

Automatic Knife Basket Cleaning Machine DMHRM

The automatic knife basket cleaning machine DMHRM is designed for the cleaning and disinfection of up to 320 knife baskets per hour. The machine has two areas/zones – one for the main wash and one for the secondary wash and disinfection. A sensor automatically starts the machine when the knife baskets are placed on the conveyer belt. The baskets are first intensively washed with hot water at about 45 °C with cleaning agent being added.

In the secondary wash area, the knife baskets are washed with water and disinfected either with water at 85 °C or a disinfectant. For the heating of the water a continuous flow heater is optional. The flow heater must be connected to the water supply with a flow temperature of at least 45 °C.

Option

- Dosage of cleaning agent
- Speed regulation
- Continuous flow heater

Dimensions (WxDxH) 3500 x 560 x 1600 mm

Electrical connection 400 V/N/PE, 50/60 Hz

Power consumption 15,2 kW

Water connection 2 x 3/4"

Water outlet DN 50

