

T400 CONVEYORIZED TUNNEL WASHER



INDUSTRIES SERVED



The T400 is a single lane continuous type washer which is ideally suited for small to medium size operations, or where operational space is minimal. Its specifically designed to wash a whole range of containers such as plastic trays, meat lugs, sheet pans, bakery trays. Lidded type boxes and even buckets.

The T400 Is supplied with a re-circulated chemical wash and a freshwater rinse.

FEATURES





OPERATIONAL DESIGN

The tray is loaded to the in-feed of the tunnel where a stainless-steel chain conveyor with lugs picks up the tray. Hot water heated by electrical immersion or steam maintains the wash water temperature within the re-circulated wash tank. Chemical can be automatically dosed with a conductivity probe installed in the wash tank. The water filtration system is a set of double removable filter drawers.

Wash water is pumped at pressure by a stainless steel head pump to a set of dedicated wash manifolds, installed 360° around the soiled tray. Conductive level probes automatically maintain optimum water level in the tank.

A fresh water rinse coupled with a dosing system adds sanitizer additive chemical, the fresh water rinse is supplied at mains temperature, but can also be supplied with an electrical booster heater or steam mixing valve.

View this product online



sales@cmpsolutions.net t. 951 808 4376 f. 951 808 8657

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.

SANITARY DESIGN

As with all our machines the T400 conveyorized washer is built using all the hygienic principles applied to all our equipment thus eliminating potential bacteria and pathogen breeding traps.

DIMENSIONS



ADVANCED HYGIENE SOLUTIONS





