

Vortex

Washing line for germ reduction and prolongation of shelf life of fresh-cut products



- for final treatment stage for vegetable and leaf lettuce (Iceberg, spinach, rocket, root products, etc.) as well as fruit (grapes, apples, etc.)
- flexible contact and dwell time of the produce (adjustable from 1 to 3 minutes)
- modular and space-saving tubular system, various installation layouts for customer specific conditions are possible
- flexible integration in existing salad processing lines
- for mechanical cleaning the pipelines can be disassembled easily and quickly by means of screw connections
- **Optional dosing station:**
to dose and control a suitable additive for product treatment in the water cycle

Technical specifications :

Voltage	3~400V/N/PE/50Hz
Total power	5,9 kW
Total volume	1250 ltr.
Capacity	depending on produce spinach / rocket: ~800-900 kg/h Iceberg lettuce: ~1500 kg/h
Measures	L=variable; W=variable; H= 2100 mm

