

Automatic basin vegetable washers



ACCESSORIES FOR PROFESSIONAL CATERING

Removable walls on this professional vegetable washer allow you to divide the washing tank into multiple compartments and to wash different types and quantities of products at the same time, with obvious savings in water, time and energy.

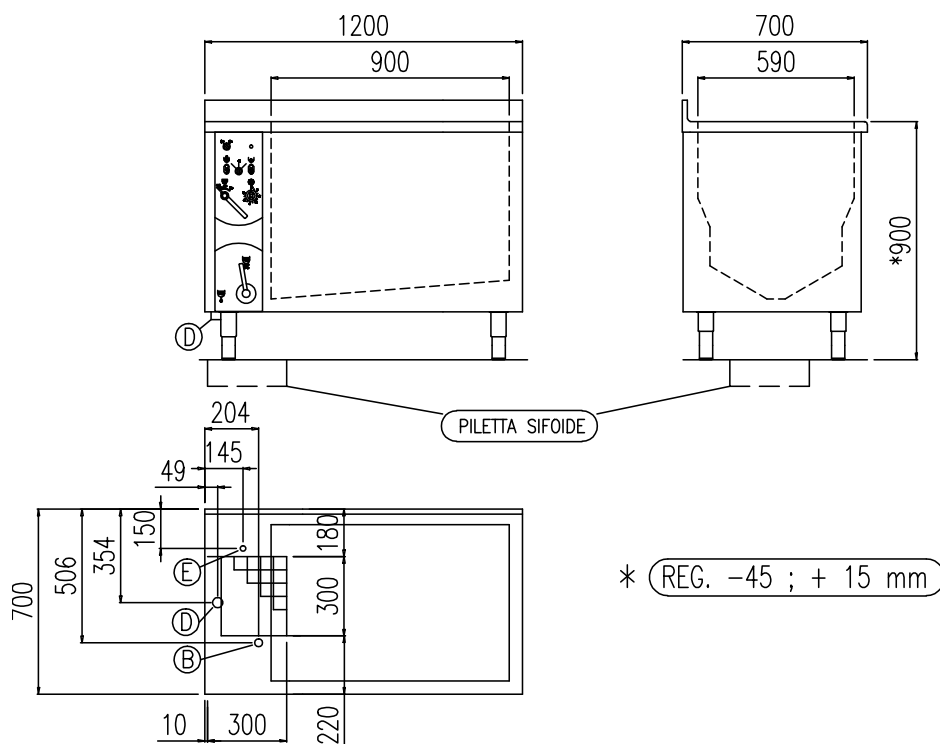
WASHING FRUITS AND VEGETABLES IS EASY AND EFFECTIVE

Thanks to the new tilting baskets provided, washing fruits and vegetables is simple because any kind of product can be retrieved easily, effortlessly and without the use of expensive motorised mechanisms. In addition, the special conformation of this automatic vegetable washer allows the complete disposal of the washing water at the end of the cycle. The drilled false bottom allows dirt to be deposited on the bottom of the tank, without allowing the food to pass through.

Heating type	-
Capacity (L)	225
Vegetable load (kg)	10 / 40
Gas connection (Ø)	-
Electric connection (V/-/Hz)	3N+PE AC 400V 50Hz

Width (mm)	1200
Depth (mm)	700
Height (mm)	850
Gas power (Mj/hr)	-
Electric power (kW)	1.1

boiling | braising | pasteurising | **tilting** | mixing | cooling | frying | underpressure | vacuum cooking | cutting | **washing** | drying



E	Potenza assorbita Electric power	Elektrische Leistung Puissance Électrique	1.10 (kW)
E	Collegamento Elettrico Electric connection	Elektrische Verbindung Connexion Électrique	380-415V 3N ~ 50Hz
B	Allacciamento Acqua Fredda Cold water inlet	Katlwasseranschluss Raccordement eau froide	3/4"
D	Scarico H2O H2O drain	Wasserablauf Sortie du H2O	40 mm

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