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# Belt Washer

## SERIES # 4100

IN-FEED END

DISCHARGE END



**Function:** To Wash & remove dirt and foreign particles, Rinse and Treat produce using spray jets and shower system.

**Product:** Whole Root Vegetables such as Potato, Carrot, Beet, Parsnip, Pumpkin, Watermelon, etc.

**Capacity:** 1000 to 5000Kg per hour, continuously feed depending on product, built speed and retention time.

**Specification:** 3m Chamber, Constructed from 304 Stainless Steel and food grade plastic components.

**Requirements:** 20amp3Phase & Neutral power, 6 bar water Supply.

### Consisting of:

This washing system consists of a belt conveyor, a shower rose and spray bars in a washing tunnel as well as a water catchment tank with recirculation system and rotary filter.



The product is manually placed on the infeed end of the conveyor carrying the product in through the washing zones. These Zones can be separated to create a pre wash and then a treatment or and a final rinse, the catchment tank is made up of three compartments each with manway doors for easy cleaning. The washing section is covered with a hood like canopy side doors and guard to retain the water within the washing module and thereby reducing water spillage to the floor to a minimum. The conveyor infeed and discharge ends can be short or long depending on the available space with in the production area.



### Controls:

Each zone has a wash valve control that gives you the flexibility to enable successful washing for a large variety of products.

The belt speed is controlled by frequency inverter via Potentiometer dial locally mounted on the electrical control enclosure that has a start & stop push buttons for each function, an E Stop Button and an Isolation switch.

