

Drying

## DEW 200 dewatering press

The DEW 200 dewatering press removes excess liquid from pickled or defrosted vegetables or canned vegetables. The products are therefore drained gently, and draining times are reduced.

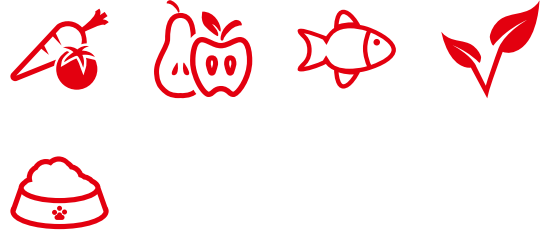
**up to 1,600 kg (3,528 lb)/h** Max. capacity



## Your benefits

- ✔ User-friendly due to easy operation
- ✔ Low maintenance and quickly cleaned
- ✔ Requires only one compressed air connection
- ✔ Robust and compact design

## Product groups



## Portrait

### Efficient and gentle removal of excess liquid instead of long draining times

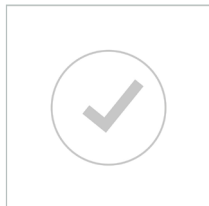
The DEW 200 dewatering press has been especially designed to efficiently remove **excess liquid** from canned, pickled or defrosted vegetables. The machine is simple and can be operated by one person.

The product to be dewatered, such as canned mushrooms, pickled or defrosted vegetables, is filled into the perforated standard container (200 l (52.8 gal)). The mobile standard container is inserted into the DEW 200 and held in a fixed position by means of a snap-in mechanism. The minimum filling height in the standard container is 50 mm (2"). After starting the machine, a plate is lowered onto the product. The **product is gently dewatered by the pressure applied evenly via this plate.**

The DEW 200 is perfect for use in companies wanting to further process **pre-processed pickled or defrosted products** with reduced liquid, for example for the production of various sliced cold meats or fillings of any kind.



## Benefits



### Low-maintenance operation and simple cleaning

The hygienic design and the purely pneumatic operating mode ensure low-maintenance operation. The DEW 200 has a sturdy design and is made entirely of AISI 304 stainless steel. It is quick and easy to clean and therefore ideal for industrial applications.



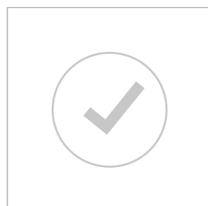
### Setting options for gentle dewatering

Even pressure is applied to the product in the container via a plate that lowers onto the product. The product is gently dewatered by adjusting the pressure exerted with the help of weights between 60 kg (132.3 lb) and 210 kg (463 lb) and by adapting the throughput time from 1 second up to 16 minutes.



### Two-hand operation for a high level of work safety

Two-hand operation ensures a high level of work safety.



### Efficient dewatering and a low space requirement

The DEW 200 simplifies and accelerates the processing of pickled, defrosted or canned vegetables because long dripping-off times are replaced by efficient dewatering by means of gently squeezing the products. Thanks to its compact design, the machine only requires a small amount of space and can therefore be easily integrated into various production areas.

## Technical data

<b>Air</b>	Working pressure	6 bar
<b>Dimensions</b>	LxWxH	963 x 860 x 2239 mm (38 x 33.9 x 88.2")
	Weight	273 kg (602 lb)

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.



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