

BUBBLING WASHER-LB

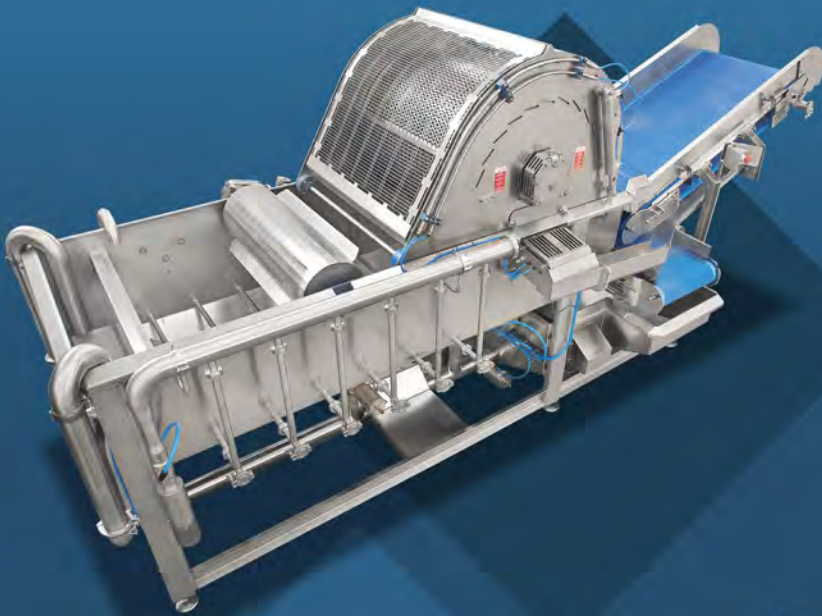


TECNOCEAM S.R.L.
VEGETABLES PROCESSING PLANTS

The machine is suitable to wash cut-fresh vegetable products (leafy greens like salads, spinach, basil etc. and whole/cut vegetables) and fruits or vegetables intended for preservation.



BASIC version with
drum filter for separation
of insects



TECHNICAL SPECIFICATIONS

Approximate output range
(variable according to product
type, machine sizes and to
process setting): 300 – 5,000 kg/hr

FULL OPTIONAL version with
drum filter for separation
of insects and product
submersion roller.



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MANUFACTURING CHARACTERISTICS:

All standard models are completely made of stainless steel and consist of the following essential parts:

- A robust frame to support all machine components equipped with height-adjustable feet;
- Washing tank equipped with blowing unit for water bubbling;
- Front collection and water recirculation tray with overlaying filtering net belt and waste extraction;
- Product extraction conveyor with rinsing showers;
- Conveyor cleaning system by means of an electric blower or a 'Venturi system';
- Centrifugal pump with connected pipe for water recirculation;
- Control panel;
- Safety devices in compliance with EU regulations.

The transmission of different movements is obtained by means of pneumatic system and electric motors.

NOTE: all machine components meant to be in contact with foodstuff, comply with current EU regulations on this subject.

OPERATING PRINCIPLE:

The product is loaded by hand or by a specially provided conveyor into the washing tank where, thanks to water turbulence (generated by an electric blower), it is cleaned from dirt and sand.

At regularly pre-set intervals the cleansing tank exhaust valve opens to allow the discharge of dirty water and of the waste accumulated on the bottom of the tank.

The water coming from product dewatering onto the extraction conveyor is collected in the storage tank – placed under the cleansing tank weir – to be filtered (by means of waste extraction small belt) and then put in the cycle again by the centrifuge pump.

Tank water level is controlled by specially provided sensors installed on the collecting tank.

"Overfill" device unloads water into the tanks in case water level is too high.

The extraction conveyor is built with a wired net conveyor and is equipped with a shower unit and with a blowing cleaning system (obtained by the same electric blower generating the bubbling into the tank) or with a "Venturi" system.

This conveyor receives the product from the washing tank and transports it towards the machine outfeed; the shower unit performs a further product rinsing while surplus water is filtered by the wired network conveyor and collected eventually into the specially provided underlying collecting tank.

ADVANTAGES:

- Accurate and product caring washing;
- Possibility to mix - through the washing cycle - different vegetables products;
- Extreme machine versatility as far as sizing and equipment are concerned, opportunity to install various optional devices to suit different process needs;
- Possibility to adjust the washing settings from the control panel: blown air intensity to increase or reduce turbulence into the washing tank, product staying time into the washing tank;
- Reduced water consumption through the recirculation system;
- Easy access to inner components for cleaning and maintenance.



OPTIONAL available upon request:

- Flighted lift conveyor for automatic product feeding;
- Product forwarding paddle reel and/or drum filter (it refers to a specially provided filter installed on the washing tank for insects and foreign floating bodies separation, composed by a perforated rotating drum - with manual or automatic lifting - placed at water level);
- Product submersion roller unit;
- Sand extraction system;
- Waterfall shower system on the product extraction conveyor;
- Glycol system for washing water cooling;
- Whisking /dewatering unit installed on the product extraction conveyor;
- Double extraction conveyor (with resting function to ensure process continuity);
- Washing water ozonisation system (instead of chemical disinfectants) for product bacterial concentration lowering;
- Electric suction ventilator for product drying during extraction;
- PLC switchboard and touch screen for working cycles programming and managing.

RELATED MACHINES:

Trimming conveyor, Pre-cleansing tank, Cutting machines for vegetables, Centrifuge.



Washer working within a basil pesto production line



FULL OPTIONAL Washers working within a ready salad processing line with automatic Centrifuges and Transversal Slicer



BASIC Washers working within a ready salad processing line with Semi automatic Centrifuges, Manual Trimming Stations and Dual Blade Cutting Machine

NOTE: machine images appearing in the present folder are indicative only and could differ from the last model in production.

TECNOCEAM S.R.L.
Strada Nazionale Est, 11
43044 Collecchio (PR) - Italy
Ph. 0521833738 - Fax 0521 834087
info@tecnoceam.com
www.tecnoceam.com

