

MACHINES FOR WORLD CLASS CLEANING AND DISINFECTION

PESUTEKNC

FOOD INDUSTRY

T R O M B I



ISO 9001 certified, 14001 and 18001 compliant

TROMBI

Container washing machine for food industry applications



Wash cabinet volume

- 1.15 m³

Washing temperature range

- +40°C to +85°C

Noise level

- 66 dB

Dimensions

- W 1952 D 1038 H 2414 (mm)

Weight

- 500 kg

Construction

- Stainless steel AISI 304

Other

- Cabinet for 20 l detergent canister

CONNECTIONS

Inlet water

- 3/4" connector
- Max +85°C warm water
- Cold water inlet 3/4"
- Warm water inlet 3/4"

Compressed air

- 1/2" connector

Drain

- ø 51 mm tube, air operated valve

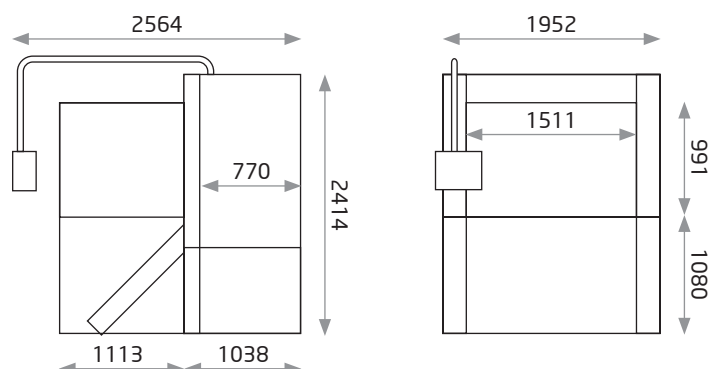
Electrical

- Voltage 3 x 400 V 50 Hz
- Other voltages available
- Fuse 3 x 63 A
- Power 28 kW

- 4 programs for cleaning & disinfecting at max. +85°C
- Hot air option for optimized barrel (200L) drying
- Hydraulic door with torque sensor for safe usage
- Complete safety system including light curtain
- High quality wash system with rotating spray heads
- Automated and adjustable detergent dosage
- Capacity of e.g. 2 pcs 200 l barrels with covers
- Removal of the water pockets with pressured air

Perfectly clean and disinfected containers like barrels and bins with Pesutekno washing system. Wash program times (app. 9-65 min) are designed to clean and disinfect for instance during the lunch breaks. Program times are adjustable according to specific washing requirements.

TROMBI meets high level hygiene requirements for different applications in food industry with its outstanding cleaning features. Where clean and bacteria-free washing results are essential, choose Pesutekno's TROMBI.



units: mm