

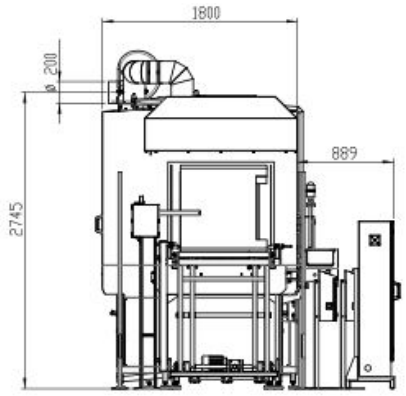
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Max. capacity	25 pcs./h
Dimensions of the product	Box-pallet 1200x800x760/870 mm
Power supply	400 V/3 Ph/50 Hz
Control voltage	24 V DC
Installed power	58 kW
Heating disinfection zone	2x9 kW
Blowers blow-off	2x7,5 kW
Blowers ventilation	2x0,37 kW
Drive	2x0,55 kW
Pumps	2x11 kW/60 m³/h/5 bar
Hot water inlet	min. 3 bar
Water outlet	Ø50







Dimensions:

Length	18750 mm
Width	2235 mm
Height	2745 mm

PALLETS WASHING MACHINES WITH BLOW OFF, 2110110077



The machine is pass-through tunnel machine and is designed to wash euro pallets. It consists of washing and rinsing zone and blow off zone.

The washing is performed by centrifugal pump and adjustable (by hand) nozzles. The washing agent is added manually in the tank before starting the machine (option – automatic dosing system). The tank is equipped with manually cleaned filter for catching the bigger soils and with opening for easy cleaning. The water for washing is heated by steam through injector for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat.

For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the washing tank.

In the last zone high pressure blowers and air knives blow off the water from all sides of the product.

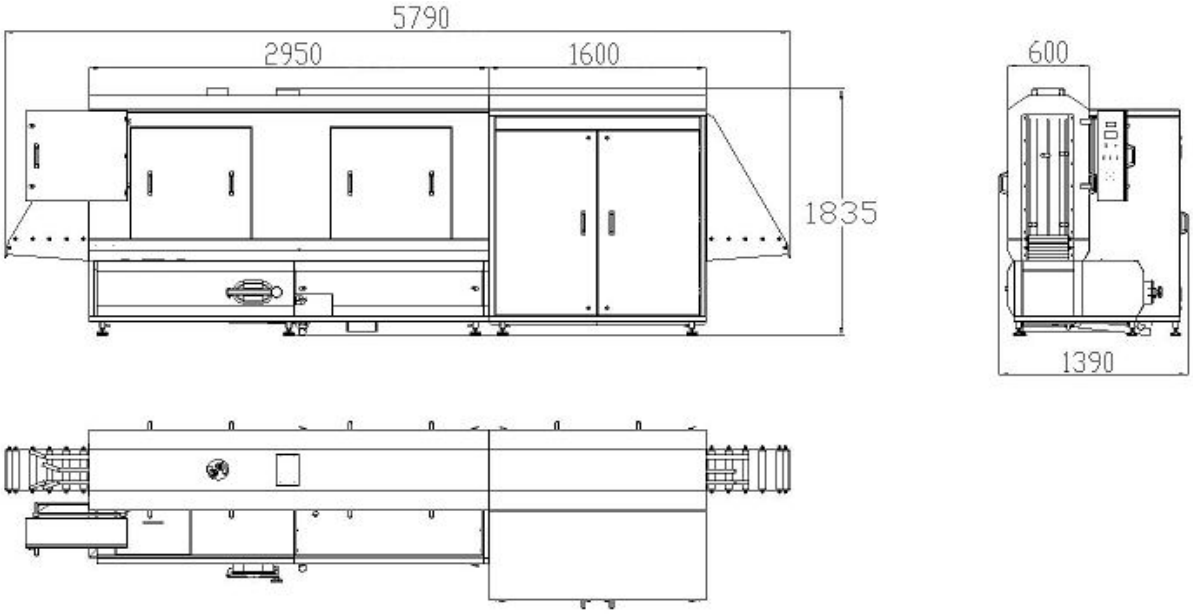
The pallets are loaded by hand in the machine – they are placed vertically on the entrance rollers. From there on they are transported through the zones by a motor driven chain (transport speed is smoothly adjustable). The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The machine is equipped with safety switches on the side covers (offered as an option). Big part of the machine elements are moved to the side of the machine to achieve an optimal loading height of the pallets. According to the client's whishes the electrical panel is mounted on the right side of the machine.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Max. capacity	40 pcs./h
Pallet dimensions	1200x800x160 mm
Power supply	400 V/3 Ph/50 Hz
Control voltage	24 V DC
Installed power	15,99 kW
Heating	3 bar, 130°C
Drive	0,37 kW
Blowers blow-off	2x4 kW
Pump	7,5 kW/40 m³/h/4,5 bar
Adjustable washing nozzles	64 pcs.
Tank volume	360 l
Water inlet	min. 3 bar
Water outlet	Ø50
Others	vertical transport



Dimensions:

Length	5790 mm
Width	1390 mm
Height	1835 mm

SIMILAR

Pallets washing machine
20.4010.37/2100100087

- right execution;
- with opening for tank cleaning and dosing pump (options).



Technical data:

Product to be washed	pallets 1200x800x160 mm
Max. capacity	40 pcs./h
Dimensions (LxWxH)	4190x1325x2035 mm
Heating	3x11 kW
Drive	0,37 kW
Pump	7,5 kW/40 m³/h/4,5 bar
Installed power	41,125 kW

AUTONOMOUS BLOW-OFF TUNNEL, 26.0131.21/2813012202



The tunnel is designed for blowing-off water from standard E1-E3 crates with capacity up to 240 pcs./h. The machine works fully autonomous. The entrance of the tunnel can be attached direct to the exit of a washing machine. At the exit of the tunnel can be offered roller conveyor with length 700 mm (4317071007).

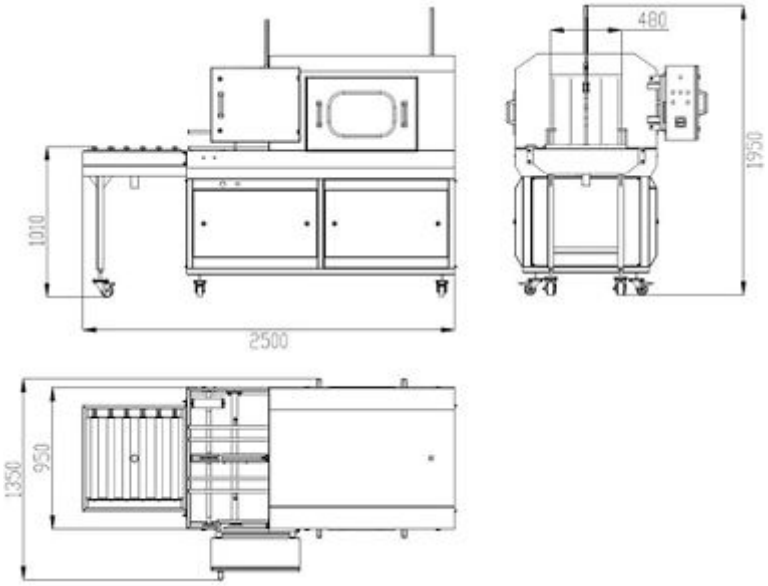
The blowing off is performed by means of air knives nozzles and high pressure blowers, which blow off the water from all sides of the product. The remaining water depends on the type of the crates. Water from flat surfaces is easier to remove.

The crates are placed with their bottom up and are transported by a motor driven chain (transport speed is smoothly adjustable). The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Dimensions of the crates	600x400x120-400 mm
Power supply	400 V/3 Ph/50 Hz
Control voltage	24 V DC
Installed power	7 kW
Blowers	3x2,2 kW
Drive	0,25 kW



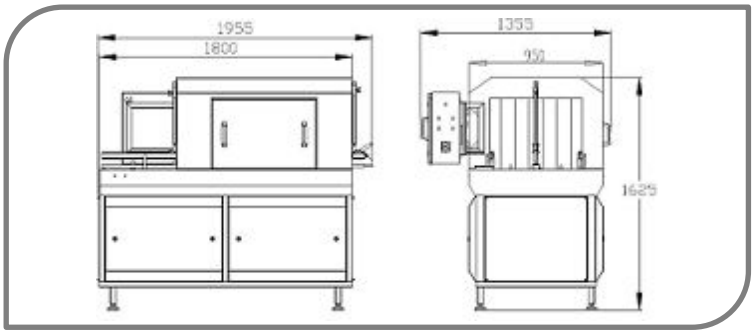
Dimensions:

Length of the machine	1870 mm
Length of the roller conveyor	2500 mm
Width	1350 mm
Height	1950 mm

SIMILAR

Blow-off tunnel 26.0120.24

- left execution;
- adjustable feet;
- transport parameters according to the crates.



Technical data:

Product	crates 600x400x120-400 mm
Max. capacity	240 pcs./h
Dimensions (LxWxH)	1955x1355x1625 mm
Drive	0,25 kW
Blowers	2x2,2 kW
Installed power	5 kW

Blow-off tunnel 28.1300.0400

- right execution



Technical data:

Product	crates 600x400x120-400 mm; 420x420x290 mm 300x400x276 mm; 530x400x140 mm
Max. capacity	450 pcs./h
Dimensions (LxWxH)	1800x1350x2000 mm
Drive	0,25 kW
Blowers	3x2,2 kW
Installed power	7 kW

Blow-off tunnel 2813002201

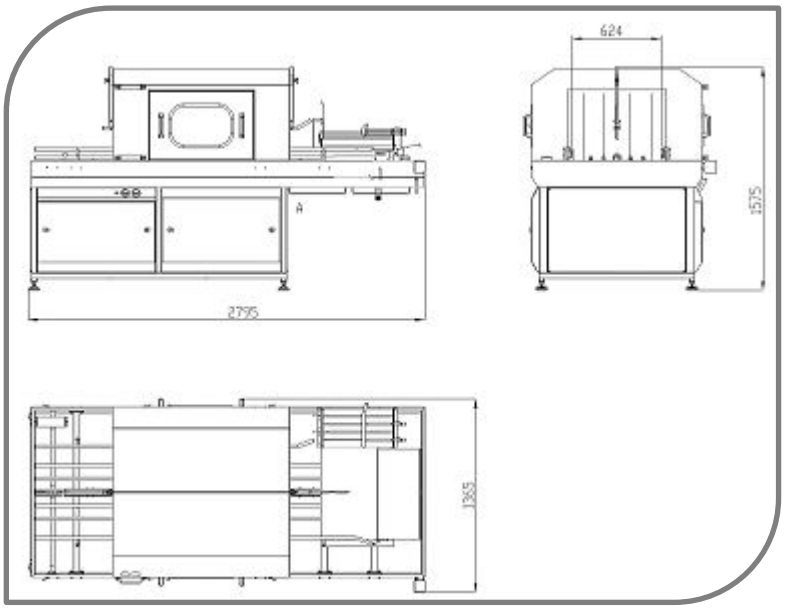
- left execution;
- for mounting after washing machine 24.0000.2218.



Technical data:

Product	E1-E3 crates buckets H 370 mm, opening Ø380, bottom Ø320 buckets H 260 mm, opening Ø270, bottom Ø230
Max. capacity	240 pcs./h
Dimensions (LxWxH)	2580x1200x1700 mm
Drive	0,25 kW
Blowers	3x2,2 kW
Installed power	7 kW

Blow-off tunnel with heating 2822200105



- electrical panel separated from the machine;
- the tunnel is special execution and can function autonomy or connected to washing machine 2000132160, mounted at angle of 90°.

Technical data:

Product	E1-E3 crates; thermoformed transport packagings and others
Max. capacity	140 pcs./h
Dimensions (LxWxH)	2795x1365x1575 mm
Drive	0,18 kW
Blowers	2x2,2 kW
Нагряване обдухване	2x22 kW
Installed power	48,70 kW

TUNNEL WASHING MACHINE FOR TRANSPORT HOOKS up to 600 pcs./h, 23.2212.60

The machine is pass-through tunnel machine with control panel on the right side. It is designed to clean standard meat transport hooks used in the meat industry. It consists of zone for washing and rinsing.

After hanging the hooks on the transport system they enter the washing zone and the washing process starts. It is performed by means of properly positioned nozzles which are spraying the washing solution. The washing agent is added manually in the tank before starting the machine (option – automatic dosing system). The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by means of electric heaters or a injector for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the washing tank.

