SUA

SALAD AND VEGETABLE WASHING WITH INTEGRATED CENTRIFUGE

GASTRONOMY / CANTEENS / COMERCIAL

KITCHENS / FOOD INDUSTRY



At a glance:

- → Machine entirely made of stainless steel
- → Gentle and extremely thorough was and spin cycle in a single step
- → Efficient rinsing process for remaining dirt particles
- → Continuous regeneration and fresh water supply
- → Highly efficient fine sieve to filter small particles
- → Saves resources, so lower maintenance costs
- → Excellent ecological and economic benefits







Innovative water roller for optimal cleaning



10 individually programmable washing programs, six of which are pre-set



Optimized washroom filling for gentle washing even for sensitive products

SWA 60.2

At a glance:

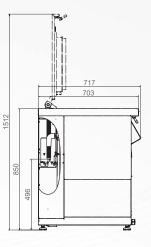
- → Machine entirely made of stainless steel
- → Simple loading and unloading
- \rightarrow Washing for small spaces
- → Complete processing system can be installed
- → Digital controls
- → Delivery includes washing and centrifuging basket
- → 4-5 litres water requirement per washing process





Data **Fechnical**





WASHING AND DRYING 30 + SERVINGS PER DAY FOR SMALLER VOLUMES UP TO 80 Kg/

Technical Data

Power supply	230 V, 50 Hz, 1,8 m cable with CEE Euro plug
Water connection	Tube R 1/2"
Water drainage	DN 50 (not included)
Output (kW)	1,1
Fuse protection (A)	16
Ingress protection	IP 54 (splash-proofed)
Infinitely variable speed control	(rpm) 0 - 600 variable
Minimum water consumption per washing cycle (I)	ca. 4 - 5
Capacity, storage container (I)	70
Dimensions (L x W x H)	635 x 715 x 850 mm
Basket Dimensions (RD x T)	370 x 220 mm
Weight (kg)	148

Processing Capacity

Lettuce, vegetables, fruit	Capacity in kg — approx.	Head of lettuce approx.	kg/h - approx.	Product washed = 1 and centrifuged = 2
Lettuce	0,7 - 0,9	2 - 3	> 25	2
Lollo Rosso	0,8 - 1,0	3 - 4	> 28	2
Field salad	0,8-1,1		> 31	2
Endive cut	> 1,5	4 - 5	> 50	2
Tomato	5,0 - 6,0		> 240	1
Apple	5,0 - 6,0		> 260	1
Strawberry	2,5 - 3,0		> 120	1

More product examples, which can be processed with the SWA 60.2: Iceberg lettuce, radicchio, cress, spinach, cabbage, cucumbers, cauliflower, pears, oranges, lemons, mushrooms, radishes, peppers, parsley, fennel, leek, celery, broccoli, zucchini, etc.

The figures shown here are for illustration only and may deviate from the actual design version. Technical alterations are reserved. For additional accessories please refer to our price list.

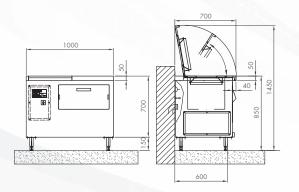
SWA 75.2

At a glance:

- → Machine entirely made of stainless steel
- → Simple loading and unloading
- → Fully-automatic washing sequence
- → Digital controls
- → Delivery includes washing and centrifuging basket
- → 5 6 litres water requirement per washing process









Technical Data

Power supply	230 V, 50 Hz, 1,8 m cable with CEE Euro plug		
Water connection	Tube R 1/2"		
Water drainage	DN 50 (not included)		
Output (kW)	1,1		
Fuse protection (A)	16		
Ingress protection	IP 54 (splash-proofed)		
Infinitely variable speed control	(rpm) 0 - 600 variable		
Capacity, storage container (I)	105		
Dimensions (L x W x H)	1000 x 700 x 850 mm		
Basket Dimensions (RD x T)	370 x 285 mm		
Weight (kg)	120		

Processing Capacity

Lettuce, vegetables, fruit	Capacity in kg — approx.	Head of lettuce approx.	kg/h - approx.	$\begin{array}{l} \text{Product washed} = 1 \\ \text{and centrifuged} = 2 \end{array}$
Lettuce	0,9 - 1,1	3 - 4	> 31	2
Lollo Rosso	1,0 - 1,2	4 - 5	> 34	2
Field salad	1,1 - 1,4		> 40	2
Endive cut	> 2,3	5 - 6	> 65	2
Tomato	7,0 - 8,5		> 340	1
Apple	7,5 - 9,0		> 360	1
Strawberry	3,5 - 4,2		> 170	1

"More product examples, which can be processed with the SWA 75.2: Iceberg lettuce, radicchio, cress, spinach, cabbage, cucumbers, cauliflower, pears, oranges, lemons, mushrooms, radishes, peppers, parsley, fennel, leek, celery, broccoli, zucchini, etc.

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Data **Fechnical**

SWA 100.2

At a glance:

- → Machine entirely made of stainless steel
- → Simple loading and unloading
- → Fully-automatic washing sequence
- → Digital controls

Data

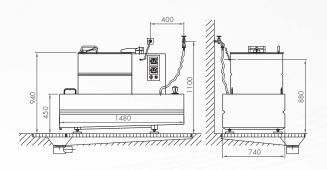
echnical

→ Delivery includes washing and centrifuging basket

→ 8 -10 litres water requirement per washing process









Technical Data

Power supply	230 V, 50 Hz, 1,8 m cable with CEE Euro plug	
Water connection	Tube R 3/4"	
Water drainage	Floor channels	
Output (kW)	1,5	
Fuse protection (A)	16	
Ingress protection	IP 54 (splash-proofed)	
nfinitely variable speed control	(rpm) 0 - 600 variable	
Capacity, storage container (I)	330	
Dimensions (L x W x H)	1480 x 740 x 940 mm	
Basket Dimensions (RD x T)	500 x 220 mm	
Weight (kg)	250	

Processing Capacity

Lettuce, vegetables, fruit	Capacity in kg — approx.	Head of lettuce approx.	kg/h - approx.	Product washed = 1 and centrifuged = 2
Lettuce	1,5 - 1,7	7 - 9	> 48	2
Lollo Rosso	1,7 - 1,9	8 - 10	> 53	2
Field salad	1,7 - 2,1		> 59	2
Endive cut	> 3,5	8-11	> 100	2
Tomato	10,0 - 12,0		> 480	1
Apple	11,0 - 13,0		> 500	1
Strawberry	5,0 - 6,5		> 260	1

More product examples, which can be processed with the SWA 100.2: Iceberg lettuce, radicchio, cress, spinach, cabbage, cucumbers, cauliflower, pears, oranges, lemons, mushrooms, radishes, peppers, parsley, fennel, leek, celery, broccoli, zucchini, etc.

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