

MACHINES FOR WORLD CLASS CLEANING AND DISINFECTION

PESUTEKNC

FOOD INDUSTRY

H I L M A



ISO 9001 certified, 14001 and 18001 compliant

When versatility and impressive global track record matters

- New ergonomic design.
- Efficient disinfection of knives, boards, mesh gloves, machine parts etc...
- Washing at +85 C temperature gives hygienic disinfection result.
- Wash programs available in the range of 9 - 65 min.
- Machine can be programmed to meet different requirements.
- Programming: Mitsubishi, 4 different program.
- Siemens, no upper limit for programs.
- Possible to use two separate detergents.
- Electric door lock, possible to be protected with password.
- Wash cabin can be designed for specific washable items.
- Sloping roof prevents the water to remain on top of the machine.



Wash cabinet volume

- 0,5 m³
- 42 Wash racks

Dimensions

- W 1400 D 815 H 1940 (mm)

Weight

- 285 kg

Construction

- Stainless steel AISI 304

Other

- Cabinet for 2x20 l detergent canister

CONNECTIONS

Inlet water

- 3/4" connector
- max +85°C warm water

Drain

- ø 35 mm tube, automatic pump

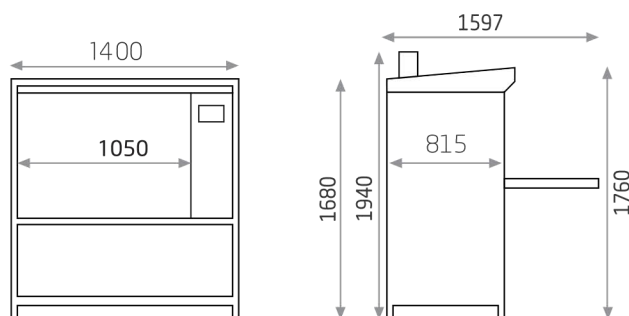
Electrical

- Std. Voltage 3 x 400 V 50 Hz
- Other voltages available
- Fuse 3 x 35 A
- Power 23,5 kW
- Optional frequency 60 Hz
- 4 wire supply available

Perfectly clean and disinfected mesh gloves, knives and tools 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.

Wash programs

There are 4 programs available. Programs are designed for reliable disinfection of tools, boards and machine parts to excellent hygiene standard. Rinse cycles at the end of program secure the clean and safe washing result. Additional detergent pump option for washing aluminium items.



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