

# FRONT WASHING CABINET MODEL 1 (basket 550 x 650)

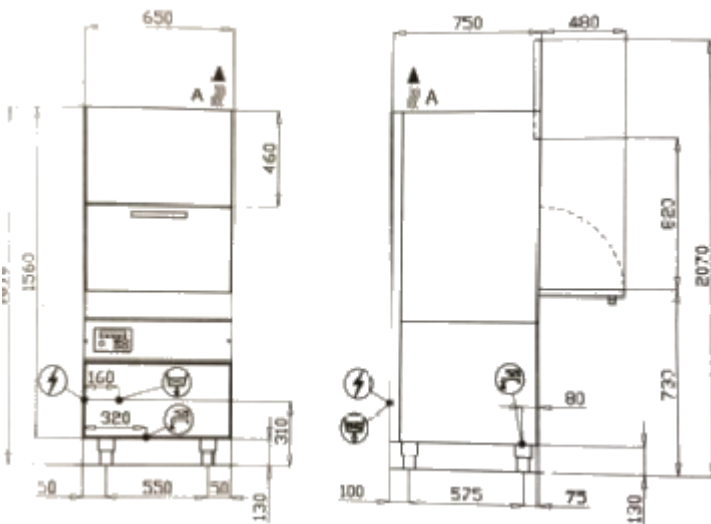
## FOR WHAT PURPOSE?

This wash cabinet is designed for fast, efficient washing of small dairy equipment. It can be used to wash cheese pans, moulds, moulding shovels, squeegees, ladles and filters, as well as larger items such as mould blocks, trays, grids (7 at a time), 73 litre tanks, milk cans, distributors and plastic crates.



*Photo for information only*

## TECHNICAL DETAILS



- Washing bath heating capacity: 3 KW
- Superheater heating capacity: 6 KW
- Connection power: 11 KW
- Weight 120 kg
- Maximum wash temperature: 60°C
- Maximum rinse temperature: 90°C
- Wash bath volume: 25 L
- Water consumption per cycle: 3.5 litres
- Power supply: 380 three-phase + earth + neutral
- Water supply ¾ inch female 2.5 to 3.5 bar
- 5 wash programmes: 2, 4, 6, 8 or 10 minutes
- Manual dosage of cleaning product
- Includes a stainless steel basket 550 x 650 x 75
- Includes a 470 x 300 x 200 wash file

## OPTIONS

- Automatic detergent dosage
- Stainless steel basket or additional binder and accessories as per A005AC sheet

- Packed weight 130 kg
- Packing 680x 800 Ht 1750



## FRONT WASHING CABINET MODEL 2 (850 x 725 basket)

### FOR WHAT PURPOSE?

This wash cabinet is designed for fast, efficient washing of small dairy equipment. It can be used to wash cheese pans, moulds, moulding shovels, squeegees, ladles and filters, as well as larger items such as mould blocks, trays, grids (11 at a time), 73-litre tanks, milk cans, distributors and plastic crates.

Greater washing capacity than the A005 model, so you can wash more equipment in a single cycle.



*Photo for information only*

- Includes: wash basket 850 x 725 mm
- This cabinet can hold either:
  - A maximum of 4 cans of 40 Litres
  - A minimum of 11 100/120 foot grates
  - Various accessories

### OPTIONS

- Additional wash basket /
- Customised crates or racks
- Automatic detergent dosage



# FRONT WASHING CABINET MODEL 3 (Basket 1350 x 725)

## FOR WHAT USE?

This cabinet can be used to wash small cheese-making equipment such as moulds, moulds, moulding shovels, squeegees, ladles and filters, as well as larger equipment such as plastic crates and 210L semi-spherical plastic tubs.

The higher washing capacity of the A005 and A006 means that more equipment can be washed in a single cycle.