The gear motor is equipped with sliding connector to prevent the hooks getting stuck and eventual injuries to the personnel.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



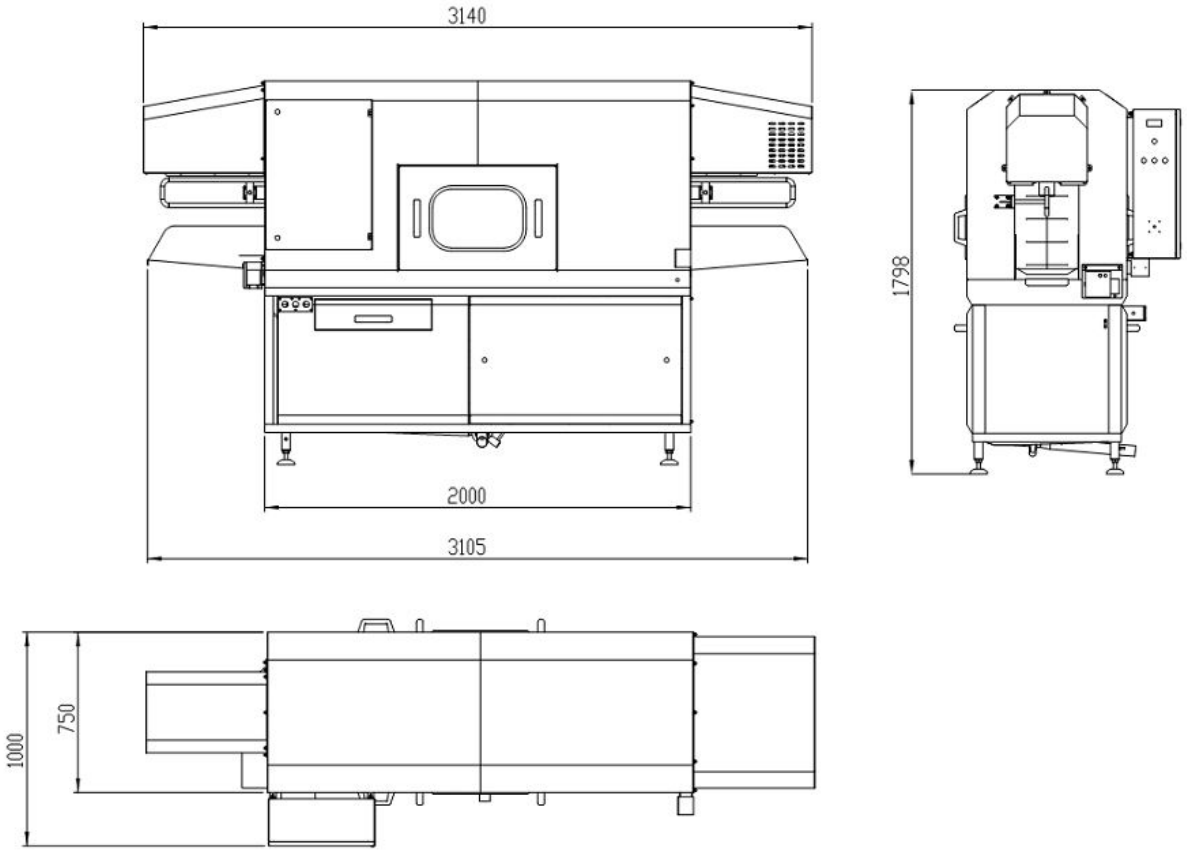


Technical data:

Art. numbers	23.2212.60	23.1212.60
Dimensions of the hooks	307x160 mm	
Power supply	400 V/3 Ph/50 Hz	
Control voltage	24 V DC	
Installed power	17 kW	3 kW
Heating	2x7 kW	3 bar, 130°C
Drive	0,18 kW	
Pump	2,2 kW/12,3 m³/h/3 bar	
Water inlet	min. 3 bar	
Water outlet	Ø50	

Optional:

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



Dimensions:

Length	3140 mm
Width	1060 mm
Height	1798 mm

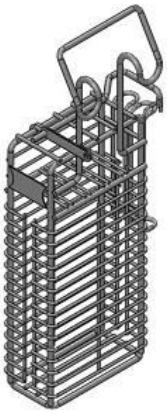
TUNNEL WASHING MACHINE FOR KNIFE BASKETS 120 pcs./h, 23.2211.12

The machine is pass-through tunnel washing machine with control panel on the right side. It is designed to clean standard knife baskets used in the food industry. It consists of zone for washing and rinsing.

After hanging the baskets on the transport system they enter the washing zone and the washing process starts. It is performed by means of properly positioned nozzles which are spraying the washing solution. The washing agent is added manually in the tank before starting the machine (option – automatic dosing system). The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by means of electric heaters or an injector for direct steam. The desired water temperature can be adjusted between 30-60°C via thermostat. For the rinsing is used general water supply. After the rinsing this water is used also for refreshing and additional filling of the washing tank.

The gear motor is equipped with sliding connector to prevent the baskets getting stuck and eventual injuries to the personnel.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.



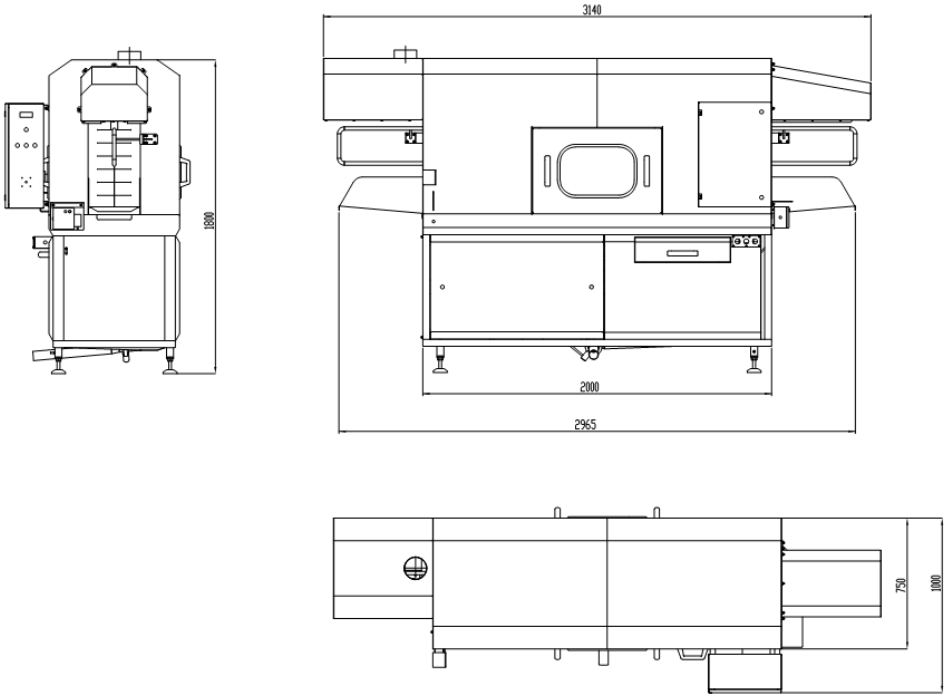


Technical data:

Art. numbers	23.2211.12	23.1211.12
Dimensions of the baskets	183x80x475 mm	
Power supply	400 V/3 Ph/50 Hz	
Control voltage	24 V DC	
Installed power	17 kW	3 kW
Heating	2x7 kW	3 bar, 130°C
Drive	0,18 kW	
Pump	2,2 kW/12,3 m³/h/3 bar	
Water inlet	min. 3 bar	
Water outlet	Ø50	

Optional:

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



Dimensions:

Length	3140 mm
Width	1060 mm
Height	1800 mm

SIMILAR

Two-row washing machine for knife baskets 23.2311.23



- left execution;
- washing and rinsing zone;
- two parallel tunnels transportation in opposite directions.

Technical data:

Product to be washed	knife baskets 183x80x475 mm
Max. capacity	360 pcs./h
Dimensions (LxWxH)	3140x1860x1800 mm
Heating	3x7 kW
Drive	2x0,18 kW
Pump	2x2,2 kW/12,3 m³/h/3 bar
Installed power	27 kW

CHAMBER WASHING MACHINES FOR KNIFE BASKETS 23.2111.00/2620100100

The machine is designated for fast and effective washing of standard knife baskets with/without knives inside used in the food industry. It consists of chamber for washing and rinsing and two tanks under them.

When the door is open the knife baskets are placed on special trolley. After pushing the trolley in the washing zone and the door is closed starts the washing process. It is performed by means of two rotating collectors with nozzles. Washing is done with circulating washing solution and for dosing of the cleaning agent is used automatic dosing pump. After the washing the baskets are rinsed and sterilized (at the same time). The used water is led back in the washing tank for refreshing of the washing agent. The tank is equipped with manually cleaned filter for catching the bigger soils.

In order to heat the water to certain temperature for sterilization the machine has second tank – for the rinsing. The water in both tanks is heated by means of electric heaters (23.2111.00/2620100100) or direct spraying of steam from injector (26.2110.0100). The desired water temperature for the washing can be adjusted between 30-60°C via thermostat and for the sterilization it is 80-85°C.

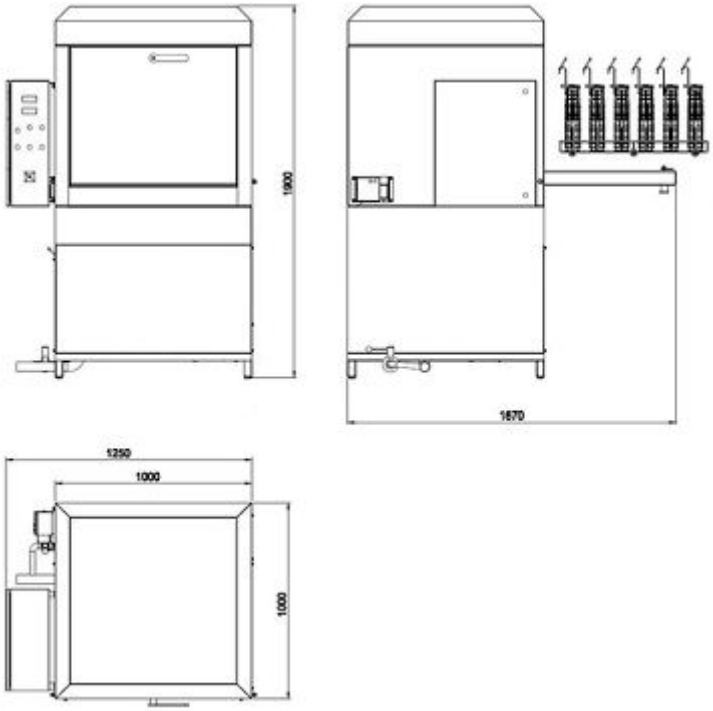
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.





Technical data:

Art. numbers	23.2111.00	26.2110.0100
Capacity	18 pcs. baskets 4 knives + 2 sharpening steels, 183x80x475 mm (other configurations are possible depending on the knife baskets dimensions)	
Power supply	400 V/3 Ph/50 Hz	
Control voltage	24 V DC	
Installed power	17 kW	2,7 kW
Heating washing	6 kW	3 bar, 130°C
Heating rinsing	7,5 kW	3 bar, 130°C
Pump washing	1,5 kW/9 m³/h/3 bar	
Pump rinsing	0,75 kW/1,3 m³/h/3 bar	
Water inlet	min. 3 bar	
Water outlet	Ø50	

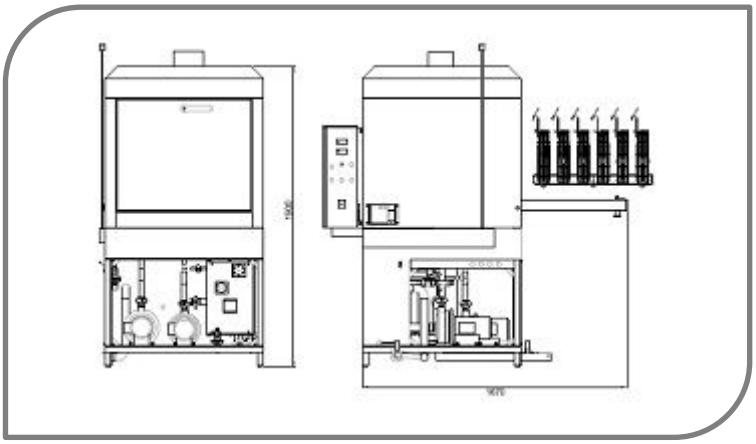


Dimensions:

Length	1250 mm
Width with door closed	1000 mm
Width with door open	1670 mm
Height	1900 mm

Machine for knife baskets 2650100101

- electrical panel behind machine;
- standard built-in dosing pump;
- flange for ventilation connection, signal lamp for the level of the washing agent (options);
- with protection bar and water discharge in the front.

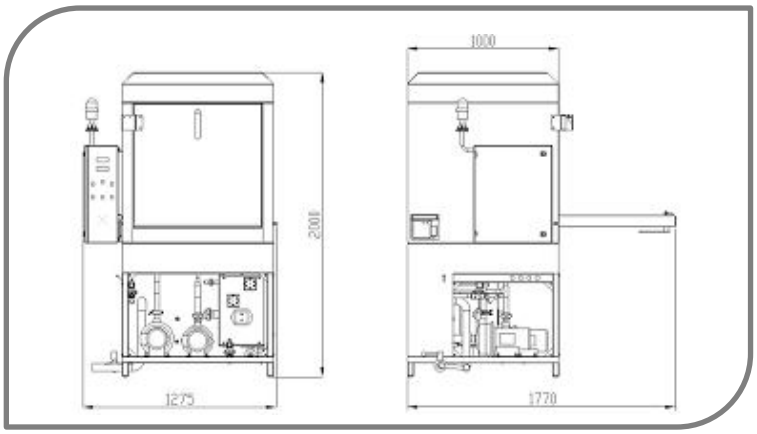


Technical data:

Max. capacity	18 pcs. baskets 4 knives + 2 sharpening steels, 183x80x475 mm
Dimensions (LxWxH)	1000x1000x1900 mm
Heating	6 + 7,5 kW
Pump washing	1,8 kW/9 m³/h/3 bar
Pump rinsing	0,75 kW/1,3 m³/h/3 bar
Installed power	16,5 kW

Machine for knife baskets 2620100106

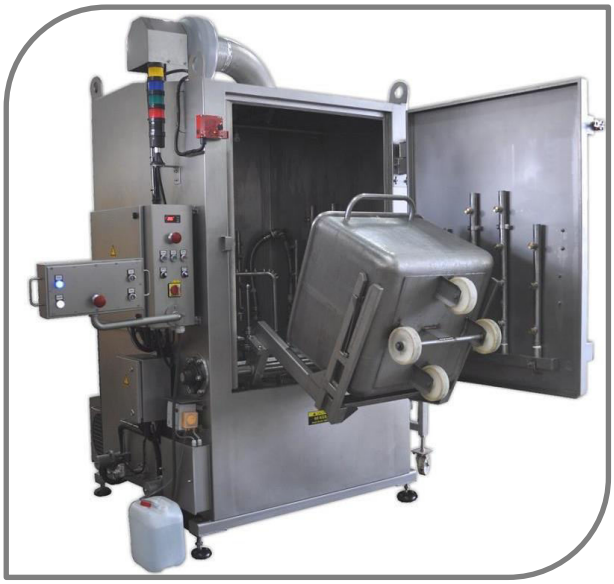
- standard built-in dosing pump;
- designed for one size basket;
- signal lamp for the level of the washing agent (option).



