



Washer

Model WA- 306

EASY TO USE

- EASY TO OPERATE
- EASY TO ADJUST FLOW
- EASY TO MAINTAIN

VERSATILE

- SELECT FROM AIR OR VORTEX WASH, OR COMBINATION OF BOTH
- FROM DELICATE TO VIGOROUS WASH CYCLES
- AVAILABLE IN TWO SIZES

PRODUCT RANGE

- CUT LETTUCE, CABBAGE, LEEK, CELERY, ETC.
- CUT HERBS AND OTHER DELICATE PRODUCT
- CUT POTATO, CARROT, ONION, CAPSICUM, ETC.



- MANUFACTURED FROM STAINLESS STEEL AND QUALITY COMPONENTS.
- RUGGED INDUSTRIAL BUILD FOR LONG LIFE.
- REMOVABLE OUTFEED CONVEYOR WITH AIR KNIFE TO CLEAN BELT CONTINUOUSLY DURING OPERATION.
- FINAL RINSE BAR FITTED OVER OUTFEED CONVEYOR

Product is fed into the infeed end of the wash bath either manually or from a conveyor.

The flow and agitation is adjusted by the valve handles on the side of the bath.

The product moves through the tank and is thoroughly washed. The conveyor collects the product at the outfeed end and gently carries the product under the final rinse bar (if required) and is discharged over the end of the conveyor. Any remaining product is 'blown' off the belt by an air knife.

- Capacity: up to 700kg per hour
- Electrical req: 3 phase 415 volt 3 amp
- Dimensions: 3100 x 1200 x 1500 mm
- Water consumption: product dependent

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