Photo for information  
only

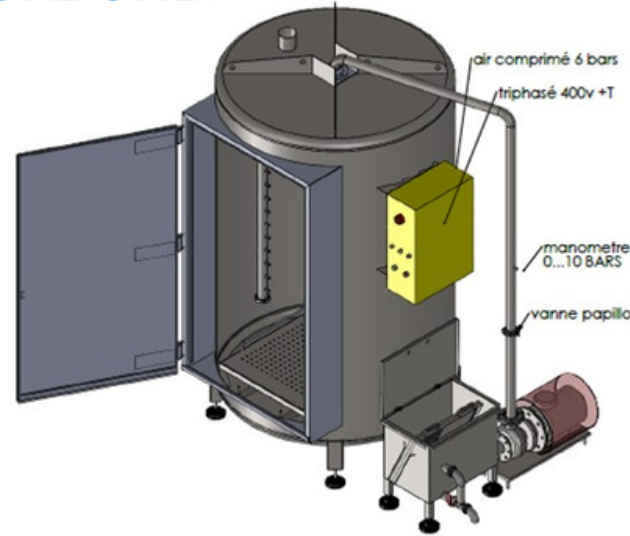


# WASHING CABINET FOR STACKS OF TRAYS AND CHEESE-MAKING EQUIPMENT MADE-TO-MEASURE ONLY

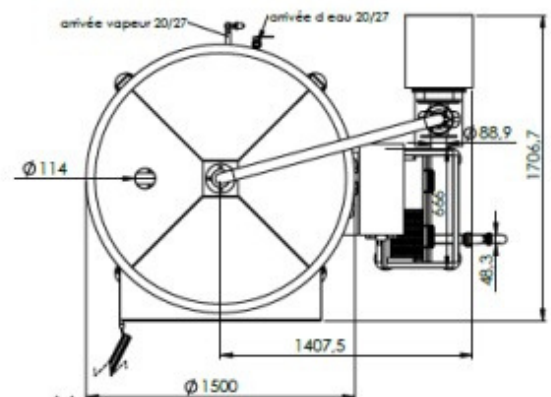
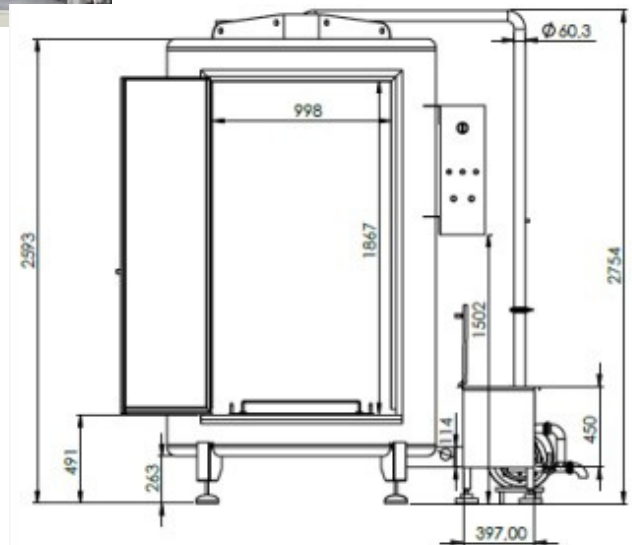
## FOR WHAT USE ?

Washes dairy equipment and accessories, stacks of racks, molds, mold blocks and trays. Pit-mounted, it can be loaded directly with a cart.

Can also be used in all food processing industries (meat processing, industrial bakery...)



*Photo for information only*



## OPTIONS

- Energy: Hot water or steam
- Wash baskets/wash racks as per A004 O
- Water bath heater 18 kw
- Lifting cart





# WASHING CABINET FOR STACKS OF TRAYS AND CHEESE-MAKING EQUIPMENT

## TECHNICAL DETAILS

### MATERIAL TO BE WASHED

- Washing speed: 1 cycle of 15 to 20 minutes. (To be adjusted according to degree of soiling)
- Working cycle: 60° hot wash with closed-circuit pump (rinsing is carried out manually outside the cabin).
- Energy: Electricity 380 TRI 8 Kw
- Type of equipment to be washed: Standard stainless steel racks and/or 2 Avedemil baskets for individual molds and/or storage frames for mold blocks, trays etc.

### Washing cabinet

- Vertical cabinet type machine mounted on 4 adjustable feet. The entire unit designed entirely in 304 stainless steel.
- Positionable in pit for direct loading with cart.

### WASHING PRINCIPLE

- Two mobile ramps equipped with special jets rotate around the material to be washed (e.g. a stack of trays), which is stored on the platform inside the machine.
- The pressure exerted by the washing pump causes the ramps to rotate.

### WORK CYCLE PROCEDURES

Manual start-up :

- Hot wash with circulation pump and recycling tank
- Automatic cycle stop with indicator light
- Manual removal of tray stacks

The cycle is timed and programmed. Visible indicator lights on the electrical cabinet show you the progress of operations.

### WASHING TANK

- Equipped with a decanter box with :
  - 1 pump suction grid
  - 1 overflow
  - 1 total drain
- Heating by submerged circuit (hot water or steam).
- Front panel thermometer.
- The machine is equipped with a centrifugal pump with stainless steel cover Power 8 kw (to be confirmed when ordering).
- A watertight electrical cabinet encloses the control section (Cable connections between the cabinet)