Technical data:

Max. capacity	7 pcs. baskets 6 knives + 2 sharpening steels, 385x120x495 mm
Dimensions (LxWxH)	1275x1000x2000 mm
Heating	6 + 7,5 kW
Pump washing	1,8 kW/9 m³/h/3 bar
Pump rinsing	0,75 kW/1,3 m³/h/3 bar
Installed power	16,5 kW

CHAMBER WASHING MACHINE FOR 200 l BUGGYS, 30 pcs./h



The machine is designated for washing of 200 l buggies (DIN9797). It is cabin machine with built in ventilation system.

The machine secure maximum safety of the personnel – loading and unloading of the buggy and the closing and opening of the door is controlled from the operator. The washing process starts only after loading the trolley, closing the door and pressing Start button. The washing and rinsing is performed by means of stainless steel pump and combination of rotating frame with nozzles (inside washing) and fixed collectors with nozzles (for outside and wheel's washing).

The water for the washing solution circulated in closed cycle and for the rinsing is used general water supply, which refreshes the solution in the washing tank after the process. The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by means of electric heaters, injector for direct steam or both.

The control panel and the electrical cabinet can be mounted on the right or on the left side of the machine.

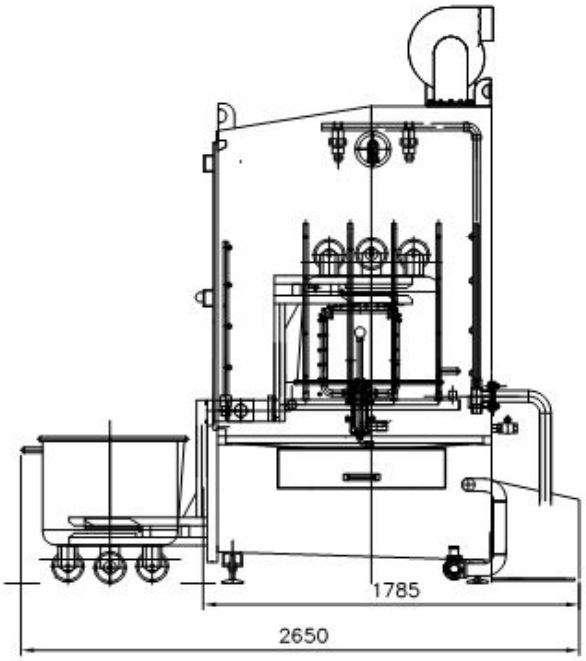
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

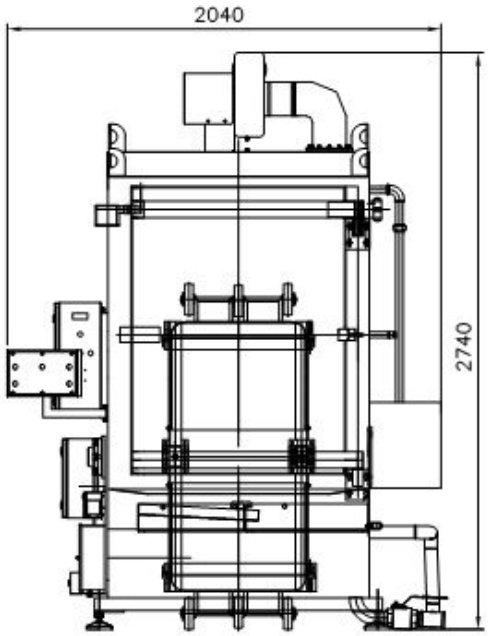
Optional:

- Automatic dosing system for detergent filling and dosing (with concentration measurement);
- Continuously working drum filter for constant separating and removing of insoluble dregs.

Technical data:

Art. numbers	**21.0120.00**	**21.1120.00**	**21.8120.00**
Capacity	up to 30 pcs./h 200 l buggy		
Power supply	400 V/3 Ph/50 Hz		
Control voltage	24 V DC		
Installed power	42 kW	9 kW	42 kW
Heating	3x11 kW	3 bar, 130°C	3x11 kW 3 bar, 130°C
Drive	0,55 kW		
Ventilation	0,18 kW		
Pump	7,5 kW/62 m³/h/3 bar		
Water inlet	min. 3 bar		
Water outlet	Ø50		





Dimensions:

Length	2040 mm
Width with door closed	1785 mm
Width with door open	2650 mm
Height	2740 mm



Washing machine for 200 buggies, left execution, band - filter

WASHING MACHINE FOR 200 l AND 300 l BUGGYS
30 pcs./h, 2581300000



The machine is designated for washing of 200 l and 300 l buggies (DIN9797). It is cabin machine with built in ventilation system.

The machine secure maximum safety of the personnel – loading and unloading of the buggy and the closing and opening of the door is controlled from the operator. The construction of the machine allows washing both buggy volumes without any adjustments.

The washing process starts only after loading the trolley, closing the door and pressing Start button. The washing and rinsing is performed by means of stainless steel pump and combination of rotating frame with nozzles (inside washing) and fixed collectors with nozzles (for outside and wheel's washing).

The water for the washing circulates in closed cycle and for the rinsing is used general water supply, which refreshes the solution in the washing tank after the process. The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by means of electric heaters, injector for direct steam or both.

The control panel and the electrical cabinet are mounted on the left side of the machine.

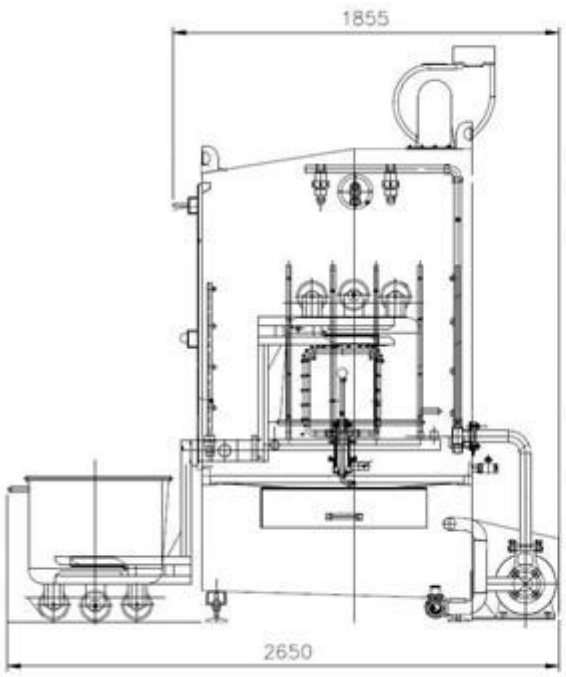
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

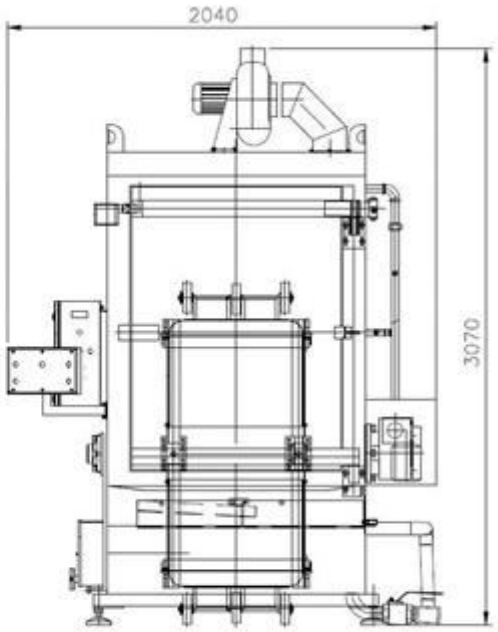
Technical data:

Capacity	up to 30 pcs./h 200 or 300 l buggy
Power supply	400 V/3 Ph/50 Hz
Control voltage	24 V DC
Installed power	9 kW
Heating	3 bar, 130°C
Drive	0,75 kW
Ventilation	0,18 kW
Pump	7,5 kW/62 m³/h/3 bar
Water inlet	min. 3 bar
Water outlet	Ø50

Optional:

- Automatic dosing system for detergent filling and dosing (with concentration measurement);
- Continuously working drum filter for constant separating and removing of insoluble dregs.





Dimensions:

Length	2040 mm
Width with door closed	1855 mm
Width with door open	2650 mm
Height	3070 mm

WASHING MACHINE FOR 200 l BUGGYS AND BOX-PALLETS 21.6120.00 and 21.7120.00



The machine is designated for washing of 200 l buggies (DIN 9797) and standard box-pallets (1200x800x770 mm). It is cabin machine with built in ventilation system. The construction of the machine allows washing of buggy and box-pallet with minimum adjustments of the turning system.

The machine secure maximum safety of the personnel – loading and unloading of the buggy and the closing and opening of the door is controlled from the operator.

The washing process starts only after loading the trolley/box pallet, closing the door and pressing Start button. The washing and rinsing is performed by means of stainless steel pump and combination of rotating frame with nozzles (inside washing) and fixed collectors with nozzles (for outside and wheel's washing).

The water for the washing circulates in closed cycle and for the rinsing is used general water supply, which refreshes the solution in the washing tank after the process. The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing can be heated by means of electric heaters, an injector for direct steam or both.

The control panel and the electrical cabinet can be mounted on the right or on the left side of the machine.

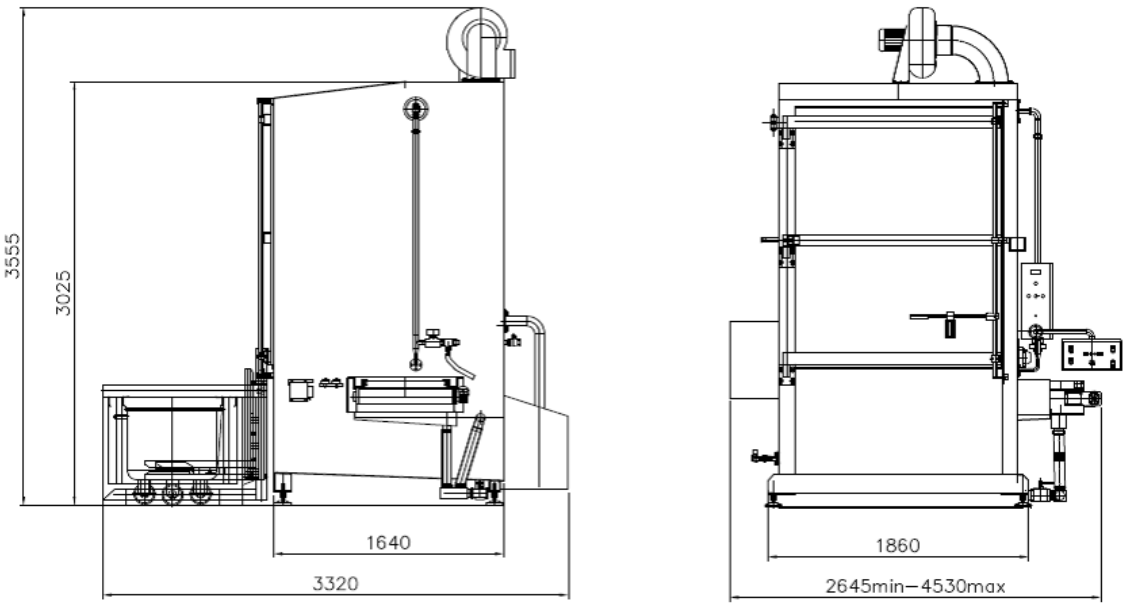
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Art. numbers	**21.6120.00**	**21.7120.00**
Capacity	200 l buggy up to 30 pcs./h; box pallets up to 25 pcs./h	
Power supply	400 V/3 Ph/50 Hz	
Control voltage	24 V DC	
Installed power	45 kW	12 kW
Heating	3x11 kW	3 bar, 130°C
Drive	0,55 kW	
Ventilation	0,18 kW	
Pump	11 kW/90 m³/h/3 bar	
Water inlet	min. 3 bar	
Water outlet	Ø50	

Optional:

- Automatic dosing system for detergent filling and dosing (with concentration measurement);
- Continuously working drum filter for constant separating and removing of insoluble dregs.



Dimensions:

Length	2700 mm
Width with door closed	1640 mm
Width with door open	3320 mm
Height	3555 mm

SIMILAR

Washing machine for buggy and box-pallet 2534300407



- door opens from left to right;
- electrical cabinet separated from the machine, pump to the left of the machine, control panel on the left side;
- wide adjustable lifting fork for different pallet sizes;
- opening for tank cleaning, dosing pump (options).

Technical data:

Product to be washed	200 l buggy box pallets : 1000x800 mm, 1000x1000 mm, 1200x800 mm, 1200x1000 mm and height 700-900 mm
Max. capacity	30 pcs. buggys/h 25 pcs. box-pallets/h
Dimensions (LxWxH)	3090x2063x3510 mm
Heating	3 bar, 130°C
Drive	0,75 kW
Pump	11 kW/92 m³/h/3 bar
Ventilation	0,18 kW
Installed power	12,2 kW

WASHING MACHINE FOR BOX-PALLETS
21.2130.00/2513300000



The machine is designated for washing of box-pallets. It is cabin machine with built in automatic ventilation system.

The machine secure maximum safety of the personnel – loading and unloading of the buggy and the closing and opening of the door is controlled from the operator.

