

AUTOMATIC WASHER FOR STANDARD 200 LITRE CONTAINERS



An automatic system for the washing of standard 200 litre containers; Two versions are available, either for the washing of one or two containers at a time.

The machine constitutes of a washing section, under which is the water container and heater, with a filtering system that permits continuous reuse.

The door to the washing room is hung with hinges on the lower part and is equipped with an opening and shutting system, to which, thanks to it's special clips, the container that is to be washed is fixed.

After having clipped the container in place, the operator can press the button to start the cycle; the door will then close and the washing cycle will begin, automatically followed by the rinsing and drying cycles.

At the end of the cycle, the door will automatically open.

Here is a brief description of the technical characteristics of the washing system:

- The washing system in the washing chamber is divided into two rotating washing rings, upon which, washing and rinsing nozzles are fixed.
- Specific detergents and sanitizing products must be added to the washing water, the machine can be equipped with a control and metering gearbox.
- The clean water for the rinse comes from the factory's water supplies is deposited into the tub, replenishing supplies after each wash. If the client desires the system is able to accommodate a disinfectant distributor, that is activated when needed, which makes it possible to automatically carry out the sanitization process of the container at the end of each cycle.
- The re-heating and the maintenance of the temperature of the washing water is results in residual steam that needs to be gotten rid of, this is done through stainless steal ejectors.
- The machine is already complete with automatic valves that control air, water and steam.
- The system is managed by a centralized computer that controls each phase of operation of the machine. The display conveys messages about the state of the machine, also, through a special keyboard it is possible to vary the following:
 - Washing time
 - Rinsing time
 - Draining time
 - Operation time of extractor;
- The main body of the tube and it's rotors are made of stainless steal and the seals are made from viton.
- The structure of the machine was designed in such a way that the cleaning and sanitizing process after each work cycle would be simple and quick.

It is possible to equip that machine, on request, with a stainless steal extractor placed directly onto the top of the machine.

The machine described above is in accordance with and conforms to the European machine directive in the domain of safety, noise and hygiene.

TECHNICAL DATA

(the red data corresponds to the machine that washes two containers at a time)

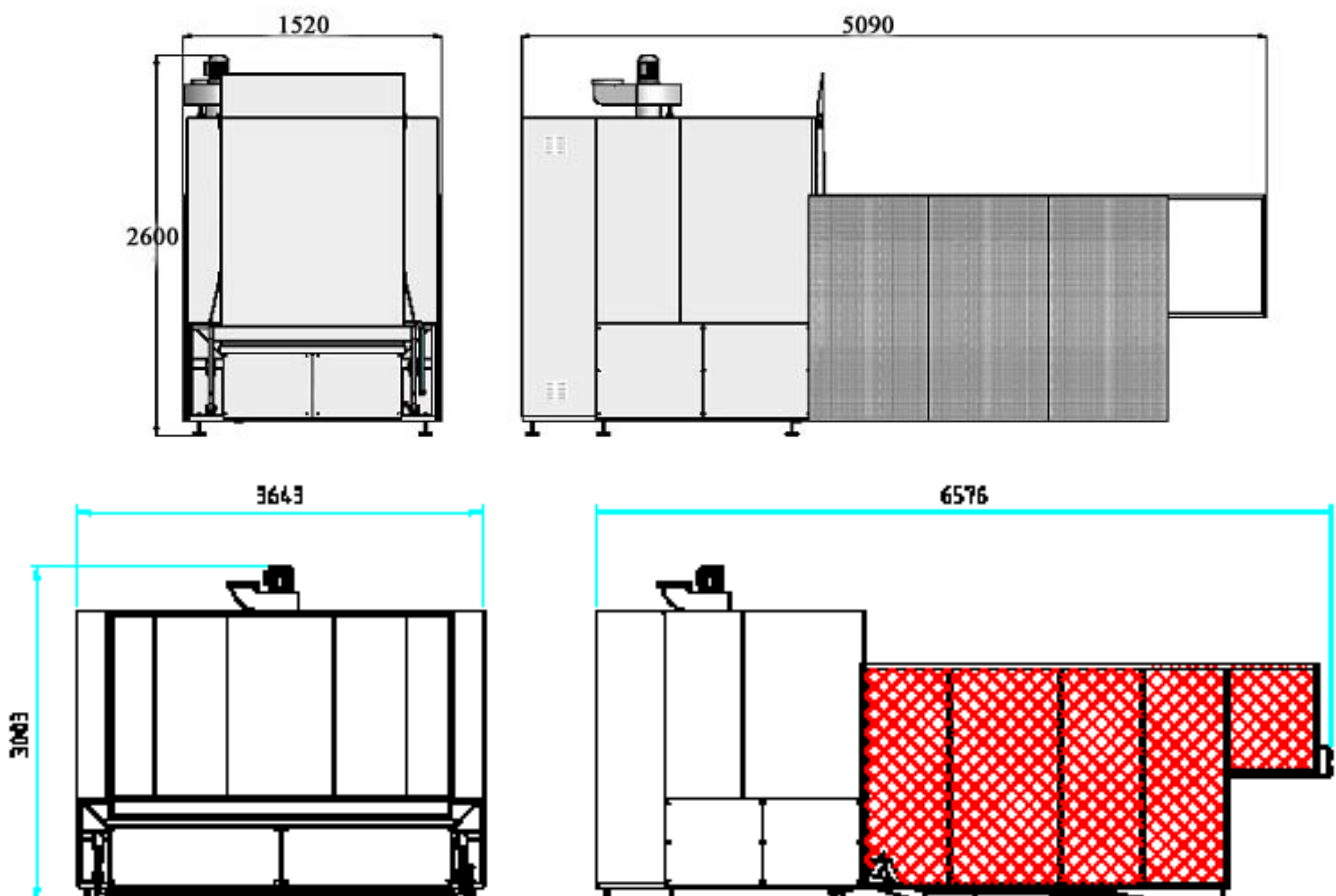
Electrical power: 15 (27) kw

Water consumption per rinse: 8-10 (16/20) litres per cycle (controllable);

Steam consumption: approximately 70 (130) kg/hour, 5 bar max.

Hourly productivity: 15/25 (30/50) containers/hour (The production is an estimate and may vary according to the type of dirt on the containers).

Indicative Dimensions: See the attached diagrams.



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