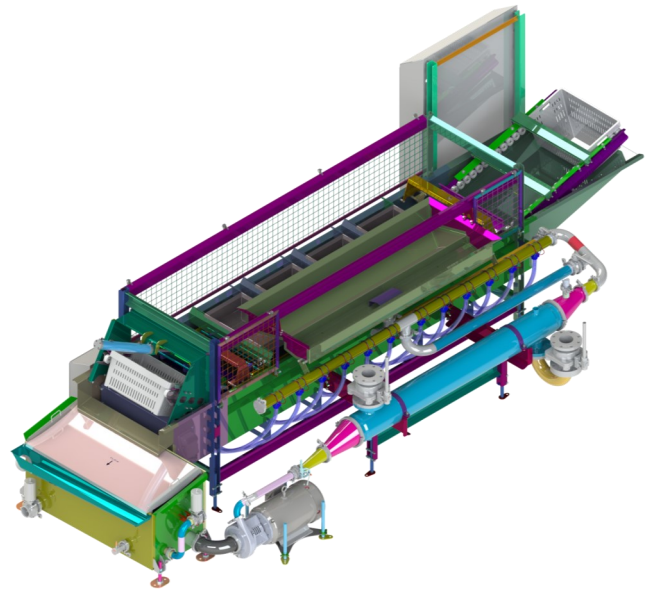


2405 AUTOMATED PRODUCT-IN-TOTE WASHER

Introducing the newest, automated, closed loop, and most sanitary in-tote wash system on the market today!

FEATURES

- Innovative Channelized® Stainless Steel Construction
- Automatic ratcheting index moves the totes through the wash with a repeatable dwell duration, infinitely programmable through the PLC.
- Utilizes the standard Aquatote 10.5" field tote.
- *Post wash in-tote centrifuge available*
- Closed-loop water circuit with filtration, reclamation, monitoring and chilling (with the shell-in-tube chiller) with each pass.
- Tool-free access to manifolds and plumbing.
- Automated filling, draining, make up and level control with standard tri-clamp connections.
- Self-contained MCC with HMI and separate pneumatic manifold enclosure, junction box.
- Fully wetted immersion guaranteed through a combination of submersion of the tote in the tank and full coverage rain pans over the middle four positions.
- Upwell jets in the tank floor, below each position, pump chilled wash water through the product and encourage flushing and recirculation flow throughout.
- Available with multiple chiller options.
- Can be configured for manual as well as passive gravity loading of the totes off a trim line.



PRODUCTS

- Lettuce
- Broccoli
- Spring Mix
- Spinach
- Whole Heads
- Peppers
- Onions
- Celery

SPECIFICATIONS

- Wash Dwell Time: Programmable
- Tote Capacity: 46L (12.15 gallons)
- System Capacity: 325 gallons
- Totes/Hour: 360 (@ 10 sec dwell)
- Capacity/Hour: 3,600lbs (10# @ 10 sec.)
- Pneumatic req.: 5 cfm @ 90 psi

HEINZENTM

YOUR PARTNER IN FOOD SAFE INNOVATION