The washing process starts only after loading the box pallet, closing the door and pressing Start button. The washing and rinsing is performed by means of stainless steel pump and combination of rotating frame with nozzles (inside washing) and fixed collectors with nozzles (for outside and washing). The water for the washing circulates in closed cycle and for the rinsing is used general water supply, which refreshes the solution in the washing tank after the process. The tank is equipped with manually cleaned filter for catching the bigger soils. The water for washing is heated by means of electric heaters.

The control panel and the electrical cabinet are mounted on the left side of the machine. It is equipped with dosing pump and opening for easy tank cleaning, which are offered as an option.

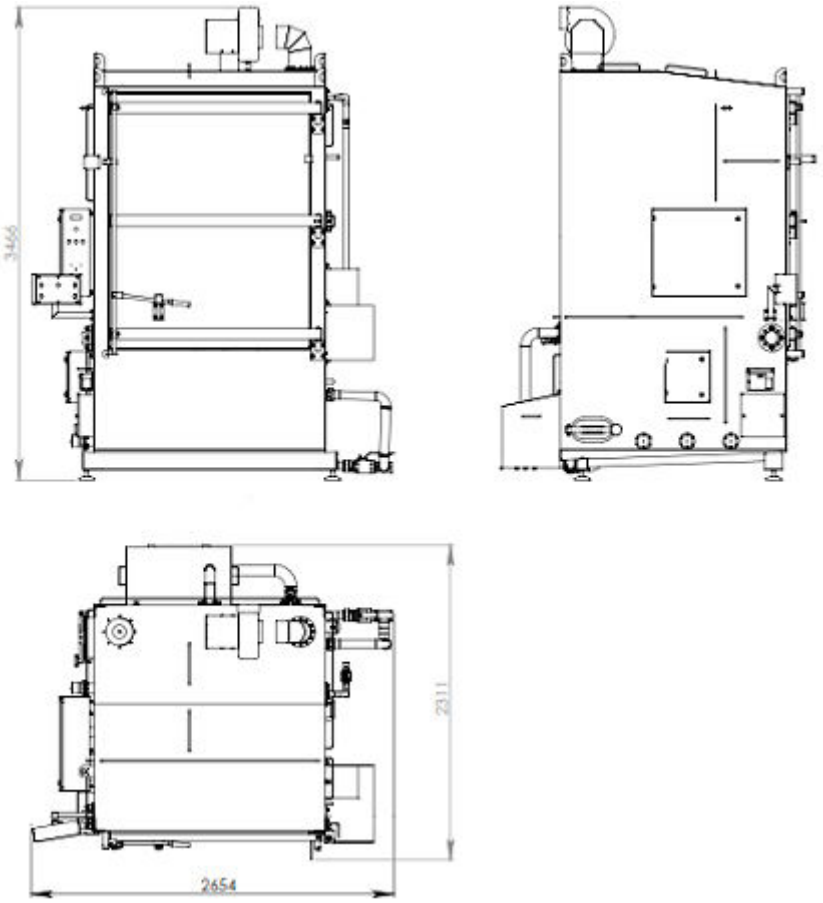
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Product to be washed	box pallets 1200x1000x800 mm
Capacity	up to 25 pcs./h
Power supply	400 V/3 Ph/50 Hz
Control voltage	24 V DC
Installed power	45,05 kW
Heating	3x11 kW
Drive	0,75 kW
Ventilation	0,18 kW
Pump	11 kW/92 m³/h/3 bar
Water inlet	min. 3 bar
Water outlet	Ø50

Dimensions:

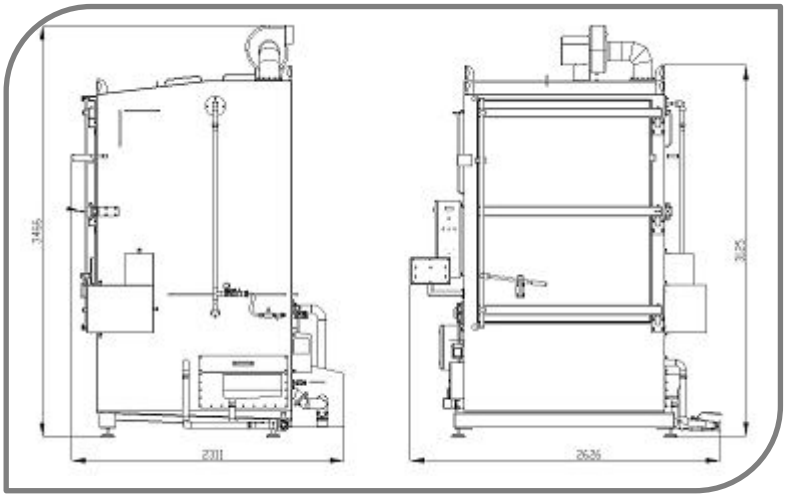
Length	2655 mm
Width	2315 mm
Height	3470 mm



SIMILAR

Washing machine for box-pallets and pallets 21.6530.08/2593500017

- control panel and electrical cabinet are on the left side;
- with drum filter, dosing pump, chemical disinfection (options).



Technical data:

Product to be washed	box pallets 1200x1000x740 mm pallets 1200x800/1000x150 mm
Max. capacity	25 pcs./h
Dimensions (LxWxH)	2650x2350x3500 mm
Heating	3x11 kW
Drive	0,75 kW
Pump	11 kW/92 m³/h/3 bar
Ventilation	0,18 kW
Installed power	45,135 kW

WASHING MACHINE FOR SMOKING TROLLEYS
21.4120.00 and 21.5120.00

The machine is designated for washing of smoking trolley (dimensions 1000x1000x2000 mm). It is cabin machine with built in ventilation system.

The operator pushes the trolley in the machine and closes the door. Electromechanical lock prevents opening of the door during washing. Before starting the washing process the trolley is steamed to soften the contamination (when the machine is with steam heating).

The washing process is performed by washing solution circulation in a closed filtered cycle by two nozzle collectors. General water supply is used for rinsing. The washing agent is added manually in the tank before starting (option – automatic dosing system). The desired water temperature can be adjusted between 30-60°C via thermostat. The water for washing can be heated by of electric heaters, injector for direct steam. The duration of all processes is adjustable from the controller of the machine.

The control panel and the electrical cabinet can be mounted on the right or on the left side of the machine.

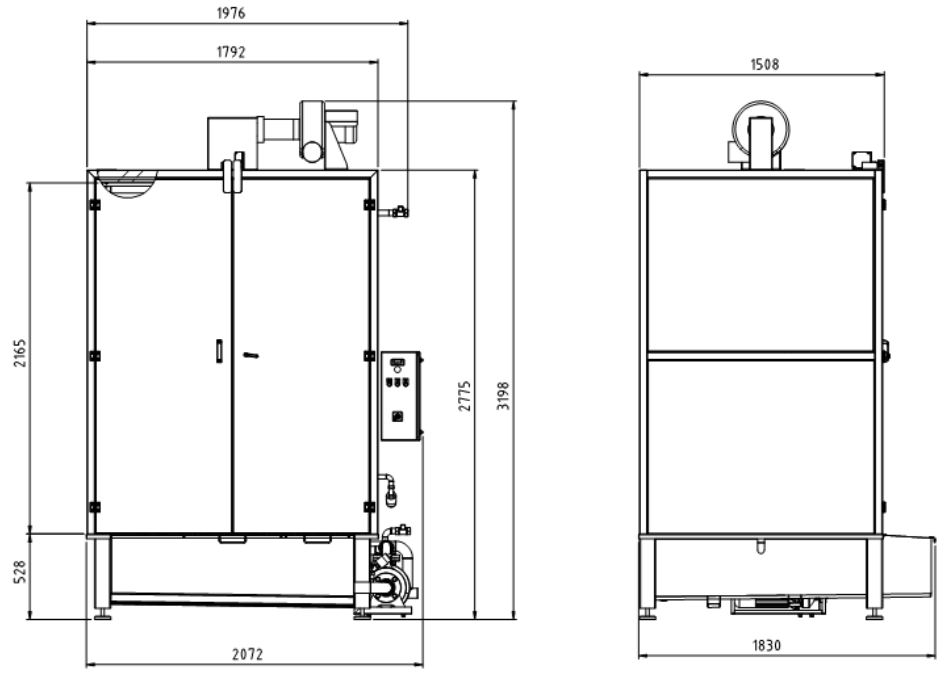
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.





Technical data:

Art. numbers	**21.4120.00**	**21.5120.00**
Capacity	up to 30 pcs./h	
Power supply	400 V/3 Ph/50 Hz	
Installed power	41 kW	8 kW
Heating	3x11 kW	3 bar, 130°C
Ventilation	0,18 kW	
Pump	7,5 kW/62 m³/h/3 bar	
Water inlet	min. 3 bar	
Water outlet	Ø50	



Dimensions:

Length	2072 mm
Width	1830 mm
Height	3198 mm

SIMILAR

Washing machine for smoking trolley 21.5331.05/2524320013

- for washing of H-shaped smoking trolley;
- two doors with nozzle collectors;
- spraying of all four trolley sides after one other, imitating rotating nozzle collector;
- tank under machine, with ramps on both sides 2000 mm long;
- electrical panel on right side;
- steam heating;
- with ventilation;
- dosing pump (option).

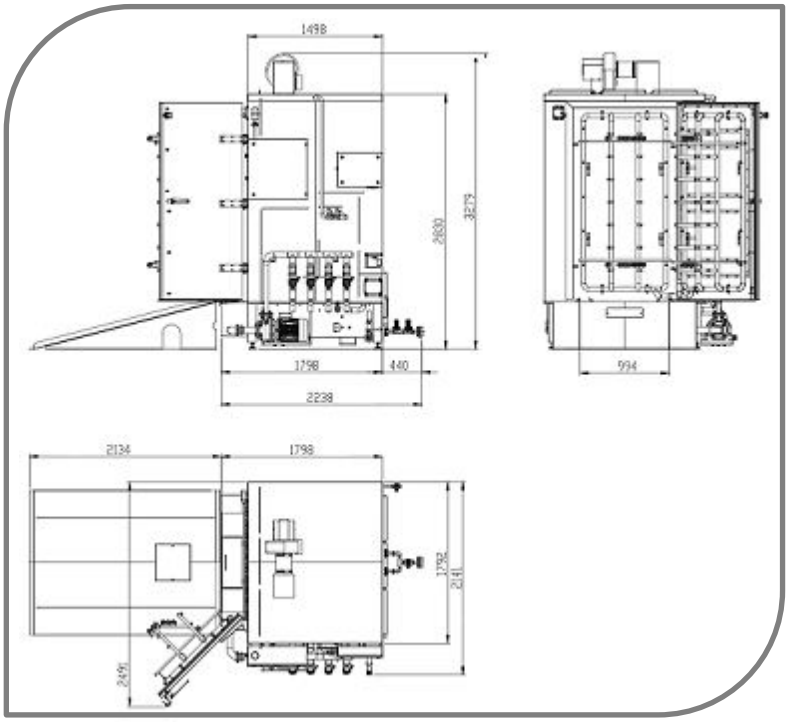


Technical data:

Product to be washed	smoking trolley 1000x920x2000 mm with 6 levels
Max. capacity	max. 20 cycles/h
Dimensions (LxWxH)	6000x2100x3280 mm
Heating	3 bar, 130°C
Pump washing	5,5 kW/60 m³/h/3 bar
Compressed air supply	6 bar
Installed power	5,8 kW

Washing machine for smoking trolley 2524310014

- for washing of Z-shaped smoking trolley;
- with nozzle collector on the door;
- spraying of all four trolley sides after one other, imitating rotating nozzle collector;
- tank under machine, with ramp;
- electrical panel on right side;
- steam heating;
- with ventilation;
- dosing pump (option).



Technical data:

Product to be washed	smoking trolley 1000x990x1990 mm with 4 levels smoking trolley 1000x1000x1900 mm with 4 levels
Max. capacity	max. 20 cycles/h
Dimensions (LxWxH)	2140x3930x3280 mm
Heating	3 bar, 130°C
Pump washing	7,5 kW/36 m³/h/6 bar
Compressed air supply	6 bar
Installed power	7,8 kW

WASHING MACHINE FOR TROLLEYS WITH TRAYS
2523310000



The machine is designated for washing of trolleys for baking of pastry products. It is cabin machine with built in ventilation system.

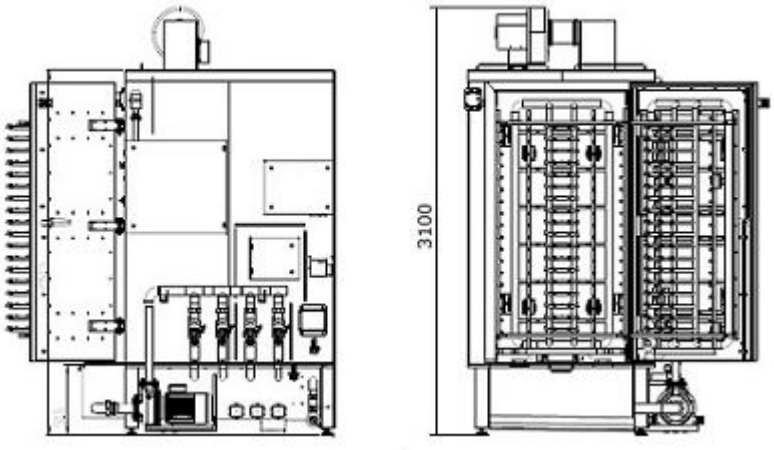
The operator pushes the trolley in the machine and closes the door. Electromechanical lock prevents opening of the door during washing.

