



**INDUSTRIES SERVED**



**CHOCOLATE & CANDY**



**MEAT & POULTRY**



**DRESSINGS, RELISHES & DIPS**



**SOUPS & SAUCES**



**CHEESE & DAIRY**



**PET FOOD**



**SAVOURY & PIE FILLINGS**



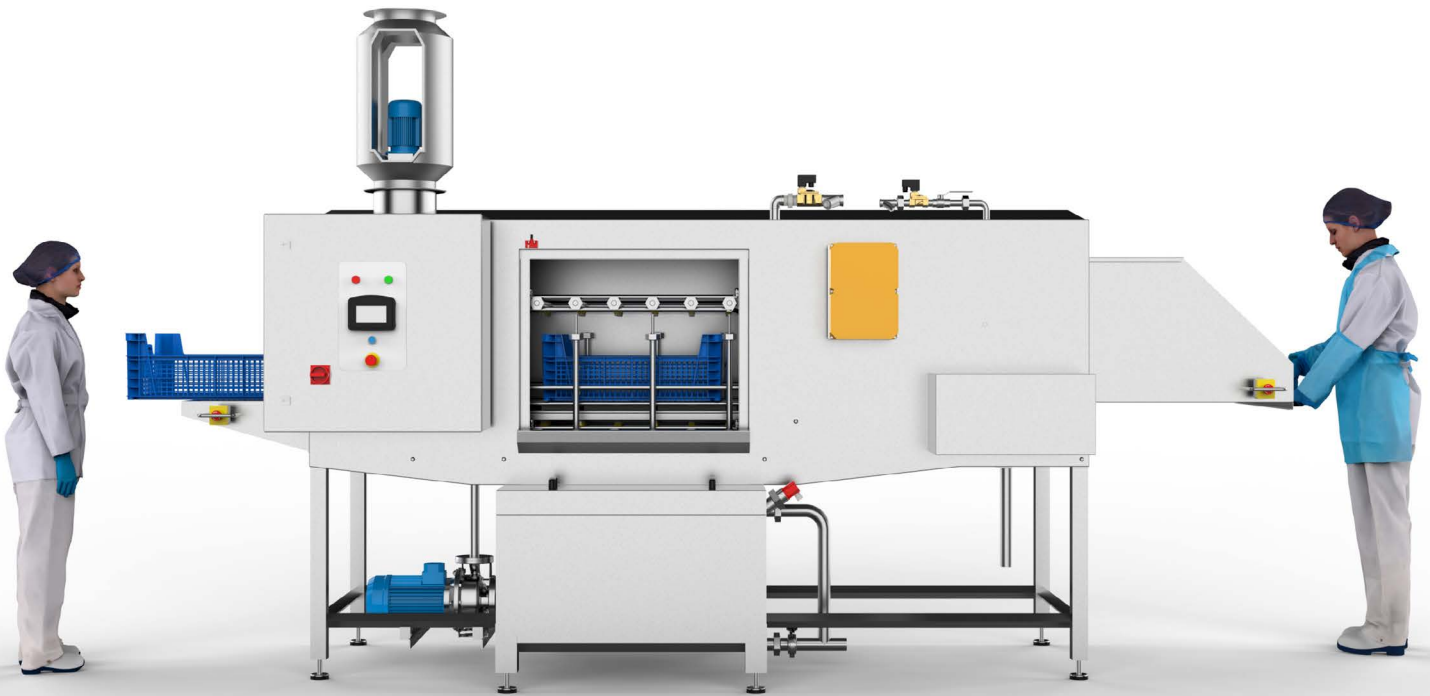
**READY MEALS**

The T600 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 T600 Is supplied with a re-circulated chemical wash and a freshwater rinse, however it can be also supplied with a re-circulated hot rinse at 185F.

