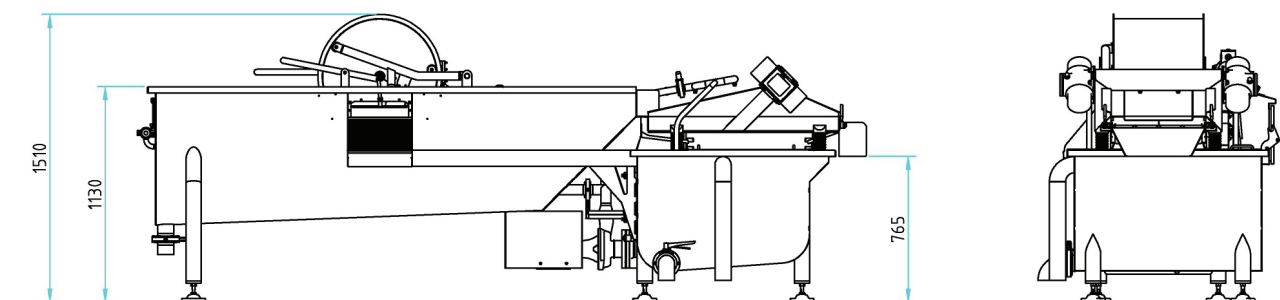
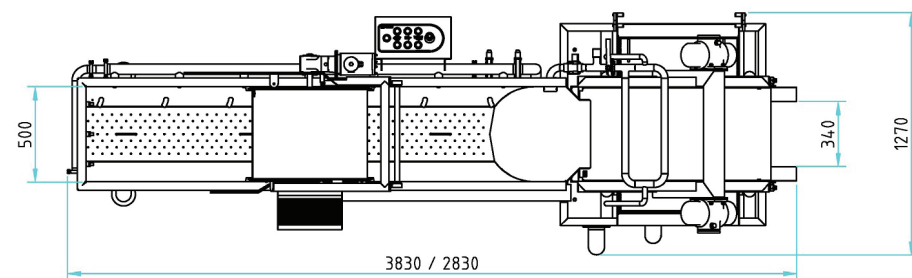


Options

- > fly catcher
- > carousel for 3 centrifuge baskets
- > platform for 3 centrifuge baskets

Technical data

Type:	SW-50/250	SW-50/350
Voltage:	230/400V, 50/60 Hz, 3 phases	230/400V, 50/60 Hz, 3 phases
Installed power:	2.7 kW	3.5 kW
Weight:	330 kg	500 kg
Dimensions (L x W x H):	2,830 x 1,270 x 1,510 mm	3,830 x 1,270 x 1,510 mm
Water capacity:	465 litres	775 litres
Water connection:	1"	1"



Sormac B.V.

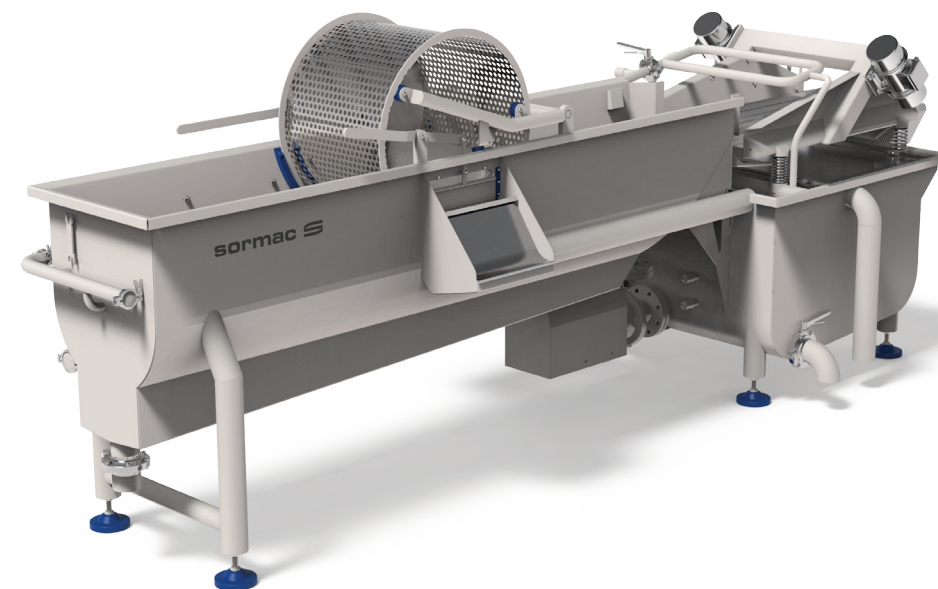
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Subject to changes

Spiral washer

SW-50/250, SW-50/350



Operating principle

The Sormac SW-50 spiral washer was designed for washing cut vegetables that either float on water or that sink. The vegetables are washed intensively in the washbasin and then transported by a vibration chute where the vegetables are rinsed with clean water. The excess washing water is drained to the pump tank through the perforated bottom of the vibration chute. The pump recirculates the water to the washbasin. The swirling action and force of the water can be regulated separately through manually adjustable valves and nozzles to assure a proper washing operation and the desired dwell time of the produce. The switch cabinet has pushbuttons to activate and deactivate the fly catcher, pump and vibration chute. The machine is constructed entirely of stainless steel and plastic. All technical components such as the pump and vibration motors are mounted in stainless steel housings.

Capacity

Up to 1,000 kg/hour (depending on the specific produce and the desired dwell time)

Product specification

The SW-50 spiral washer is suitable for washing all kinds of cut vegetables.

Scope of supply

- > washbasin with a pump
- > pump tank with a static sieve
- > discharge vibration chute
- > switch cabinet with a control panel



The difference is in the details...

Quality materials

All parts are stainless steel or blue plastic.

Hygienic piping

Welded and fitted with sanitary couplings for easy disassembly or cleaning.

Vibration motors

Made of stainless steel and placed such that they do not make contact with the produce.

Unique quick-release system

Enables easy vibration chute removal for cleaning.

Sieve plate holders

The holders enable full or partial sieve plate removal for thorough cleaning.

Spray pipe

To spray the produce with fresh water after washing.

Ergonomic control panel

Easy activation and deactivation of the fly catcher, pump and vibration chute by means of pushbuttons (IP-69K). The control panel is operated at an ergonomic height.

Fly catcher motor gearbox

Made of stainless steel, protection category IP 66.

Hygienic switch cabinet design

Fully made of stainless steel, with an integrated sloping roof and hygienic locks.

Robust pump

With a stainless steel guard and installed such that it is free from the floor.

Large pump tank

Is freely accessible for cleaning from the sides. All corners are rounded to ensure optimum water draining.