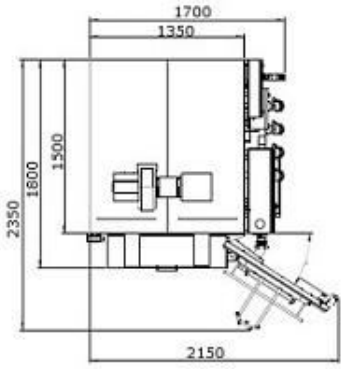
Washing is performed through special construction nozzle collectors for washing the trolley with its trays on (with their bottom up). In order to reach best washing performance with minimum water and electricity consumption, the washing solution from the pump is directed to several magnet valves and the trolley sides are sprayed after one other, this way the washing effect is similar to the one of rotating nozzle collector. For the rinsing it is used general water supply. The washing agent is added manually in the tank before starting (option – automatic dosing system). The desired water temperature can be adjusted between 30-60°C via thermostat.

The duration of all processes is adjustable from the controller of the machine.

The control unit is Siemens. The control panel and the electrical cabinet is mounted on the right side of the machine. The tank and the pump have to be dug under the machine.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.





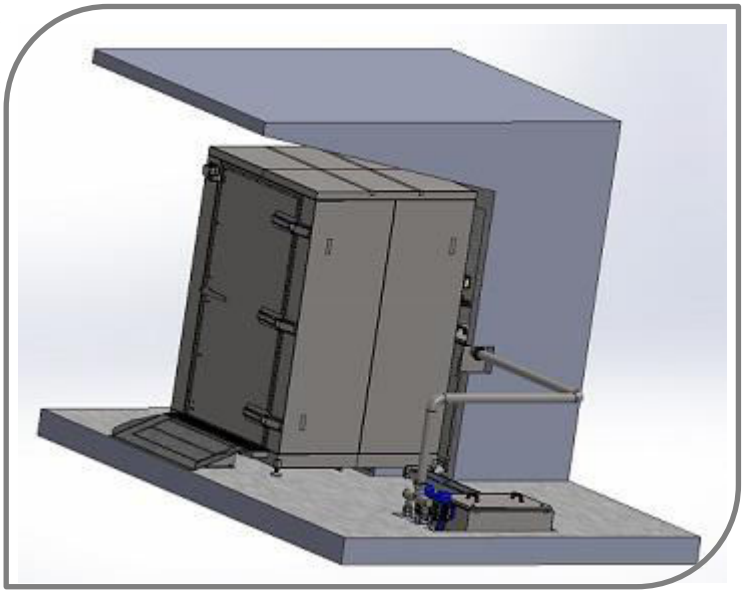
Technical data:

Product to be washed	baking trolley with 18 levels 750x1000x1860 mm
Capacity	15 cycles/h
Power supply	3x400V/50 Hz
Installed power	38,8 kW
Pump	5,5 kW/60 m³/h/3 bar
Heating	3x11 kW
Ventilation	0,18 kW
Compressed air supply	6 bar
Dimensions	1850x2350x3100 mm

SIMILAR

Washing machine for trolley 2524000412

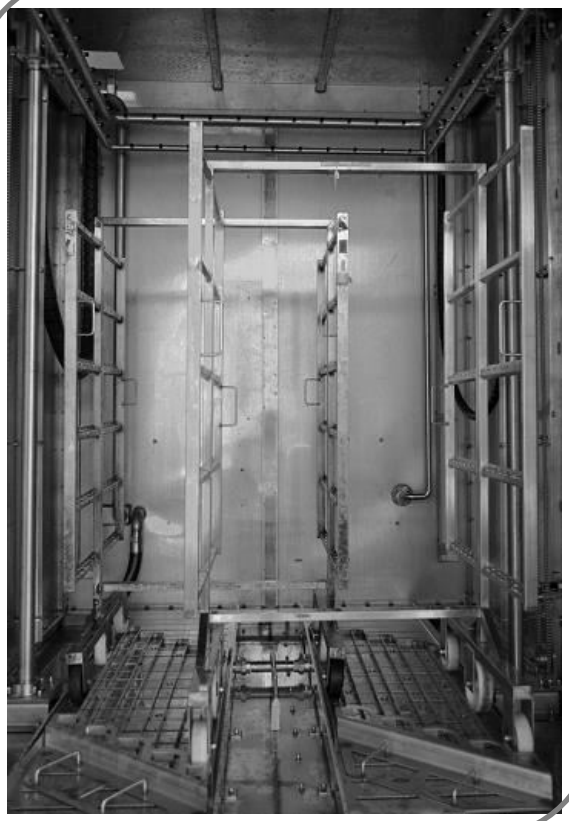
- for washing of trolleys for tofu with trays;
- rotating frame for the trolleys with fixed nozzle collectors;
- ramp for bringing the trolleys in with height 200 mm;
- electrical panel behind machine;
- middle tank and its inlet are dug in;
- main tank and motor behind the machine, middle tank and vertical pumps on a side;
- ready for connection to dosing pump and ventilation.



Technical data:

Product to be washed	trolley 1000x650x990 mm with 21 levels trolley 1020x1000x1700 mm with 6/8 levels
Max. capacity	max. 20 cycles/h
Frame rotations	2 rpm
Dimensions without middle tank (LxWxH)	1700x3870x2700 mm
Heating	3 bar, 130°C
Pump washing	7,5 kW/36 m³/h/6 bar
Pump middle	2x1,1 kW/19,2 m³/h/61,2 bar
Installed power	10,5 kW

WASHING MACHINE FOR 5 pcs. SMOKING TROLLEYS 2526000309



The machine is designated for cleaning of 5 pcs. smoking trolleys with dimensions 1260x1015x2260 mm at the same time and single cleaning of trolley with hung up smoking frames with dimensions 1300x1000x2140 mm.

The washing process is performed with washing solution circulating in a closed cycle through special nozzle collectors. One of them is underneath and is used for cleaning the wheels and the other moves up and down, so that the whole trolley height is covered with washing solution from all sides. The washing solution itself is collected in tank behind the machine. It is fed with hot water 60°C (no heating) and equipped with stainless steel pump, which provides the solution to the nozzles. The washing agent is added manually in the tank before starting the machine (option – automatic dosing system). When returning to the tank the circulating washing solution goes through filter for catching the bigger soils.

Rinsing is done through the movable (up and down) collector at two stages. The first one is rinsing with hot water, which returns to the washing tank, and the second one is rinsing with cold water, which is led directly to the discharge tank, where a vertical pump pumps it at certain height.

Bringing in and positioning of the trolleys is manual. Electromechanical lock at the door prevents opening of the door during washing.

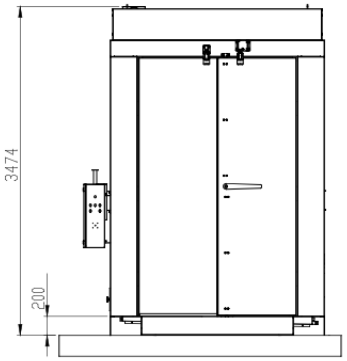
The machine is chamber type and the tank, pumps and the other elements are mounted behind it. Because of that part of the construction must be dug into the floor. The machine is prepared for connection at local ventilating system, so that after every washing cycle the steam is taken out bevor the door opens.

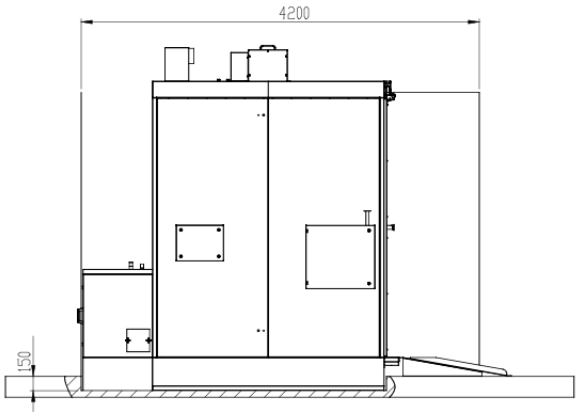
The machine control unit is Siemens, allowing the operator to set the duration of all cycles depending on the needs and contamination of the trolleys. After ending of all processes there is light and sound signal to indicate that the trolleys can be pulled out of the machine.

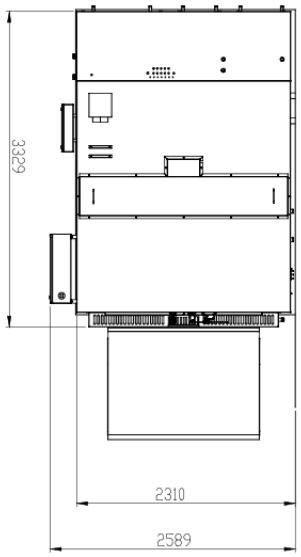
Because of the machine dimensions it is transported in pieces and is assembled on site. The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

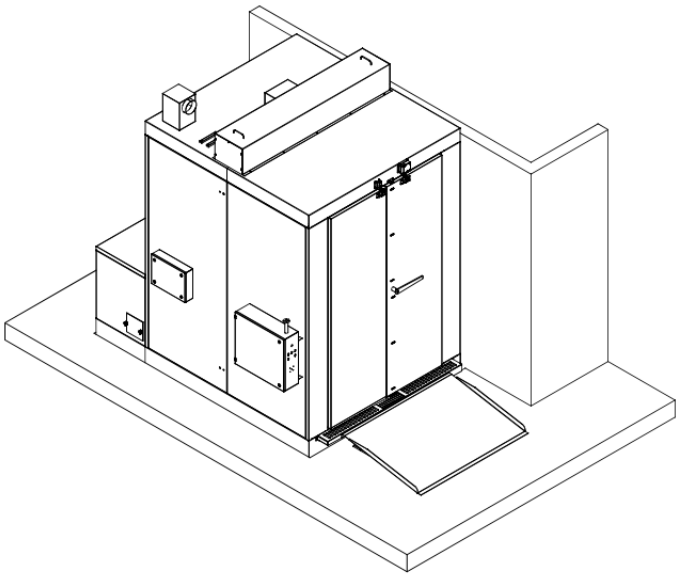
Technical data:

Product to be washed	5 pcs. 1260x1015x2260 mm or 1 pcs. 1300x1000x2140 mm
Capacity	5 cycles/h
Power supply	3x400V/50 Hz
Installed power	6,3 kW
Pump washing	5,5 kW/21 m³/h/6 bar
Pump discharge	0,45 kW
Heating	-
Water consumption rinsing	40 l/ cycle
Water inlet	min. 3 bar
Water outlet	1″
Compressed air	6 bar
Load capacity	max. 700 kg
Overall dimensions	2589x4200x3474 mm
Dug-in part	min. 200 mm



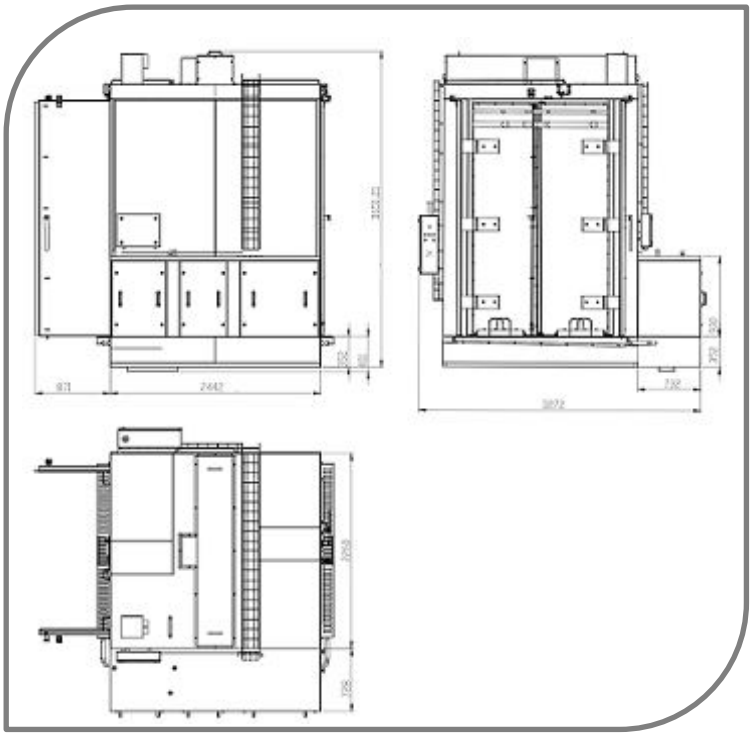






Washing machine for trolleys 2526020308

- pass-through execution;
- control panel on the left side;
- tanks, pumps and connections on the right side;
- dug-in 200 mm;
- no heating;
- vertical discharge pump;
- no ventilation;
- fixed nozzle collector for wheels washing, movable up and down nozzle collector for trolleys washing;
- prepared for assembly on site.



Technical data:

Product to be washed	5 pcs. smoking trolleys 1260x1015x2260 mm
Max. capacity	5 cycles/h
Dimensions (LxWxH)	4200x3350x3700 mm
Heating	-
Pump washing	5,5 kW/21 m³/h/6 bar
Pump discharge	0,45 kW
Installed power	6,3 kW

WASHING MACHINE FOR SPECIAL TROLLEY
2583010001

The machine is designed for washing of special trolley for tools with dimensions 2225x850x1730 mm and 350 kg weight. Because there is no possibility for digging the tank and because of the weight of the buggy, the loading in the camera is performed by of a lifting platform.

The operator pushes the buggy on the lifting platform by hand and steps on the platform together with the buggy. After reaching the height needed, the operator sets the buggy in the camera and closes the roll door.

The washing process is performed by recirculating water from the tank by a collector system. The rinsing is performed by water from general water supply. The washing agent is automatically added in the tank by dosing system. When the washing liquid flows back in the tank, it runs through a filter in form of a drawer for easier removal and cleaning. The desired water temperature can be adjusted between 30-60°C via thermostat. The duration of washing and rinsing programs are adjustable and depend on the pollution.

