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READY MEALS

The T600+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 T600 is supplied with a re-circulated chemical wash, 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>600 trays TRAYS WASHED P.H</p>	<p>HEATING OPTIONS</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>HMI HMI CONTROLLED</p>	<p>HYGIENIC BY DESIGN</p>

T600+1SB CONVEYORIZED TUNNEL WASHER WITH A SINGLE STAGE BULK WATER REMOVAL SECTION



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.



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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

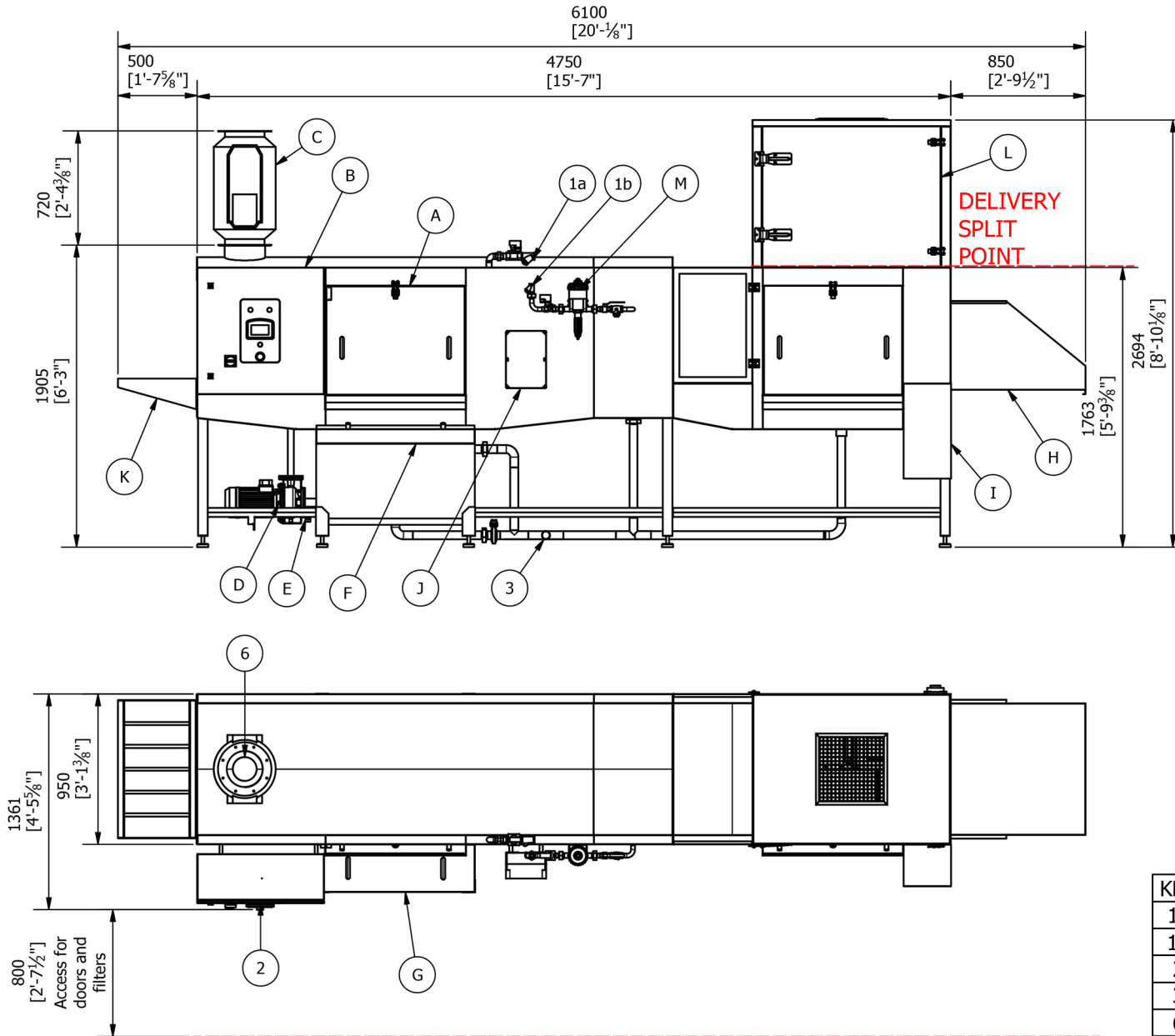
As with all our machines the T600+1SB conveyorized washer is built using all the hygienic principles applied to all our equipment thus eliminating potential bacteria and pathogen breeding traps.

MACHINE SERVICE DETAILS ELECTRICAL HEATED MACHINE:

ELECTRIC	480v 60Hz 3 phase 4 wire 75 amps/phase FLC. 24 V DC control circuit
WATER 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
DRAIN 2 X 2"	Outlet Gravity only
STEAM EXHAUST 1 x 10" Diameter outlet	Nominally 650CFM @ 1" wg

MACHINE SERVICE DETAILS STEAM HEATED MACHINE:

ELECTRIC	480v 60Hz 3 phase 4 wire 75 amps/phase FLC. 24 V DC control circuit
WATER 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
DRAIN 1 X 2"	Outlet Gravity only
STEAM EXHAUST 1 x 10" Diameter outlet	Nominally 650CFM @ 1" wg.
STEAM	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



Mass: 787kg/0.87 Ton (US)

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

KEY	SERVICE
1a	Water Inlet: 1" NPT, Hot or Ambient @ 30-45 Psi.
1b	Sanitizer Water Inlet: 3/4" NPT, Ambient @ 30-45 Psi.
2	Mains Power: 480V, 60Hz, 3~, 4 Wire
3	Drains: 2" RJT
6	Steam Exhaust: 10" Dia, 650 cfm @ 1"wg