

Washing

For lettuce heads and bunched



- Capacity: 30 heads per minute
- Product: whole head lettuce varieties, bok choy etc.

Machine Description:

The washing system consists of a belt conveyor, a shower rose and spray bars in a washing tunnel as well as a water catchment tank with recirculation system.

The product is manually placed on the infeed end of the conveyor carrying the product in through the washing zone.

The catchment tank is made up of three compartments each with manway doors for easy cleaning.

The washing section is covered with a canopy to retain the water within the washing module and thereby reducing water spillage to the floor to a minimum.

Including electrical controls in stainless steel cabinet with individual start stop of conveyor belt and pump. Adjustable speed is optional.

Tripax

Tel: +61 (0)3 9760 6700
Fax: +61 (0)3 9762 9018
email: sales@tripax.com.au
web: www.tripax.com.au

Jorgensen

Tel: +45 63 13 22 11
Fax: +45 63 13 22 22
email: jorgensen@rbj.dk
web: www.jorgensen.dk