



INDUSTRIES SERVED



CHOCOLATE & CANDY



MEAT & POULTRY



DRESSINGS, RELISHES & DIPS



SOUPS & SAUCES



CHEESE & DAIRY



PET FOOD



SAVOURY & PIE FILLINGS



READY MEALS

CM Process Solutions manual Euro buggy wash frame is the most cost effective and efficient way of handling the industry standard 400 lb. & 600 lb. Euro style buggys. Specifically designed for small processing facilities which have the need to wash a small amount of Euro buggys or VEMAG per day.

FEATURES

304
 STAINLESS
 STEEL

400lb 600lb
 EURO BUGGY

BACK SAVING



**POSITIONING
 GUIDES**

**DIN
 9797**
 STANDARD

**HYGIENIC
 BY DESIGN**



OPERATIONAL DESIGN

Manufactured from 304 grade stainless steel and with a mobile design. Euro buggys are simply located in the lifting arms allowing the operative to manually rotate the Euro buggy.

The buggy is held clear from the wash room floor giving access to all sides. The Euro buggy is positioned at 10° from horizontal which enables the residual wash water to drain away.

The use of the manual wash frame removes the requirement for manual handling operations. Negating repetitive injuries and increasing productivity whilst eliminating potential workers compensation claims.

The frame also prevents any potential damage sustained to the Euro buggy during washing operations.

OPERATIONAL SAFETY

All of our machines are designed with operator safety in mind. There are no trap or knit points when an operator can trap his or her finger.

SANITARY DESIGN

Our products are designed with hygienic principles in mind. They are manufactured from 304 grade stainless steel and are suitable for direct contact with food products.



