



INDUSTRIES SERVED



CHOCOLATE & CANDY



MEAT & POULTRY



DRESSINGS, RELISHES & DIPS



SOUPS & SAUCES



CHEESE & DAIRY



PET FOOD



SAVOURY & PIE FILLINGS



READY MEALS

T1000+1SB is a single lane continuous tunnel washer designed for medium to large sized operations in industries such as food production, poultry and meat plants, bakeries, or distribution center's. Designed to wash a whole range of containers such as plastic trays, meat lugs, sheet pans, bakery trays, lidded boxes, buckets, or medical waste containers. The T1000+1SB is a three-tank machine and is supplied with an ambient cold water prewash a heated re-circulated chemical wash, a re-circulated high temperature rinse at 185°F and ends with a fresh water sanitizing chemical rinse. Suited to high care applications where further temperature and chemical sanitizing processes are required, a single stage bulk water removal section is fitted to remove any bulk water left on the containers.

FEATURES

 PRE PRE WASH	 RE CIRCULATED HOT WASH	 185°F RE CIRCULATED HOT RINSE	 CHEMICAL AUTO DOSING	 SANITIZING CHEM RINSE	 BLOWER MODULE SECTIONS	 1000 trays TRAYS WASHED P.H
 304 HIGH FLOW SS PUMPS	 304 STAINLESS STEEL BELT OR CHAIN	 304 STAINLESS STEEL	 304 SS STEAM EXTRACTOR	 SCREEN FILTRATION	 HMI CONTROLLED	 HEATING OPTIONS



OPERATIONAL DESIGN

The soiled item is loaded on to the infeed where a stainless-steel chain conveyor picks up the tray and conveys it through the machine at a speed selected by the operator. Trays are conveyed through three dedicated re-circulated tanks, the first tank is a cold-water prewash assisting in removing any bulk product or fatty proteins. The second is a heated wash tank with an automatic chemical dosing system controlled by a conductivity probe. The third tank gives a sanitizer high temperature hot water rinse at 185°F.

In each tank water is pumped by stainless steel head pumps to a set of dedicated wash and rinse manifolds positioned 360° around the soiled tray. Food grade curtains in the wash tunnel separate all three zones preventing splash over from each tank, conductive level probes are fitted in all tanks to maintain the correct water level. In each tank there is a set of double removable filter drawers. As an option filtration can be upgraded to an automatic rotary filter unit. A fresh water final rinse with a sanitizer chemical additive doser is also installed giving a chemical rinse if required, if needed this can be isolated.

HEATING

The T1000 can be heated by electrical immersion heaters, indirect steam plate exchangers, direct steam by injectors or gas.

BULK WATER REMOVAL SECTION

A 10hp blower fan is mounted on the top of the machine canopy within a stainless-steel enclosure. Ambient air is drawn in and delivered through stainless steel piping to stainless steel air knives positioned around the tray for best removal of bulk water. The blower chamber is accessed by an electrical interlocked side access panel. Additional blower modules for increased drying can be fitted as an optional extra.

