



**INDUSTRIES SERVED**



**CHOCOLATE & CANDY**



**MEAT & POULTRY**



**DRESSINGS, RELISHES & DIPS**



**SOUPS & SAUCES**



**CHEESE & DAIRY**



**PET FOOD**



**SAVOURY & PIE FILLINGS**



**READY MEALS**

The CW1000 is a heavy-duty cabinet washer designed for batch type operation. Wash and sanitize containers, mixing bowls, cutting boards, sheet pans and all commonly used utensils within the food processing, bakery, or catering industries.

The split door construction allows for quick load and unload and the stainless-steel basket slides in and out of the wash chamber with ease. Our Utensil washers are designed to eliminate the need for manual washing and provide exceptional results on a constant basis.

**FEATURES**

**304**

STAINLESS  
STEEL



ADJUSTABLE  
TIMES



CHEMICAL  
AUTO DOSING



RE CIRCULATED  
HOT WASH

**185°F**

HIGH TEMP  
RINSE



HMI  
CONTROLLED



STEAM OR  
ELECTRIC



WATER  
SAVING





## OPERATIONAL DESIGN

Designed with two stainless steel tanks as standard heated by electrical immersion type heaters, steam plate coils or direct steam injectors. The main tank has a recirculated chemical detergent wash between 130-150°F. Surfaces of the soiled containers are cleaned with our innovative Travel jet system which oscillates back and forth inside of the main wash tank.

Filtration is achieved by a set of double removable drawer filter screens. The second tank provides a 185°F heated freshwater sanitizing rinse. Four pre-programmed wash cycles can be selected from the HMI control panel. In addition there is self-clean cycle.

Chemical is automatically dosed by a automatic dosing machine where a conductivity probe positioned within the wash tank monitors the PPM and automatically adjusts per the required set point.



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## SAFETY FEATURES

Our range of industrial washing machines are designed with numerous safety features as standard; we have equipped the CW1000 with time delayed magnetic door locks, a unique feature which maximizes user safety.

The CW1000 has been designed with energy efficiency and maintenance in mind, which ensures a user friendly, reliable, and efficient way of cleaning containers or machine components by operators within the food production industry.

## SANITARY DESIGN

The CW1000 utensil washer is built using hygienic principles applied to all our equipment, thus eliminating potential bacteria and pathogen breeding traps.

## CUSTOMIZED SOLUTIONS

All our equipment we can customized to your specific needs. Our machines can be integrated with a range of options to wash different types of containers or tanks.