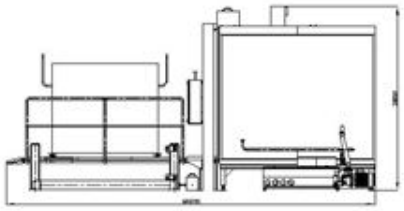
The drive of the machine is performed by a SIEMENS controller. The control panel is mounted on the right side of the roll door. Because of the peculiarities of the room the machine is designed for assembly and montage directly in the client's plan.

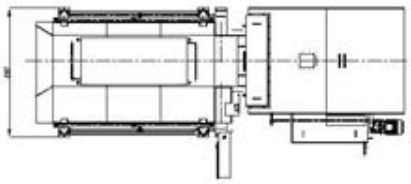
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

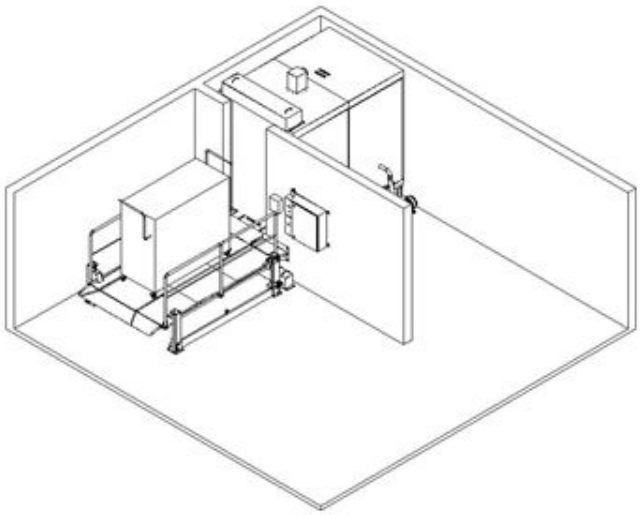


Technical data:

Capacity	max. 12 pcs./h
Power supply	3x400V/50 Hz
Installed power	57,50 kW
Heating	4x12 kW
Drive door	0,25 kW
Drive platform	1,5 kW
Pump	7,5 kW/48 m³/h/3 bar
Water inlet	min. 3 bar
Water outlet	Ø50







Dimensions:

Length of the machine	3000 mm
Length (platform included)	6650 mm
Width	2750 mm
Height	3300 mm

WASHING MACHINE FOR TROLLEYS AND HOLDRES FOR JAMÓN, 21.5110.01

The machine is designed for washing of trolleys with dimensions 2950x1200 mm and holders with dimensions 3700x1200x1200 mm, which are used in the production for jamón ham.

Both products rotate in rotating frame in the machine chamber. The transport system for the hanging trolleys is connected to the machine, so that they automatically enter in the rotating frame. The holders, which are not hanging, are placed in the machine with the help of pallet truck and platform. After that depending on the washing product – with or without jamón, the operator chooses the desired washing program.

Before starting the washing process the trolley is steamed to soften the contamination and to ensure the washing quality. The washing is done with circulating water from tank through two nozzle collectors and for the rinsing is used general water supply. The water used for the washing and rinsing is led though filter for catching the bigger soils in the washing tank to be used again. Washing solution is heated by injector for direct steam. The machine is equipped with ventilation system for steam exhaust and dosing pump for detergent.

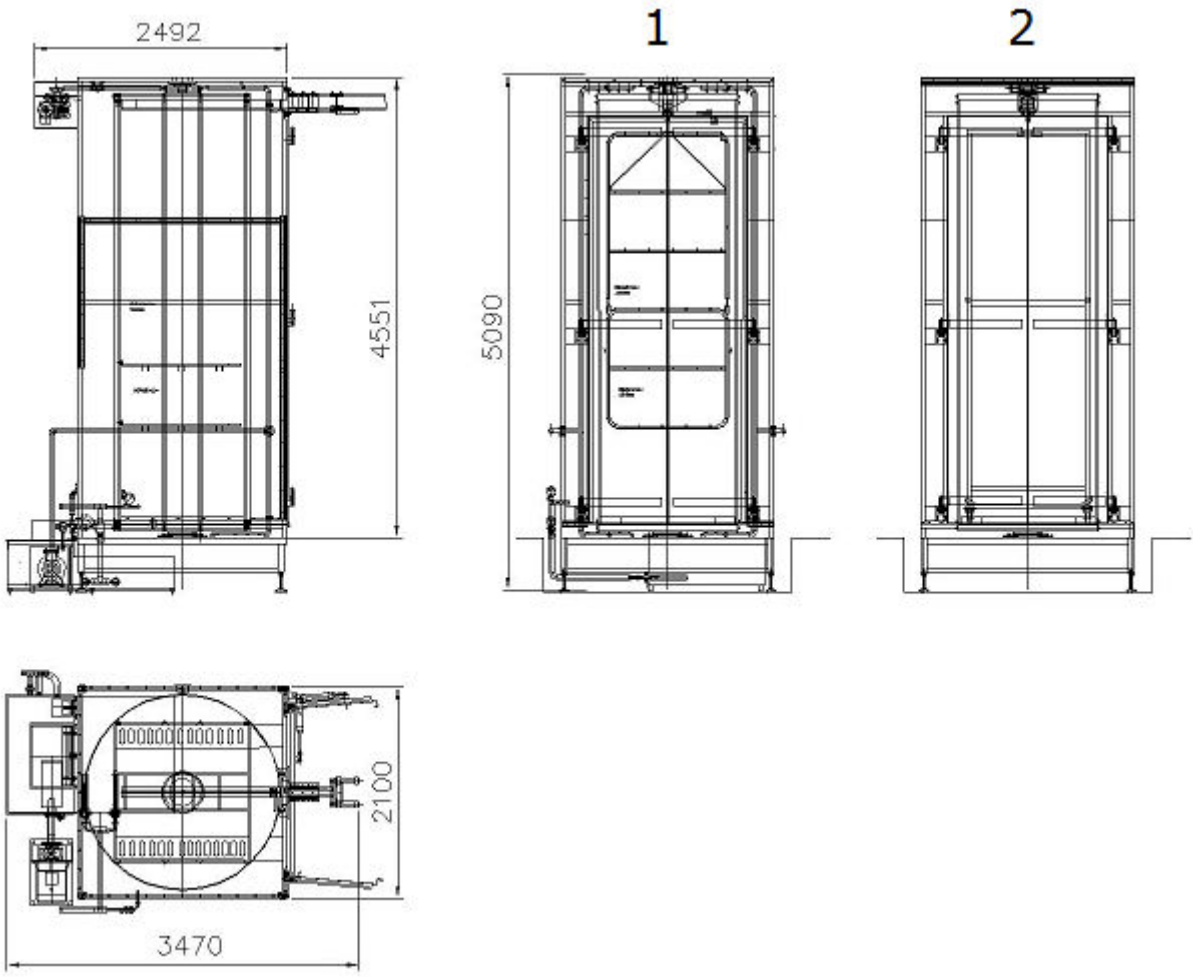
The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.





Technical data:

Capacity	jamón trolleys 30 pcs./h holders 20 pcs./h
Power supply	3 x 400 + 230 V 50 Hz
Installed power	12 kW
Heating	3 bar, 130°C
Pump	11 kW/45 m³/h/6,5 bar
Water inlet	min. 3 bar
Water outlet	Ø50
Compressed air	5-6 bar



Dimensions:

Length of the machine	2100 mm
Length with door open	4300 mm
Width	3470 mm
Width with door open	3700 mm
Height above floor	4550 mm
Total height	5090 mm

WASHING MACHINE FOR NON-STANDARD PRODUCTS 2714120000



The machine is designated for washing of non-standard (different in dimensions and form) products and details – forms for cheese, machine parts, cutting tools etc.

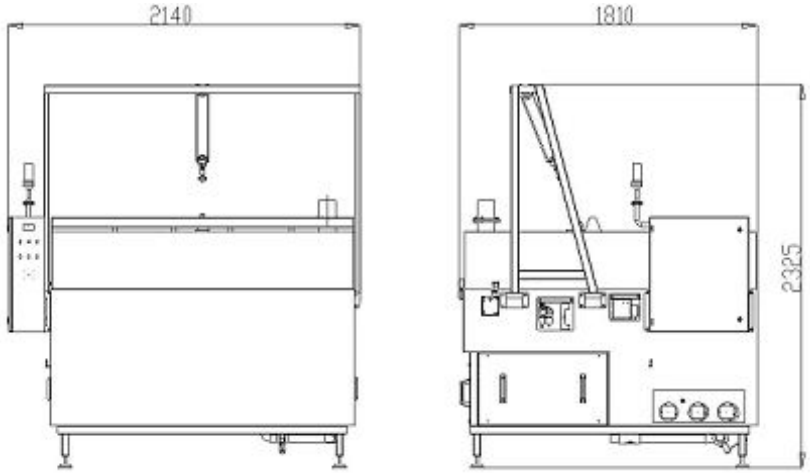
The products are placed in the drum basket and the cover is manually closed. The cover opens and closes automatically by means of pneumatic cylinder. The washing process is performed by washing solution circulation in a closed filtered cycle. General water supply is used for rinsing. Electromechanical lock prevents opening of the door during washing and rinsing. And signal lights inform about the currently running process and its end. The cover is equipped with outlet for connection to an aspiration.

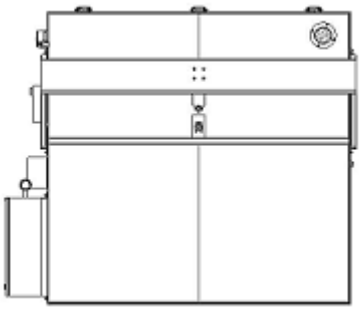
The duration of all processes is adjustable from the controller of the machine. The washing agent is added with the help of an automatic dosing system (option).

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Drum diameter	1500 mm
Power supply	400 V/3 Ph/50 Hz
Capacity	max 70 kg/cycle
Installed power	37,195 kW
Heating	3x11 kW
Pump	4 kW/18 m³/h/3 bar
Water inlet	0,12 kW
Water outlet	min. 3 bar
Installed power	Ø50
Compressed air	6 bar





Dimensions:

Length	2140 mm
Width	1810 mm
Height	2325 mm

SIMILAR

Washing machine for non-standard products 2711000001

- 800 mm drum diameter



Technical data:

Drum diameter	800 mm
Capacity	70 kg/cycle
Dimensions (LxWxH with door open)	1300x990x1840 mm
Heating	2x6 kW
Pump	1,5 kW/3 m³/h/3 bar
Drive	0,12 kW
Installed power	14 kW

WASHING MACHINE FOR SMOKING STICKS

AUTOMATIC WASHING MACHINES FOR SMOKING STICKS



The machine is designated for washing of smoking sticks. It consists of drum for washing and rinsing, drive and control panel.

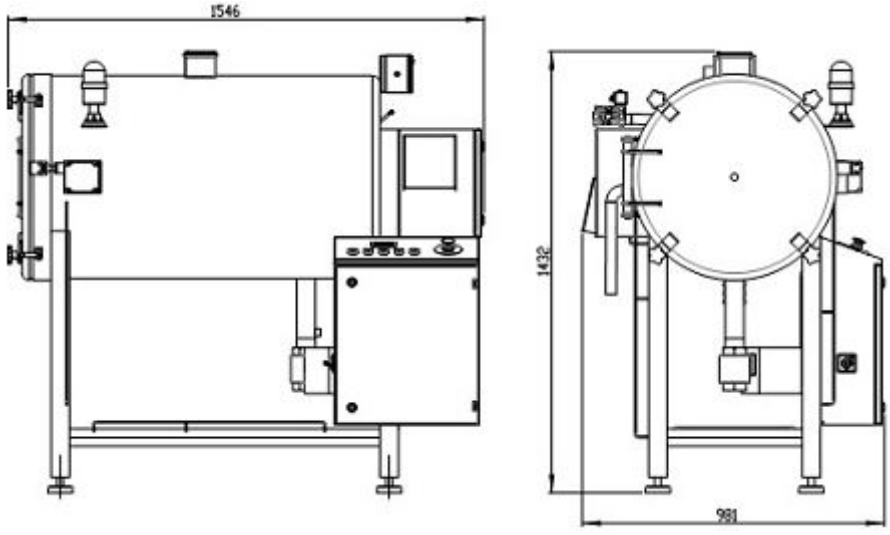
Loading the sticks into the drum is manually and must be about 2/3 of the capacity of the drum, so that better washing result is reached. For the washing is used general water supply. Heating can be done with electrical heaters, steam injectors or hot water can be provided direct from the user. Automatic dosing system is used for adding and concentration controlling of the washing solution. Electromechanical lock prevents opening of the door during washing and rinsing.

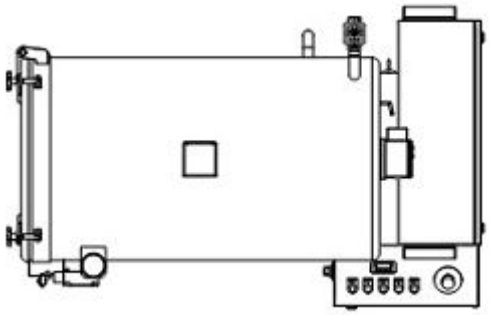
Filling, detergent dosing, washing, rinsing and draining are carried out automatically. If compressed air is available, the discharge valve is delivered with pneumatic drive. The duration and temperature of washing and rinsing are adjustable.

The machine is made of stainless steel 1.4301 (AISI 304) and complies with the Council Directives 2006/42/EC and 2006/95/EC, and USDA regulations.

