



INDUSTRIES SERVED



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MEAT & POULTRY



DRESSINGS, RELISHES & DIPS



SOUPS & SAUCES



CHEESE & DAIRY



PET FOOD



SAVOURY & PIE FILLINGS



READY MEALS

The T400+1SB is a single lane continuous type washer which is ideally suited for small to medium size operations, or where operational space is minimal. 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 and a single stage bulk water removal section.

FEATURES

<p>304 STAINLESS STEEL</p>	<p>RE CIRCULATED HOT WASH</p>	<p>SANITIZING CHEM RINSE</p>	<p>CHEMICAL AUTO DOSING</p>	<p>BLOWER MODULE SECTIONS</p>	<p>400 trays TRAYS WASHED P.H</p>	<p>STEAM OR ELECTRIC</p>
<p>304 HIGH FLOW SS PUMPS</p>	<p>304 STAINLESS STEEL BELT OR CHAIN</p>	<p>WATER SAVING</p>	<p>304 SS STEAM EXTRACTOR</p>	<p>SCREEN FILTRATION</p>	<p>AB CUSTOM CARRIAGE</p>	<p>HYGIENIC BY DESIGN</p>

T400 CONVEYORIZED TUNNEL WASHER WITH A SINGLE STAGE BULK WATER REMOVAL SECTION



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.

BULK WATER REMOVAL SECTION

A single stage bulk water removal section removes excess water from the totes. The 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. Access to the blower chamber is by an electrical interlocked side access panels. For increased drying additional blower modules can be fitted as an optional extra.

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+1SB conveyorized washer is built using all the hygienic principles applied to all our equipment thus eliminating potential bacteria and pathogen breeding traps.