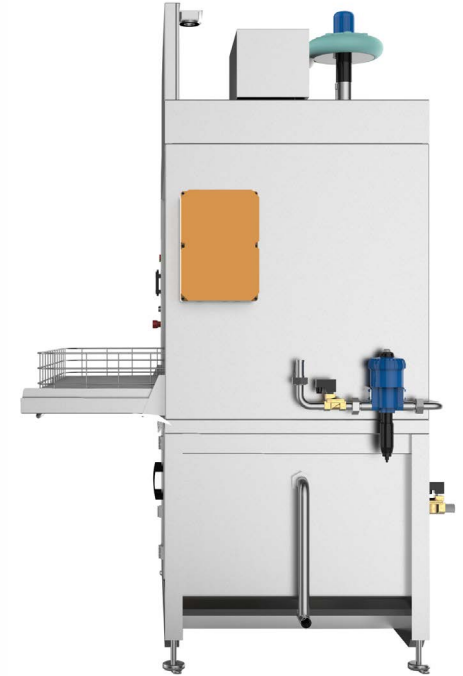
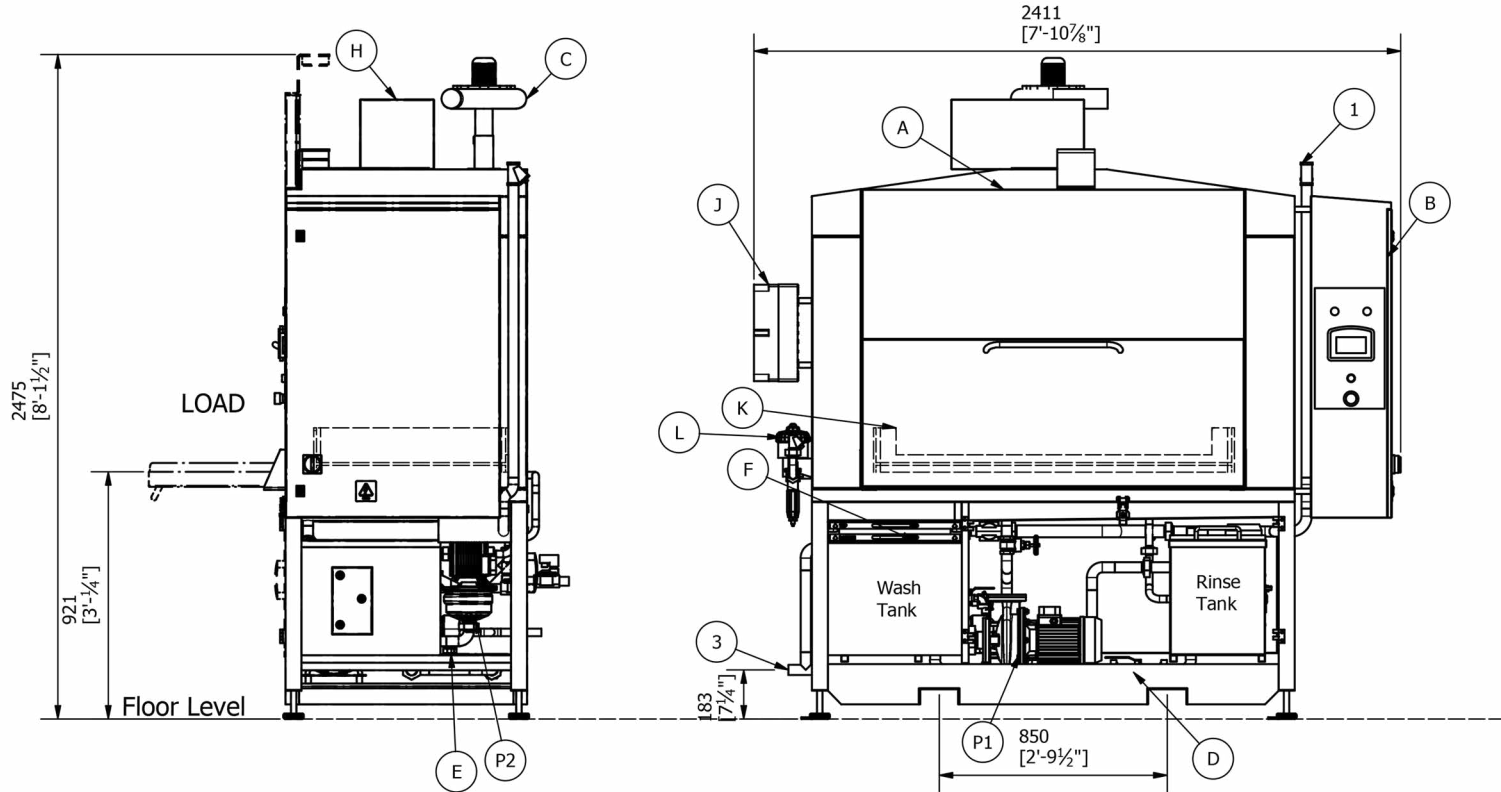
**MACHINE SERVICE DETAILS ELECTRICAL HEATED MACHINE:**

<b>ELECTRIC</b>	480v 60Hz 3 phase 4 wire 52 amps/phase FLC. 24 V DC control circuit
<b>WATER</b> 1 x 1" NPT Inlet	30 – 45 psi inlet pressure (Hot preferred, if available)
<b>DRAIN</b> 1 X 2"	Outlet Gravity only
<b>STEAM EXHAUST</b> 1 x 3" Diameter outlet	Nominally 650CFM @ 1" wg.

**MACHINE SERVICE DETAILS STEAM HEATED MACHINE:**

<b>ELECTRIC</b>	480v 60Hz 3 phase 4 wire 52 amps/phase FLC. 24 V DC control circuit
<b>WATER</b> 1 x 1" NPT Inlet	30 – 45 psi inlet pressure (Hot preferred, if available)
<b>DRAIN</b> 1 X 2"	Outlet Gravity only
<b>STEAM EXHAUST</b> 1 x 3" Diameter outlet	Nominally 650CFM @ 1" wg.
<b>STEAM</b>	45-70 PSI inlet pressure. 1 x 225 lbs per hour for the wash plate coil heat exchanger. 1 x 145 lbs per hour for the hot rinse direct injector.

**DIMENSIONS**  
**CW1000 CABINET STYLE**  
**UTENSIL WASHER**



ITEM	DESCRIPTION
A	Access Door c/w Interlocks
B	HMI Control Panel
C	Extract Fan
D	Drain Valves
E	Electric Heaters
F	Horizontal Filters
H	Traveljet Drive
J	Detergent Doser
K	Load Basket (1320x720x160mm)
L	Sanitiser Unit
P1,P2	Pumps

