

FOOD PROCESSING SYSTEMS

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www.stainlessworksmfg.com

Flex line "Triple wash system"



 Fully adjustable for delicate product

Fast & Easy wash system

Simple to Operate High volume air blower system to four air knives

Rinse chamber contains Four high pressure spray bars

Adjustable speed conveyor -

Unique belt thumper for de watering

New Flex Wash Line from Stainless Works Manufacturing

The new Flex line (Triple wash) from Stainless Works Manufacturing is an efficient, automated wash line cleaning system for your fast pace processing operation. This variable speed conveyor system contains two pressure wash chambers and a rinse process for a through cleaning. The wash chamber contains 60 high pressure spray nozzles on 4 looped spray bars. Water tight doors and flex curtains contain over spray to a minimum and the large capacity water reservoir (150 gallons) assures hours of clean operations. The water level is automatically maintained through a float valve system. Our unique "Hydrosieve" filter system is located conveniently outside of the tank for quick on site visual inspection and easy cleaning. Four (4) high volume air knives along with a belt "thumper" process help dewater the product prior to off load. The electrical panel controls the conveyor line speed as well as the water pump output and has an emergency stop feature. The process is designed for "fruit or vegetables" and is fully adjustable for delicate product. This is an all stainless steel construction for wash down compatibility. For more information Contact SWM today at (877) 722-0385 or (831) 722-0385 or visit our New! web site www.stainlessworksmfg.com

Related products to consider:

- In-feed conveyor; transport cut product to "flex line" In-feed.
- Take-away conveyor; transport rinsed product to pack-out.

