

## Vegetable Washing Machine **VWM 2500**



### General

The VWM 2500 is designed for small and medium-sized vegetable processing companies. The machine perfectly suits with the BCM 1650 belt-cutting machine. The product has to be thrown (manually) into the washing tank, or is transported to the washing machine on a conveyor belt. In the washing tank, the vegetables are washed very intensively after which they are transported over the vibrating sieve. Here the vegetables get an extra 'shower' with clean water by the sprinklers. The overflowing water is removed through the perforated soil to the filter tank. All the sand and vegetable leftovers are filtered out, whereupon the water is recycled to the washing tank.



## Washing and mixing

- The machine is suitable for thoroughly washing both floating and sinking fresh-cut vegetables.
- The machine can also be used for mixing salads. The whirl and flow can be adjusted separately with butterfly valves. So the vegetables can be mixed homogeneously (only whirl) and afterward, after opening the butterfly valve for flow, transported out of the machine through the vibrating sieve conveyor.

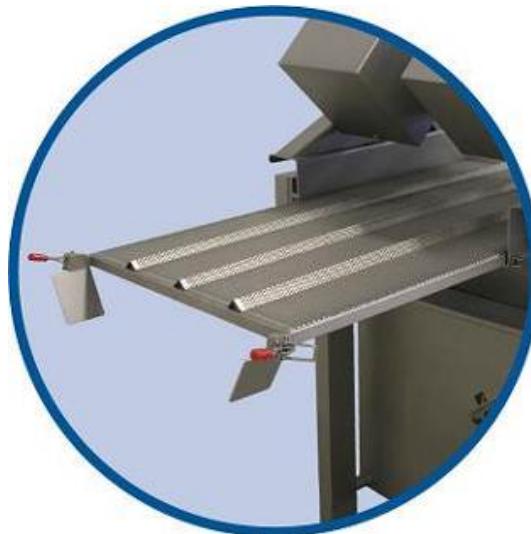
## User-friendliness

The machine is even for uneducated employees easy to operate:

- Stainless steel switch box with on and off buttons for pump and vibrating sieve, emergency stop and main switch.
- Water level: the machine fills itself automatically with water. The fluid sensors in the filter tank control the water level permanently and supply automatically when necessary.
- All valves are stainless steel butterfly valves, which are easy to operate and can be put in any position to regulate the water flow. Also the butterfly valves will not be jammed by sand.

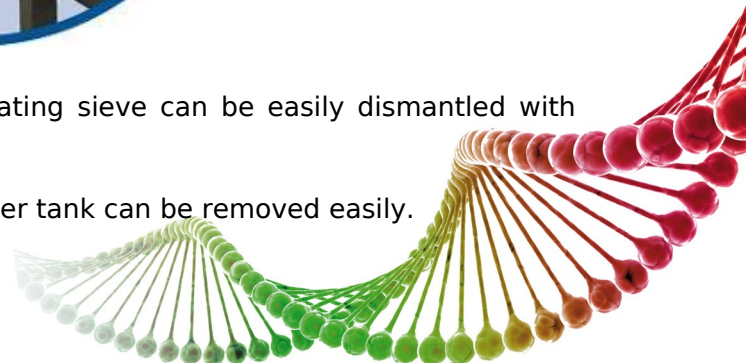
## Reliability

- The machine is completely made in stainless steel. All technical components are only from renowned brands.
- All technical components like the pump, vibrating motor and electrical components are in stainless steel covers. So the components are perfectly protected against water.
- The machine is completely built with parts Made in Europe, and it is Made in Holland.



## Cleaning / hygiene

- The perforated bottom plate of the vibrating sieve can be easily dismantled with using of fast pre-tensioners.
- The screen plate and bulkheads of the filter tank can be removed easily.



- The screen plate of the washing tank can be removed easily.
- All piping parts can be dismantled very quickly - and without tools - by means of tri-clamps. They have no screw thread on the pipe-ends, and because of that they are much more hygienic than the common used dairy fittings (nut/coupling nut).



- Because of the use of tri-clamps, butterfly valve, and high quality welding, all piping and fitting complies to even the strictest demands and regulations which apply in the pharmaceutical and dairy industry.
- Because of the smoothly finished surfaces and the lack of 'dirty angles', the machine can be cleaned quickly, radically and hygienically.
- All external wiring is bundled nicely on stainless steel rods, so no dirt stays on.

