



Innovative rustfrie løsninger

VV 200 Washing plant for meat trolleys



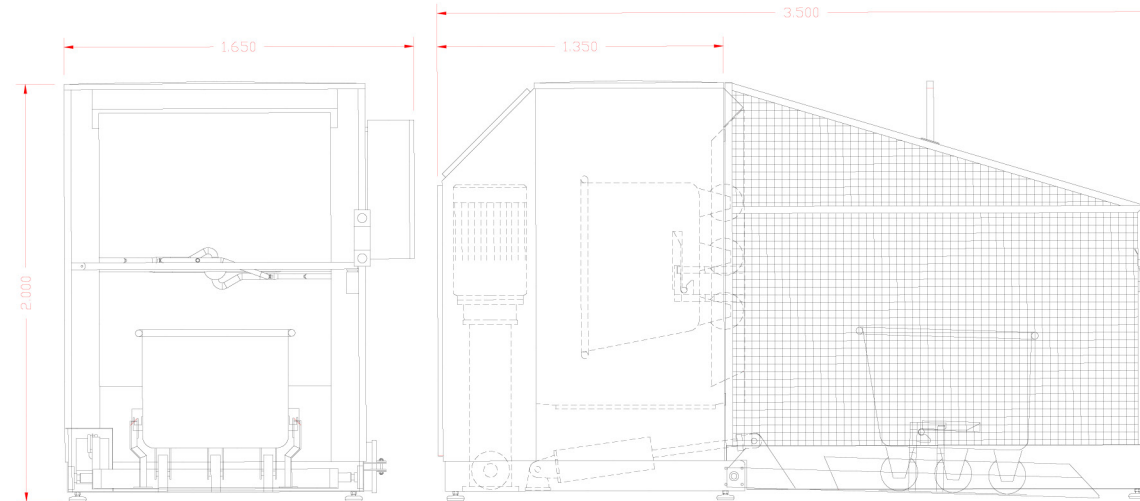


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How it works:

A dirty trolley is placed in the brackets on the lid of the machine. The safety bar is lowered and the operator activates the machine by pushing the start button. The lid closes automatically and the process begins. The trolley is washed with heated soap water coming from the rotating nozzle tubes. The nozzle system will rotate until the programmed number of revolutions are reached. The water runs via the filter tray back to the tank where it is recycled. When the wash is finished the trolley will be flushed over with fresh water coming from the nozzle system. Again the nozzle system will rotate until the programmed number of revolutions are reached. After a short drip-off time, the lid will open again and the trolley is cleaned and ready for production. Depending on the programmed washing- cycles, the capacity is up to 40 trolleys per hour.





Technical Data & Advantages

STANDARD-EQUIPMENT:

- 1 kW pump (17bar - 220L/min)
- Thermostatic controlled steam- or electrical heating (40o – 60o C.)
- Automatic water filling
- Dry-run protection
- Double filter tray (1,0 resp. 2,0 mm)

CONNECTIONS:

- Water filling 3/4 " BSPT
- Afterflush 3/4 " BSPT
- Steam 1" BSPT
- Overflow 1 1/4 " BSPT
- Compressed air 10mm quick
- Power coupling 3x400V 50Hz

ADVANTAGES:

- Quick and efficient cleaning
- Eliminates hard and monotonous work
- Environmentally friendly
- Economical
- Easy programming of washing-cycles
- Made from stainless steel



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