

QUOTATION

WASHING MACHINE FOR SMOKING STICKS DORIT



Type: DOR - 300

Stainless steel construction

Designed for washing smoking sticks for hanging meat and sausages with length from 800 to 1000 mm. Chamber type.

Loading and taking out of the smoking sticks from the chamber is done manually;

Pressing the start button activates an automated cycle filling with water, washing rinsing and draining;

Detergent dosage is done manually through a throat in the upper part of the machine after water is filled up;

Duration of the cycle is adjusted depending on the degree of contamination of the sticks;

Machine dimensions(LxBxH): 1500 x 800 x 1500 mm

Water connection: $\frac{3}{4}$ "; 4-6bar, 50...60°C;

Water outlet: 1½"

Electrical connection: 400 V/ 50 Hz

Installed power: 0,55 kW

Capacity: for cleaning up to 300 smoke stiks in one process