SANITARY DESIGN

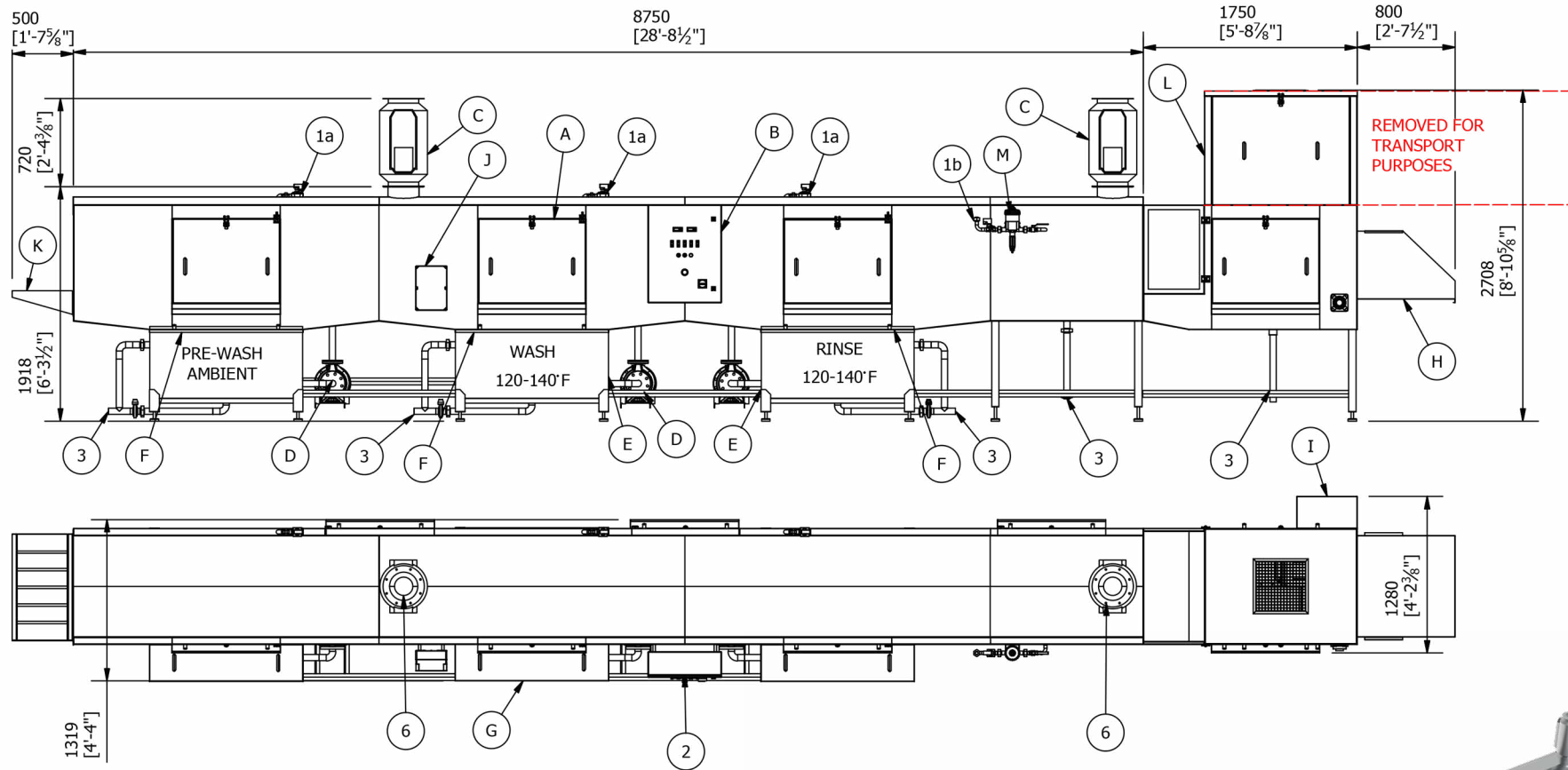
The T1000 is designed to eliminate any potential bacteria and pathogen breeding traps.

CUSTOMIZED SOLUTIONS

We can customize all our equipment to your specific individual needs.

SAFETY FEATURES

Our range of industrial washing machines are designed with numerous safety features as standard, such as electrical interlocked doors, emergency stop push buttons monitored by a safety relay mounted in the main control panel.



ITEM	DESCRIPTION
A	Access Doors c/w Magnetic Interlocks
B	Control Panel
C	10" Extraction Fans (x2)
D	Wash Pumps (10 HP Ea.)
E	Heating System
F	Basket Filters
G	Tank Access
H	Offload Shute
I	Conveyor Drive
J	Dosing Unit
K	K.O.Table
L	Single Stage Blower (10 HP)
M	Dosatron Sanitiser

KEY	SERVICE
1a	Water Inlets: 3x 1" NPT, Hot/Ambient @ 30-40 Psi
1b	Water Inlet: 3/4" NPT, Ambient @ 30-40 Psi
2	Control Panel: 480V, 60Hz, 3~, 4 Wire
3	Drains: 2" RJT (x5)
6	Steam Extract: 2 x10"Dia. 650 cfm @ 1"WC

