

Product specification

The spiral washer SW-50 is suitable for washing all kinds of cut or uncut vegetables and fruit.

Scope of delivery

- washbasin with pump
- pump tank with static sieve
- control cabinet with control panel
- outfeed conveyor or outfeed chute, depending on version

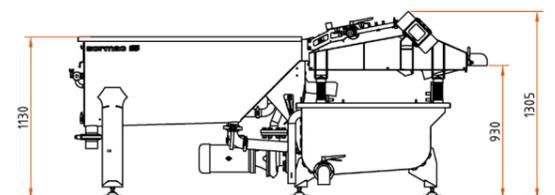
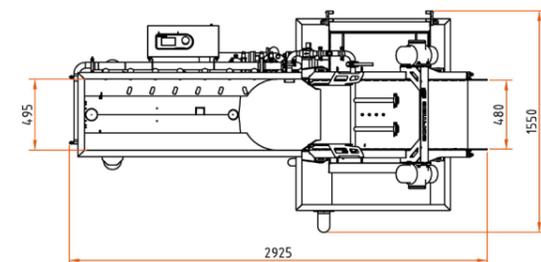
Options

- flycatcher with stainless steel motor
- rotating sieve in the pump tray instead of a static one
- UV-C installation
- carousel for 3 centrifuge baskets
- platform for 3 or 6 centrifuge baskets
- washer with mobile frame
- cooling coil in the pump tank
- fan with air injection
- stainless steel motor instead of painted steel
- dosing unit for additives
- external plate cooler

Technische gegevens

Type	SW-50/250	SW-50/350
Voltage	400V, 3ph, 50Hz	400V, 3ph, 50Hz
Installed power	3 kW	3 kW
Dimensions (L x W x H)	2,925 x 1,550 x 1,305 mm	3,920 x 1,550 x 1,305 mm
Water capacity	620 litres	815 litres
Capacity*	1,500 kg/h	1,500 kg/h

* The capacity depends on the desired dwell time and product.



Dimensional sketch based on the SW-50/250 version

Spiral washer SW-50



Working principal

The SW spiral washer has been designed to wash whole or cut vegetables that either float or sink.

The product is washed intensively in the washbasin and then transported on a vibration chute. The product is rinsed with clean water here.

The excess washing water discharges through the vibration chute's perforated floor to the pump tank. A pump recirculates the water to the washbasin. Manually adjustable valves and nozzles allow control of the swirling action and flooding separately, to ensure a good washing effect, and the desired dwell time for the product.

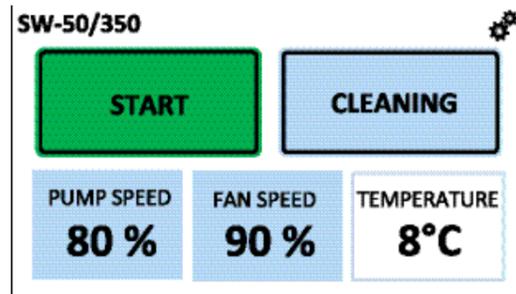
The Spiral washer SW is equipped with a touchscreen allowing operators to activate or deactivate the machine, set the pump speed and read out the water temperature.

The machine is constructed entirely of stainless steel with some plastic components. Technical components, e.g. pumps and vibrators, are also equipped with stainless steel housings.

Capacity

Up to 1,500 kg per hour (depending on the product and required dwell time).





User-friendly operation

The spiral washer SW is operated using the touchscreen. It allows switching components such as the pump and fan (optional) on and off, setting the speeds and reading out the water temperature. The touchscreen is mounted at an ergonomic height.

High-quality materials

All parts are made of stainless steel or blue plastic.

Hygienic piping

The piping is welded and equipped with sanitary fittings that allow easy dismantling or cleaning.



Outfeed conveyor (optional)

This is an optional replacement for the vibration chute – ideal for delicate products.



Vibrator motors

Made of stainless steel and mounted out of reach of product.

Adjustable water flow

Adjusting the pump speed and position of the nozzles and valves allows washing of all types of sliced or unsliced vegetables and fruit.

Sprinkler tube

For rinsing the product with fresh water.

Flycatcher (optional)

For removing small particles from the water. Equipped with stainless steel motor, protection class IP 66.

Hygienic design control cabinets

Made entirely of stainless steel with an integral sloping roof and hygienic locks.

Unique quick release mechanisms

These make it possible to easily remove the vibration chute for cleaning.

Rotating sieve (optional)

Small particles are automatically collected in the trap. The rotating sieve is equipped with a stainless steel motor.

UV-C installation (optional)

The water is pumped through ultraviolet light, which destroys the bacteria in the water.



Fan (optional)

Air injection generates extra movement in the washing water. This provides a more intensive washing process and helps ensure that the product is submerged. The fan is positioned under the washbasin on the supply side.

