

Washing twin vortex washer



- Capacity: 1.5 to 2.5 tonne per hour (3000 to 5500 lb per hour)
- Product: Salad leaf, cut vegetables, herbs, etc

Machine Description:

Designed for washing and treating of leafy produce as well as cut vegetables.

Product is fed into the washer and is drawn into and propelled through the water by the twin water vortex. All pieces are separated for a thorough wash without the need of paddles or other mechanical devices thereby providing a gentle but thorough wash without damage.

The water and product then spills over a vibratory dewatering screen where the water is removed through perforated screens to then pass through a rotary wedgewire filter (0.5mm) and into an accumulation tank. The water is then recirculated to the washer. The product travels over the dewatering screens and is discharged over the end.

Many options are available including, cooling coils, air agitation, changeable dewatering screens, pot filter, belt discharge, attached bin tipper, automatic insect removal, water top etc. upon request

Manufactured from heavy duty 316 and 304 stainless steel, heavy duty industrial motors and components for a long, trouble free life.

Various options



Cooling coils



Changeable screens



Air agitation



Pot (cloth) filter



Belt discharge

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