Technical data:

Art. numbers	**23.2210.00**	**23.1210.00**	**23.0210.00**
Capacity	about 250 pcs./cycle (2 cycles/h)		
Power supply	400 V/3 Ph/50 Hz		
Control voltage	24 V DC		
Installed power	62 kW	1,2 kW	1,2 kW
Heating	5x12 kW	3 bar, 130°C	hot water 60° provided by the customer
Drive	1,1 kW		
Water inlet	1”		
Compressed air	5-6 bar		
Water outlet	2”		





Dimensions:

Length with door closed	1530 mm
Width	930 mm
Height	1435 mm

SIMILAR

Washing machine for smoking sticks 23.1200.00

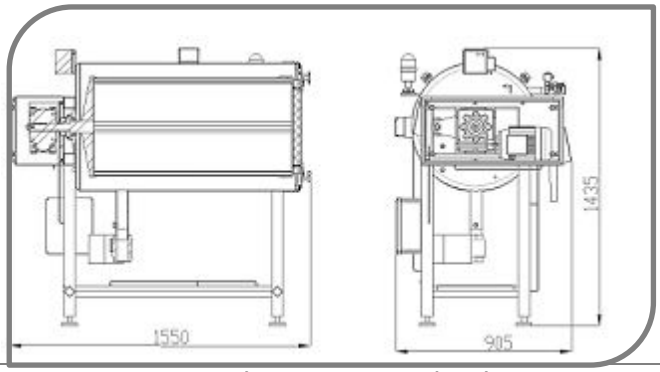


- no controller;
- safety switch on the door;
- adjustable cycle duration;
- fully manual machine control: water filling and discharge, washing agent dosing, start of every process.

Technical data:

Max. capacity	about 250 pcs./cycle (2 cycles/h)
Dimensions (LxWxH)	1600x920x1470 mm
Heating	warm water 60° provided by the customer
Drive	1,1 kW
Installed power	1,2 kW

Washing machine for smoking sticks 2643110205



- automatic execution with controller and dosing;
- electrical panel for wall mounting with 1,5 m cable.

Technical data:

Max. capacity	about 250 pcs./cycle
Dimensions (LxWxH)	1550x905x1435 mm
Heating	warm water 60° provided by the customer
Drive	1,1 kW
Installed power	1,2 kW

WASHING MACHINES FOR SMOKING STICKS, 2606010003

The machine is designed for washing of smoking sticks for meat products. The machine is made of stainless steel 1.4301 (AISI 304) and is special execution.

The operator places the sticks on the passive roller conveyor on the entrance and pushes them light into the washing zone. For their transport through the machine are used shafts driven by gear motors. The washing itself is performed from brushes, rotating in opposite directions, and continuously spraying of washing solution and the for the rinsing it is used general water supply. The sticks come out of the machine and fall in container placed from the operator.

Washing solution circulates and is preserved in a tank, from where stainless steel pump supplies the nozzles and the washing agent is filled by hand (automatic dosing pump is offered as an option). The rinsing zone has partition wall and manual ball valve, who allow leading the water from rinsing into the tank or directly discharge.

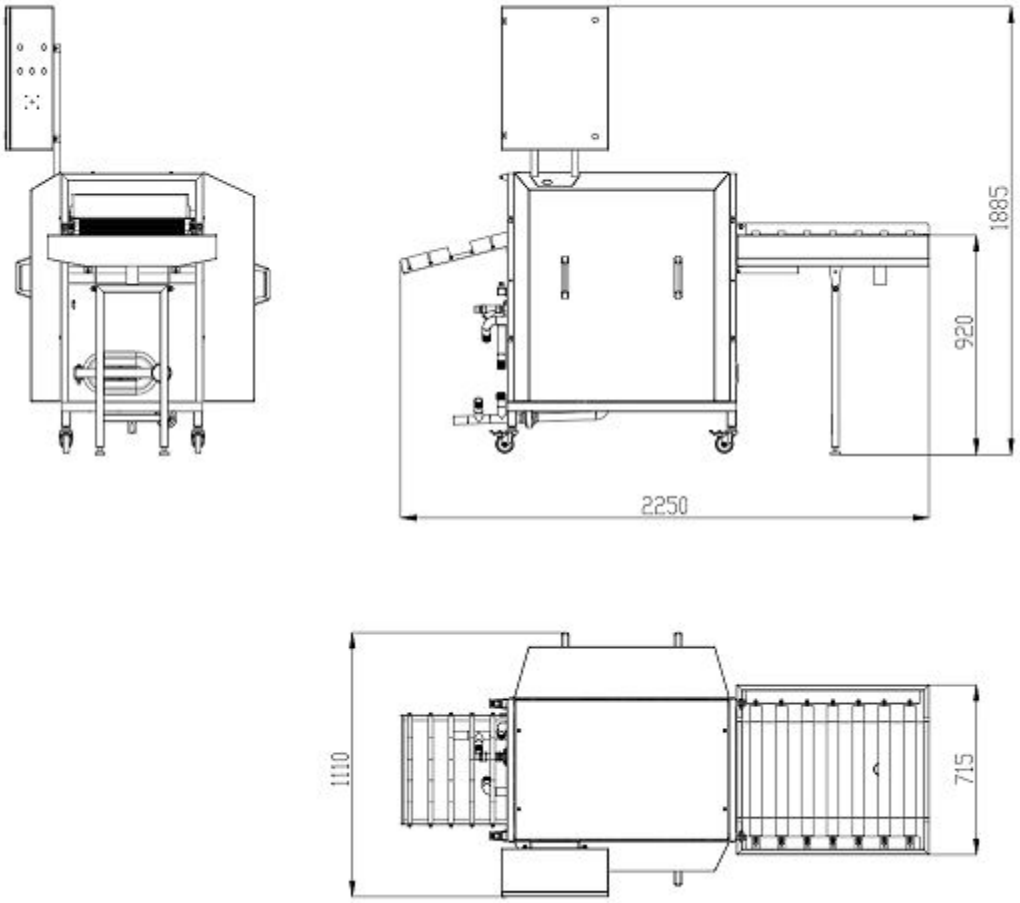
The machine is mobile execution and both roller conveyors can be lifted, so when not using the machine its dimensions are smaller. The tank is equipped with opening for easy cleaning.





Technical data:

Product to be washed	thick bar ø6 mm, 900 mm long thick bar ø9 mm, 1000 mm long rectangular plastic profile 950x50x3 mm
Power supply	400 V/3 Ph/50 Hz
Installed power	1,1 kW
Gear motors	2x0,25 kW
Pump	0,3 kW/3,18 m^3/h/3 bar
Water supply	min 3 bar
Water discharge	Ø25



Dimensions:

Length	2250 mm
Width	1110 mm
Height	1885 mm

WASHING MACHINE FOR FLAT PLANES, 2720114000

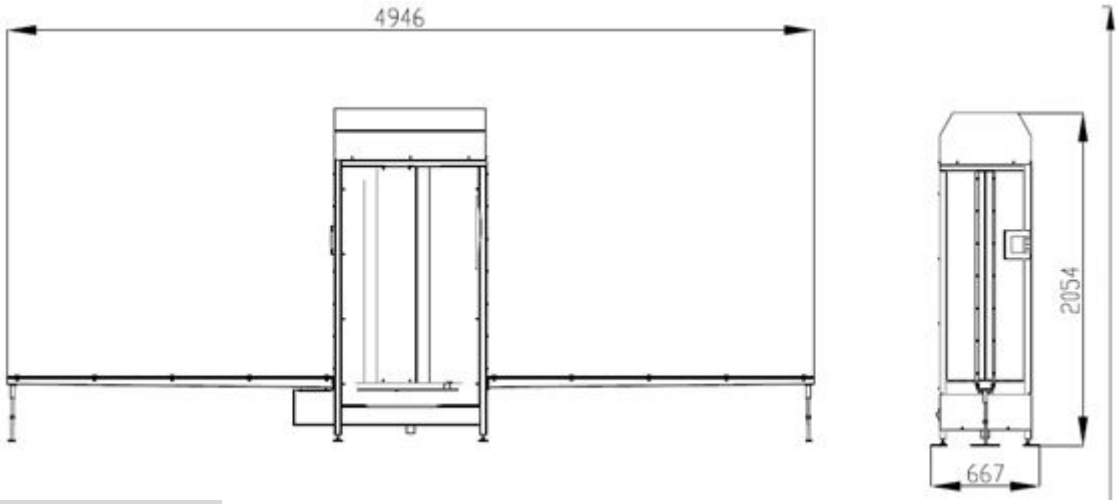


The machine is pass-through washing machine and is made of stainless steel 1.4301 (AISI 304). It is an economic solution for cleaning of flat planes (with max. dimensions 1200x2500 mm), which are used for pressing raw-dried meat products.

At the entrance and at the exit of the machine are placed passive roller conveyors. The planes are manually placed over them and pushed in the washing zone. When entering in the machine begins the washing process – by four rotating brushes, each driven by gear motor. The washing agent is sprayed by nozzles which are positioned on collectors. The washing solution is supplied directly from the general water supply and the supply and dosing of washing agent is done with automatic injector. The rinsing is performed by separated collector which is supplied with fresh water.

Technical data:

Power supply	400 V/3 Ph/50 Hz
Installed power	1,5 kW
Drive brushes	4x0,37 kW
Water inlet	¾" and ½"
Water outlet	1½"



Dimensions:

Length	4946 mm
Width	670 mm
Height	2054 mm

WASHING MACHINE FOR JARS AFTER STERILIZATION, 2733110401



The machine is designed for washing and blowing off water from jars after their sterilization. It is made of stainless steel 1.4301 (AISI 304).

The machine is pass-through tunnel washing machine and it consists of washing zone with nozzles and brushes for cleaning of the sides, the cap and the bottom of the jar and another zone for blowing off the water with air-knife nozzles.

The washing agent is heated in the tank (equipped with filter), where pump brings it to the washing collectors. The machine is equipped with electrical heaters and a steam injector, which allows the operator to choose the type of heating (electrical, steam or combined). The desired water temperature can be adjusted between 30-60°C.

The rinsing is performed with water from the general water supply, which is also used for refreshing and additional filling of the washing agent in the tank.

The jars are transported through the zones by a motor driven chain (transport speed is smoothly adjustable).



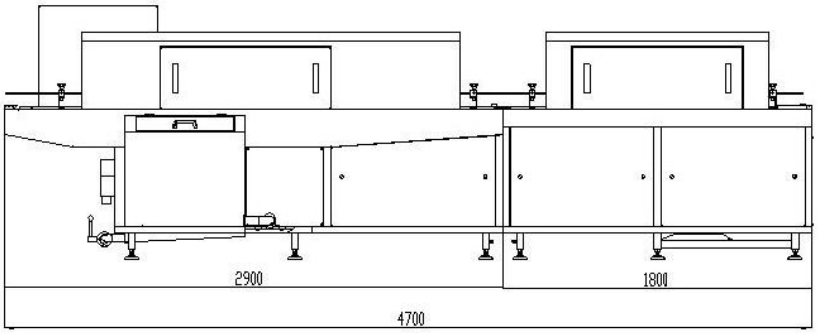
Washing with brushes and washing agent

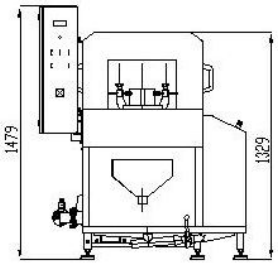


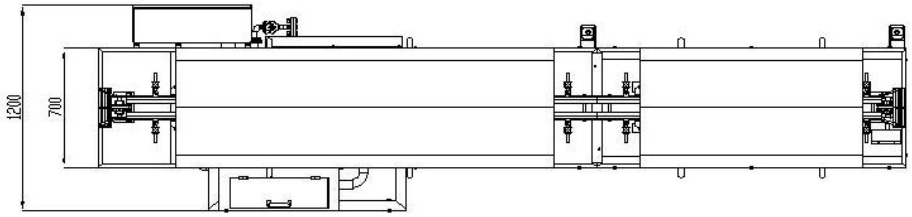
Blow-off zone with air knives

Technical data:

Max. dimensions of the product	diameter 60-115 mm, height 250 mm
Capacity	4000 pcs./h
Power supply	400 V/3 Ph/50 Hz
Installed power	14 kW
Pump	4 kW/36 m³/h/3 bar
Electrical heating	9 kW
Steam heating	3 bar, 130°C
Drive	0,37 kW



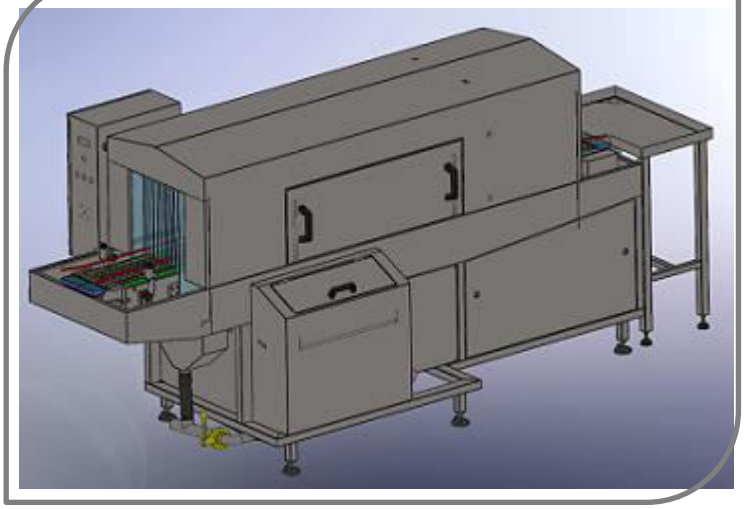




Dimensions:

Length	4700 mm
Width	1200 mm
Height	1479 mm

WASHING MACHINE FOR CLOSED CANS, 2732000304



The machine is designed for fast and effective washing of closed cans. The cans are laying on the transport chain and for the right transportation of all dimensions there are limit bars inside the tunnel, which can be easy and fast adjusted.