**FEATURES**

<p><b>304</b> STAINLESS STEEL</p>	<p><b>RE CIRCULATED HOT WASH</b></p>	<p><b>SANITIZING CHEM RINSE</b></p>	<p><b>CHEMICAL AUTO DOSING</b></p>	<p><b>INDUSTRIAL WASHING</b></p>	<p><b>600 trays</b> TRAYS WASHED P.H</p>	<p><b>STEAM OR ELECTRIC</b></p>
<p><b>304</b> HIGH FLOW SS PUMPS</p>	<p><b>304</b> STAINLESS STEEL BELT OR CHAIN</p>	<p><b>WATER SAVING</b></p>	<p><b>304</b> SS STEAM EXTRACTOR</p>	<p><b>SCREEN FILTRATION</b></p>	<p><b>AB</b> CUSTOM CARRIAGE</p>	<p><b>HYGIENIC BY DESIGN</b></p>



## OPERATIONAL DESIGN

The item 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, steam or natural gas maintains the wash water temperature within the re-circulated wash tank. Chemical is automatically dosed with a conductivity probe installed in the wash tank. The water filtration system is a set of double removable filter drawers or alternatively our automatic rotary design filter can be fitted as an option.

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.

## 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 T600 conveyORIZED washer is built using all the hygienic principles applied to all our equipment thus eliminating potential bacteria and pathogen breeding traps.

## CUSTOMIZED SOLUTIONS

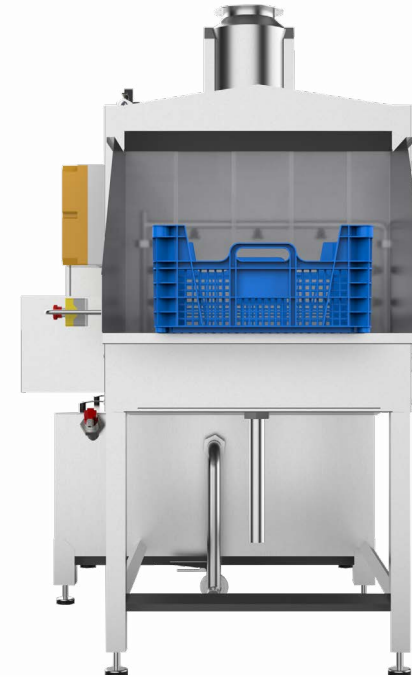
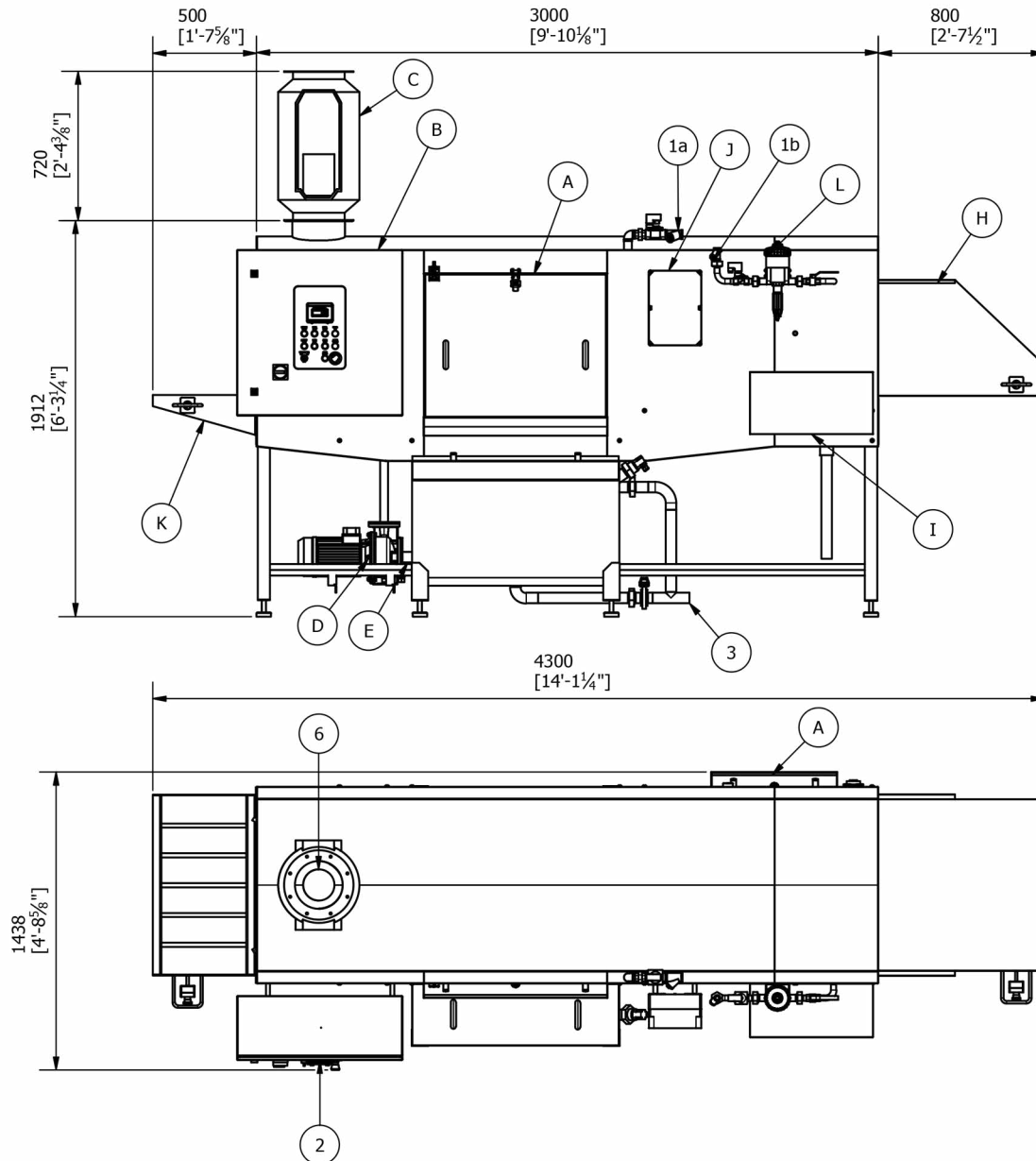
We can customize all our equipment to your specific individual needs. All machines can be integrated with a range of options to wash different type of containers or tanks.