## Safety

- When the water supply stagnates and the water level drops down below the minimum, the pump will be switched off by the low water level protection (fluid sensors), and will be switched on again when the minimum level is reached.
- Safe 24V secondary circuit.
- Emergency switch on main switch box.

## Technical applications and dimensional drawings

**Capacity:** up to 1000 kg/hour, depending on pollution and specific gravity.

**Electrical data:** 3 Ph / 400 V / 50 Hz / 7.5 Amp.

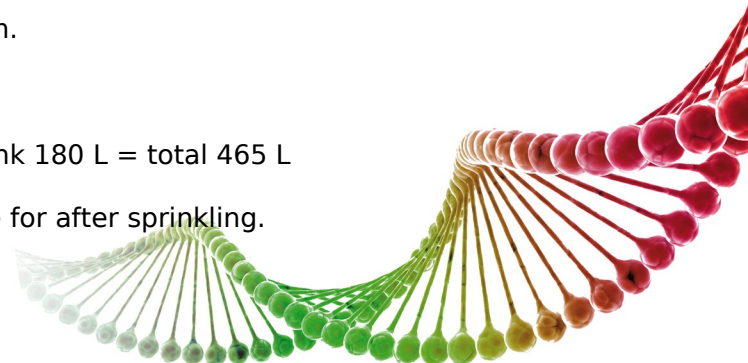
**Power:** 3.4 kW

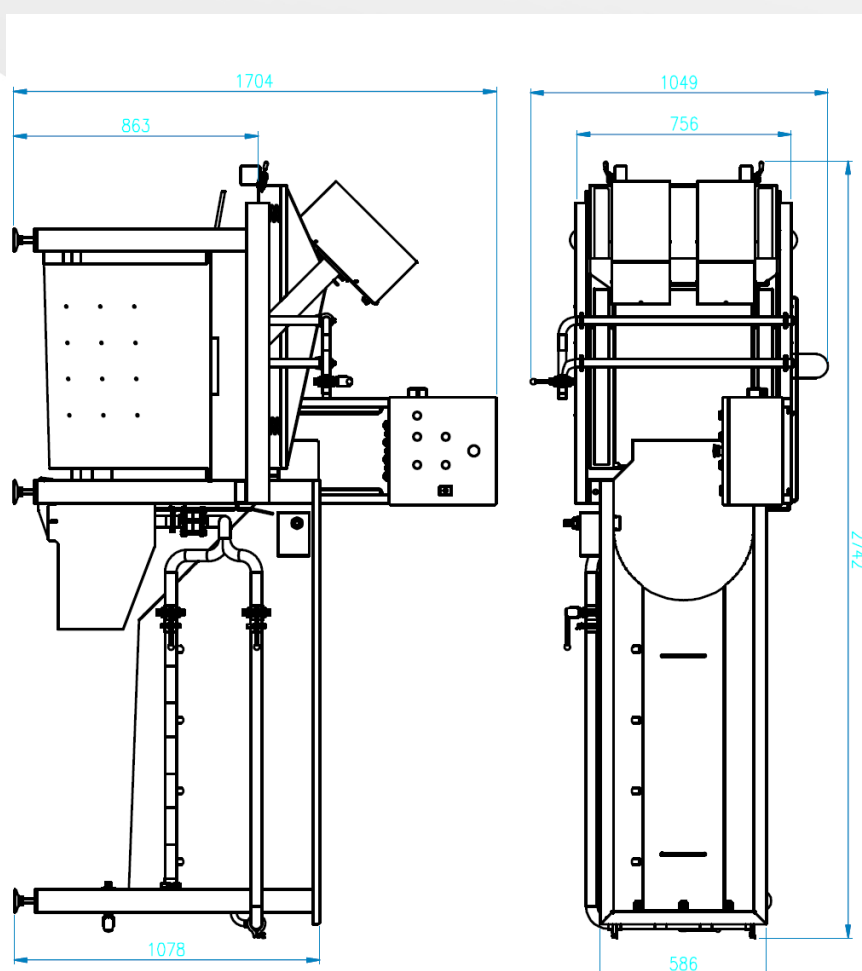
**Dimensions (LxWxH):** 2690 x 1000 x 1790 mm.

**Weight:** 361 kg

**Water capacity:** washing tank 285 L + filter tank 180 L = total 465 L

**Water connection:** ¾" hose for filling, ½" hose for after sprinkling.





Geneticamente Affidabili

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