The machine consists of main wash zone and rinsing zone and at the end there is collecting chute.

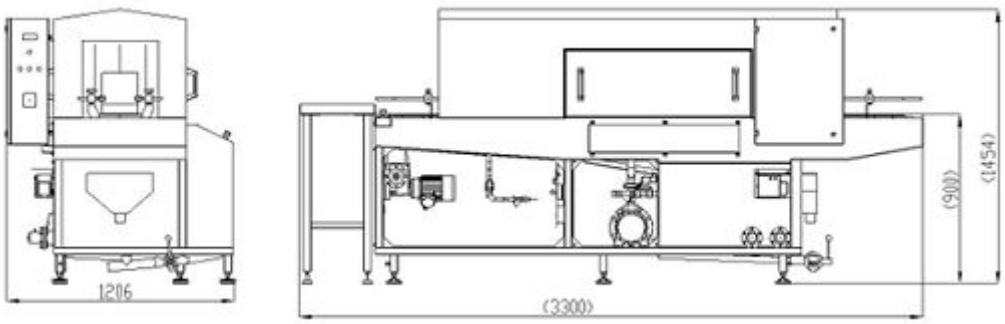
The washing solution is heated in tank, equipped with filter, from where a pump brings it to the washing collectors, so that the cans can be sprayed from all sides. The tank is also equipped with automatic dosing system for detergent filling and dosing with concentration measurement (option). The desired water temperature is reached with steam heating and can be adjusted between 30-60°C. For the rinsing is used general water supply. It is used manual valve to control the water quantity from the rinsing, which is led in the tank to refresh the washing solution.

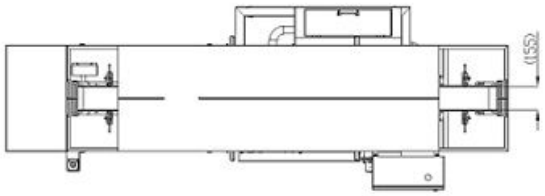
The transport chain is special execution so that the cans can be safety transported through the machine. The speed is smoothly adjustable. The gear motor is equipped with sliding connector to prevent eventual injuries to the personnel. At the end the machine is equipped with collecting chute.

The electrical panel and the control elements are mounted on the left side of the machine. It is made of stainless steel 1.4301 (AISI 304).

Technical data:

Product dimensions	Ø48 mm, height 99 mm Ø63 mm, height 99 mm Ø153 mm, height 120 mm
Capacity	max. 1200 pcs./h
Power supply	400 V/3 Ph/50 Hz
Installed power	1,83 kW
Pump	1,5 kW/100 m³/h/3 bar
Heating	3 bar, 130°C
Drive	0,25 kW
Dimensions	3300x1206x1454 mm

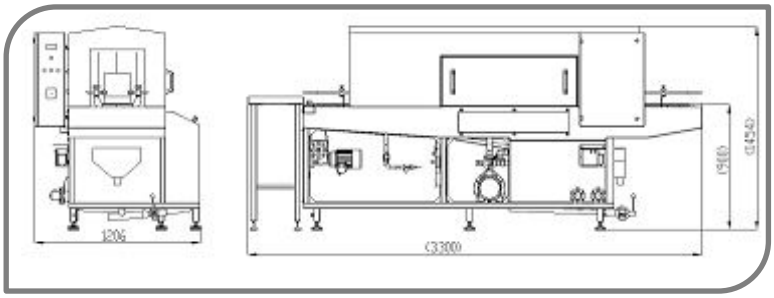




SIMILAR

Washing machine for cans

- modular transport chain;
- no nozzles at the bottom;
- collecting table at the end;
- adjustable side bars;
- dosing pump (option).

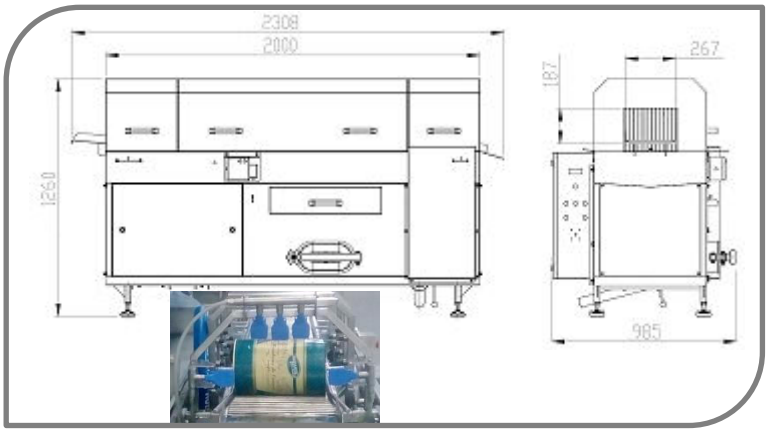


Technical data:

	2734100303	2735100303
Max. capacity	max. 3000 pcs./h	
Product	Ø73 mm, H 47/70/260 mm Ø99 mm, H 64/128 mm, Ø153 mm, H 92/246 mm	
Dimensions (LxWxH)	3300x1206x1454 mm	
Pump	1,5 kW/100 m³/h/3 bar	
Heating	2x11 kW	3 bar, 130°C
Drive	0,25 kW	
Installed power	24 kW	1,83 kW

Washing machine for cans 2733030103

- special transport chain;
- with nozzles at the bottom;
- air blowing with compressed air;
- liftable side covers;
- working regimes for heating with steam or electrical heater;
- dosing pump (option).



Technical data:

Max. capacity	max. 300 pcs./h
Product	max. Ø160 mm, height 260 mm
Dimensions (LxWxH)	2308x985x1260 mm
Pump	2,2 kW/10 m³/h/4,5 bar
Heating	1x7 kW, 3 bar, 130°C
Drive	0,25 kW
Transport speed	1 m/min
Installed power	9,5 kW
Compressed air	max. 6 bar

WASHING MACHINE FOR BEARING RINGS

WASHING MACHINE FOR BEARING RINGS, 2751121001



The machine is tunnel type and is designed for washing and blowing of bearing rings before or after processing. The machine is made of stainless steel 1.4301 (AISI 304).

The first zone is blowing and is used to separate the cooling liquid (oil) into a tube. The air nozzle collector works with compressed air.

In the second zone the rings are washed with washing solution previously heated to 50°C by electric heaters in the tank of the machine. The tank is equipped with a filter for catching the hard soils. To easify the cleaning the tank has a manhole. The overflow of the tank has a manual valve for controlled draining of the oil that has been collected on the surface. The supply and adding of water is also made by means of manual valve.

In the last zone the rings are blown in order to remove the washing agent. The supply of the air nozzles is again with compressed air provided by the User.

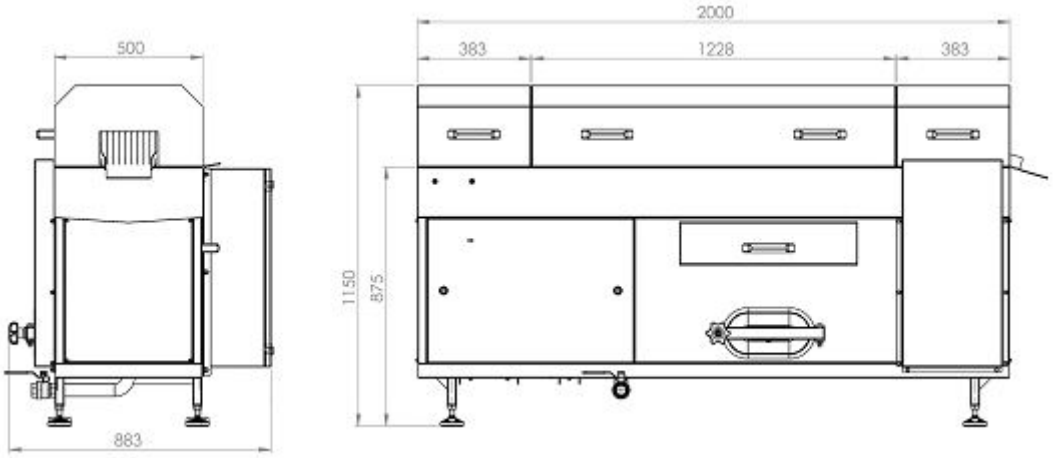
The three zones are separated from one another by curtains. The lids of the three zones are independent and can be lifted to make the cleaning and maintaining easier.





Technical data:

Max. size of the product	diameter 80-150 mm, height 50-90 mm
Capacity	max. 400 pcs./h
Power supply	400 V/3 Ph/50 Hz
Installed power	16,60 kW
Pump	2,2 kW/12 m³/h/4 bar
Electric heaters	2x7 kW
Drive	0,25 kW
Belt speed	1 m/min



Dimensions:

Length	2000 mm
Width	883 mm
Height	1150 mm

FILTERS WASHING MACHINE, 2761120101



The machine is designed for washing of filters, additional equipment and other, that are used in the automotive industry. It consist of three zones – washing with bubbling, rinsing with bubbling and zone for drying. The machine is made of stainless steel AISI 304.

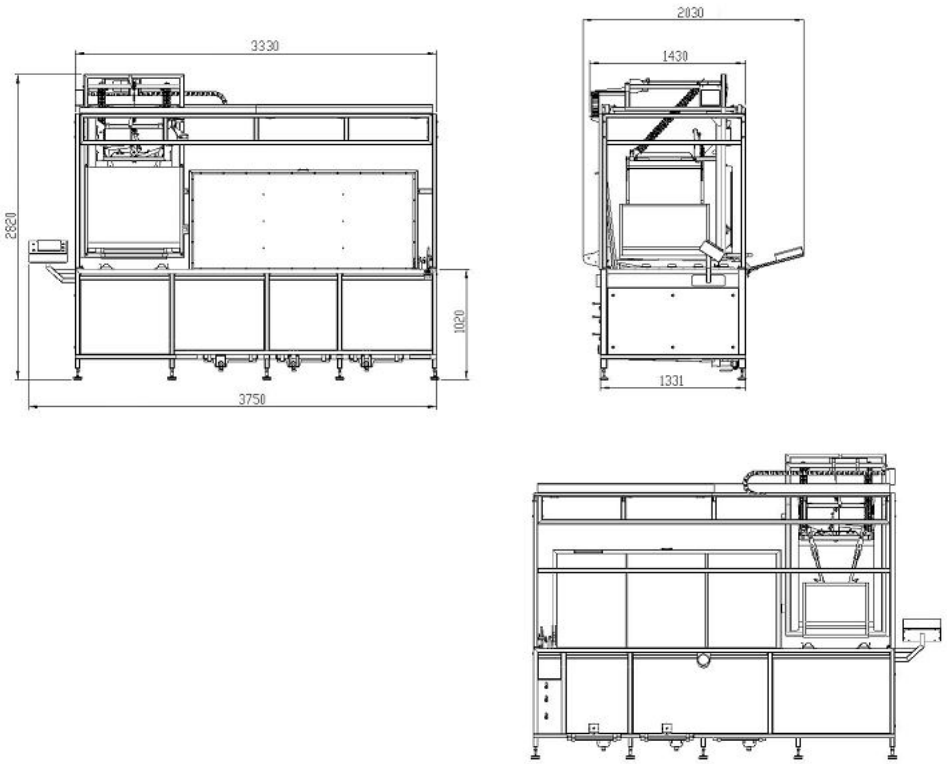
In order to easify and save the operator, the filters are lifted, moved and sunken in each zone with the help of manipulator. The washing zone provides staying of the filters in hot solution with detergent and the bubbling removes the dirt. Similar to it, the next zone is for rinsing with hot water and bubbling. The heating of the water in the baths is with electrical heater, which allows reaching of up to 60°C. The bubbling is done through special collectors, supplied with compressed air, provided by the customer. The filters are dried in the last zone, done with hot air heated by electrical heaters.

All processes, their duration and parameters are adjustable from computerized control unit with touch screen panel that allows programming of the working steps and regime. The cover of the machine is equipped with sensor to ensure the safety of the personnel. And to prevent heat loss, the machine is made with insulation. There is also an aspiration outlet to lead the vapor out of the machine.

The equipment of the machine, its size and the functions of the zones can be build according the clients' needs.

Technische Daten:

Product to be washed	filters 400x800x600 mm
Power supply	400 V/3 Ph/50 Hz
Installed power	22 kW
Heating washing and rinsing	2x7 kW
Working temperature heating and rinsing	max 60°C
Heating drying zone	2x2 kW
Compressed air	6 bar
Outlet for aspiration	Ø115 mm



Dimensions:

Length	3750 mm
Width	2030 mm
Height	2820 mm

SIMILAR

Filters washing machine 2761220200

- with one bath, where washing, rinsing and drying are performed sequentially;
- with bubbling;
- placing the filters into the bath by hand;
- with sensor for open cover;
- computerized control unit with touch screen panel.



Technical data:

Bath	870x670x520 mm
Dimensions (LxWxH)	2185x1480x1540 mm
Heating	4x7 kW
Pumps	2x0,37 kW
Heating drying	5 kW
Compressed air	6 bar
Installed power	34 kW



Turning device for crates, 65.1100.20

Made of stainless steel DIN 1.4301 (AISI 304).



Passive roll conveyor

For mounting at the exit of a crate washing machine. Plastic rolls without drive, frame made of stainless steel DIN 1.4301 (AISI 304). Length on clients' wishes.
The example on the photo is for cross crates moving with length 3000 mm, art. number 62.4011.45.



Basket

Designed for transportation of products in crates washing machines, that can't be transported otherwise. Dimensions 600x400x400 mm. Made of DIN 1.4301 (AISI 304).

The example on the photo is basket for fish trays with art. number 62401736.