



INDUSTRIES SERVED



CHOCOLATE & CANDY



MEAT & POULTRY



DRESSINGS, RELISHES & DIPS



SOUPS & SAUCES



CHEESE & DAIRY



PET FOOD



SAVOURY & PIE FILLINGS



READY MEALS

The T800 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. T800 is 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, washing up to 800 totes per hour. T800 is a two-tank machine with a heated re-circulated chemical wash, a re-circulated high temperature rinse at 185°F ending with a fresh water sanitizing chemical rinse. Its ideally suited to high care applications where further temperature and chemical sanitizing processes are required.

FEATURES

<p>304 STAINLESS STEEL</p>	<p>RE CIRCULATED HOT WASH</p>	<p>185°F RE CIRCULATED HOT RINSE</p>	<p>CHEMICAL AUTO DOSING</p>	<p>SANITIZING CHEM RINSE</p>	<p>800 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 CONTROLLED</p>	<p>HYGIENIC BY DESIGN</p>



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.

Conveyed through two dedicated re-circulating tanks. The first heated wash tank has an automatic chemical dosing system which works from a conductivity probe. The second tank is a re-circulated high temperature hot water sanitizing rinse. Water is pumped from both tanks 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 both zones preventing splash over from each tank. Conductivity level probes are fitted in both tanks to maintain water level and automatically re-fill when needed.

Filtration is achieved by a set of double removable filter drawers installed in each tank. As an option the filtration can be upgraded to our automatic rotary filter unit. A fresh water final rinse with a sanitizer chemical additive doser is also installed which gives a chemical rinse should this be required, if needed this can be isolated.



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HEATING

Various types of heating can be utilized on the T800 tunnel washer, electrical immersion type heaters, steam by means of indirect steam plate exchangers, direct steam by injectors or finally gas heating by heavy duty coils fitted within the wash tank.

SANITARY DESIGN

As with all our machines the T800 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.

SAFETY FEATURES

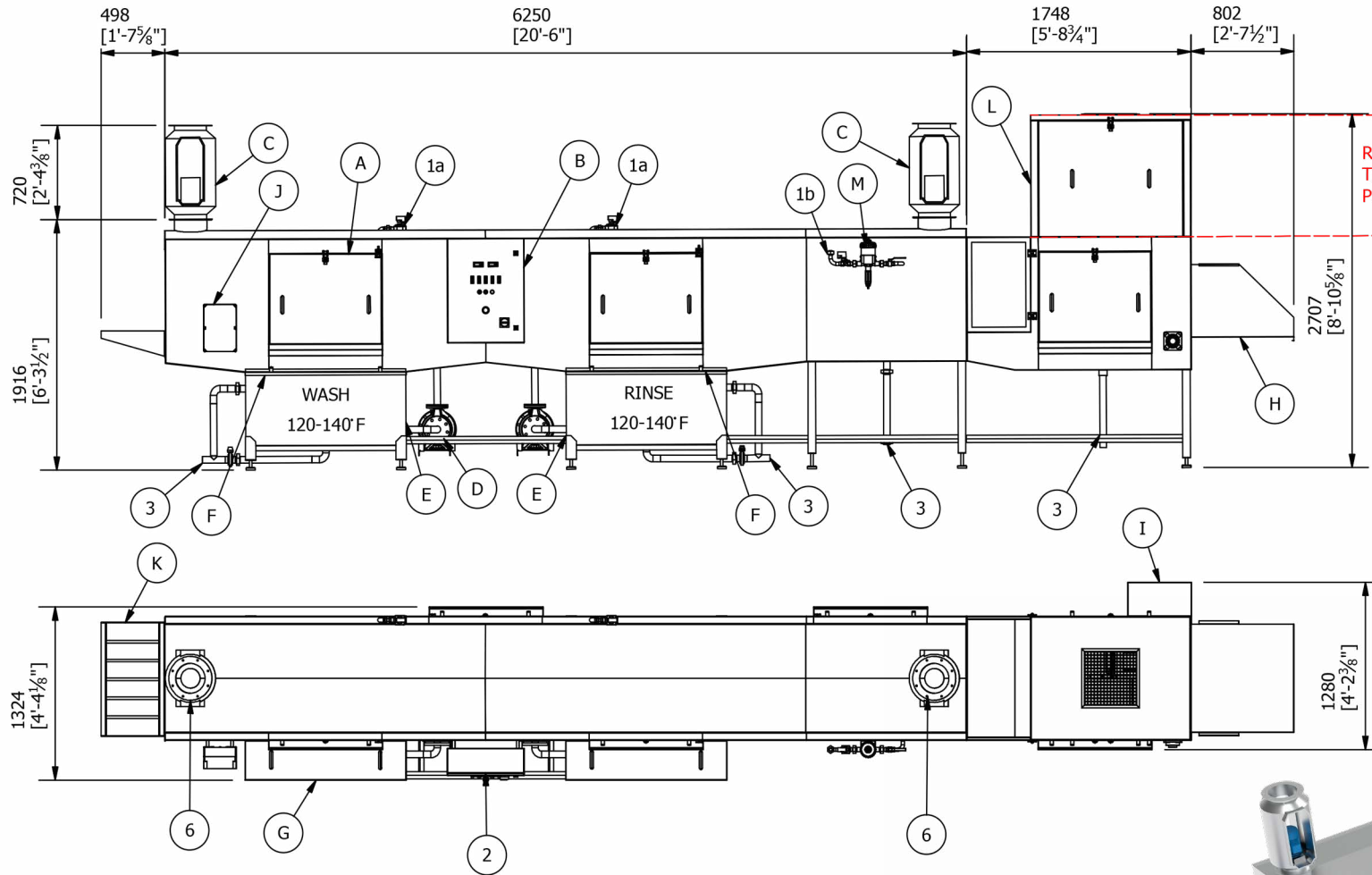
Our range of industrial washing machines are designed with numerous safety features as standard, such as electrical interlocked doors, emergency stop push buttons monitored by a safety relay mounted in the main control panel.

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 ¾" 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

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 ¾" 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



KEY	SERVICE
1a	Water Inlets: 2x 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

REMOVED FOR
 TRANSPORT
 PURPOSES

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

