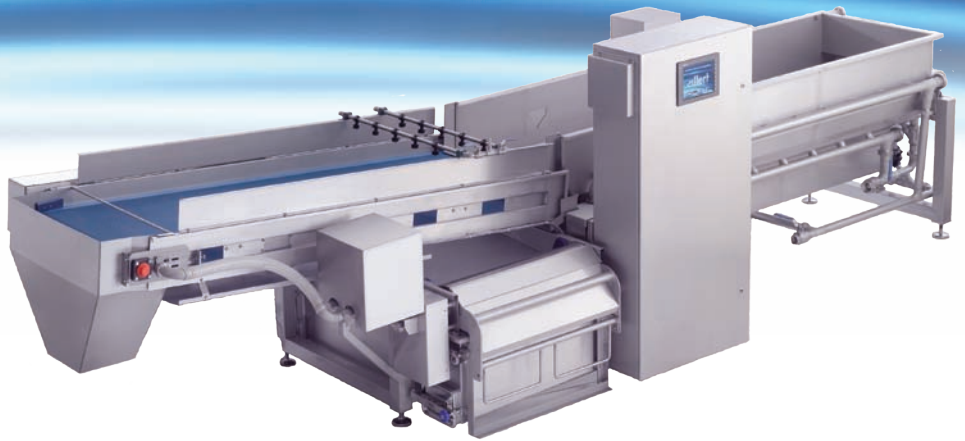


## WASH

(LEAFY) VEGETABLE  
WASHING MACHINE



### General

Since the start up of the vegetable processing industry in 1929 Eillert has been successful in this line of business. Many of our customers started as greengrocers and have developed into leading food processors, supplying to food retail, fast food and the hotel and catering industry.

### Versions

The WASH (V) has been carried out with a dewatering sieve.  
The WASH (B) has a mesh wired discharge belt which optionally can be carried out with an air knife, a belt shaker and/or belt suction unit for a good dewatering of the belt and product to avoid the loss of water and to minimise the contamination in the following stage of the process.

### WASH

The new generation washers of the WASH series is the result of many years of process optimisation. Regardless of the processing volume and the growing range of products the user always requires the highest quality product against lowest possible operational costs. To guarantee a constant product quality, with variable quality of the raw material, the processing machines should be able to realize that quality level.

Due to the many years of experience Eillert knows that there is an important link between the washing technology and the products. Because of the fact that food safety requires the highest priority, Eillert has found the solution in the combination of different techniques and optimized washing programs. Those systems can either be controlled manually or fully automatically. Consistency in the production process is guaranteed by the automatic system.

Besides the separation of dirt (like for instance sand, stones, insects and foreign bodies) during the washing process, there is also a choice of techniques available to reduce or stabilize germ counts and pesticides. An effective washing optimizes the freshness of the product and guarantees a longer shelf life.

### Water Management

The washing machines can optionally be completed with the water saving Water Management System (WMS). Depending on personal choice these options can vary from a basic system to a completely automatic operation, to control the water consumption and to reduce the production cost.

Suppletion of fresh cold water is necessary to compensate for the contamination of the wash water, to maintain the water temperature and to compensate the loss of water. By using the right techniques a considerable amount of water saving can be achieved.



## WASH

(LEAFY) VEGETABLE  
WASHING MACHINE



- Settling zone
- Double cassette system
- Plastic control box
- Capacity WASH-20 up to approx. 1.250 kg./hour and WASH-30 up to approx. 2.000 kg./hour depending on product and dirtiness

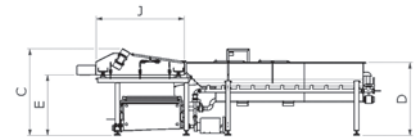
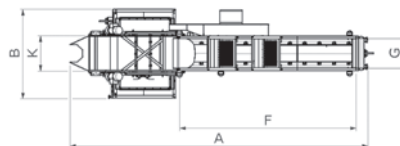
### Options

- S/S infeed hopper
- Vibration sieve 1,5 meter
- Belt extension per 0,5 meter
- Cooling unit
- Temperature measuring washer
- Dipping unit
- Fully PLC controlled version
- S/S control box

## Other machines

in Eillert's vegetable processing program are:

- Preparation tables
- salad decorers
- slicing machines
- basket mills
- centrifuges
- dewatering/drying systems
- weighing/ packing machines
- abrasive/knife peeling machines

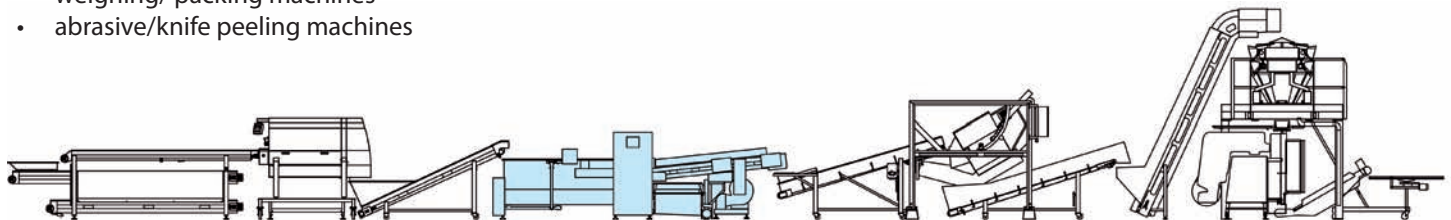


Machine type	A in mm	B in mm	C in mm	D in mm	E in mm	F in mm	G in mm	J in mm	K in mm
WASH-20V	5060	1509	1467	1240	1030	3000	500	1500	600
WASH-30V	6050	1890	1850	1340	755	3000	800	1500	900

\* When chosen for discharge belt, the dimensions of pos. B, D, F, G are identical, other dimensions custom specific

\* Pos D/E: height of basin can be heightened with steps of 310 mm.

\* Pos F: length of basin can be increased with steps of 0,5 meter



Subject to alterations

**Machinefabriek Eillert B.V.**

De Bolanden 9 - 7071 PW

P.O. Box 20 - 7070 AA

Ulft - The Netherlands

**T:** +31-(0)315 200 050

**F:** +31-(0)315 631 540

**E:** info@eillert.nl

**W:** www.eillert.nl