**MACHINE SERVICE DETAILS ELECTRICAL HEATED MACHINE:**

<b>ELECTRIC</b>	480v 60Hz 3 phase 4 wire 75 amps/phase FLC. 24 V DC control circuit
<b>WATER</b> 1 x 1" NPT Inlet 1 x 3/4" NPT Inlet	30 – 45 psi inlet pressure (Hot preferred, if available) 30 – 45 psi inlet pressure @ Ambient for freshwater rinse
<b>DRAIN</b> 1 X 2"	Outlet Gravity only
<b>STEAM EXHAUST</b> 1 x 10" Diameter outlet	Nominally 650CFM @ 1" wg

**MACHINE SERVICE DETAILS STEAM HEATED MACHINE:**

<b>ELECTRIC</b>	480v 60Hz 3 phase 4 wire 75 amps/phase FLC. 24 V DC control circuit
<b>WATER</b> 1 x 1" NPT Inlet 1 x 3/4" NPT Inlet	30 – 45 psi inlet pressure (Hot preferred, if available) 30 – 45 psi inlet pressure @ Ambient for freshwater rinse
<b>DRAIN</b> 1 X 2"	Outlet Gravity only
<b>STEAM EXHAUST</b> 1 x 10" 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



KEY	SERVICE
1a	Water Inlet: 1" NPT, Hot or Ambient @ 30-45 Psi.
1b	Sanitizer Water Inlet: 3/4" NPT, Ambient @ 30-45 Psi.
	Mains Power: 480V, 60Hz, 3~, 4 Wire
2	Supply Cabling: Do Not Exceed 158°F Max. Temp Rating
3	Drain: 2" RJT
6	Steam Exhaust: 10" Dia, 650 cfm @ 1"wg

ITEM	DESCRIPTION
A	Access Doors c/w Magnetic Interlocks
B	Control Panel
C	Extraction Fan
D	Wash Pump
E	Electric Heating
F	Filters
G	Tank Access
H	Offload Shute
I	Conveyor Drive
J	Dosing Unit
K	K.O. Table
L	Sanitizer Unit