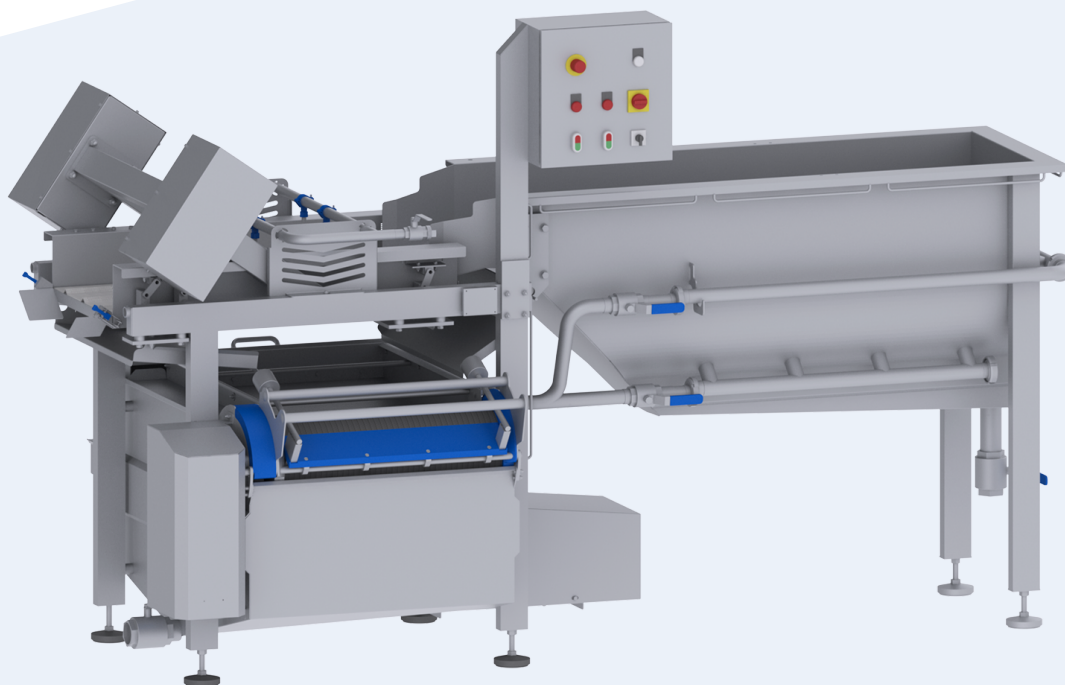


Disinfection, Washing, Mixing

GEWA 2600 PLUS washing machine with vibration or belt outfeed

A universal washing machine for the continuous pre-washing, washing, disinfection and treatment of both cut and whole lettuce, vegetables, herbs and fruit, among others

600 kg (1,300 lb)/h Max. capacity



Your benefits

- ✓ Effective and gentle washing due to the HELICAL washing system
- ✓ The HELICAL washing system makes the machine versatile and space-saving
- ✓ Reduced water consumption with perfect washing results
- ✓ Optimal separation of foreign objects, for example sand, stones and insects
- ✓ Continuous washing process – with automatic filling, no operating personnel required
- ✓ Washing, disinfection, mixing and rinsing possible in just one machine

Product groups



Portrait

Effective, gentle and economical washing of up to 600 kg (1,300 lb) per hour

The GEWA 2600 PLUS is used for pre-washing, washing, disinfecting, mixing, treating and rinsing lettuce, vegetables and fruit. It can be used flexibly and is usually positioned downstream of a cutting machine between the low-care and high-care area.

The wash tank is filled either automatically via an infeed belt or manually. Both floating and sinking products are conveyed through the wash tank by the HELICAL washing system in a spiral movement. The flow rate and movement of the water in the wash tank can be adjusted to suit different products. At the end of the wash tank, the product and the water are transported to a vibration or belt



outfeed by means of an overflow and sprayed with a fresh water shower. The water flows through a strainer into the pump tank, from which it is pumped back into the wash tank and used again.

Versatile application options:

- Lettuce (e.g. baby leaf, iceberg): cut and whole leaves
- Vegetables: cut and whole
- Herbs (e.g. parsley, chives): loose and in bunches
- Fruit (e.g. pineapple, melon): cut and whole
- Other leafy products (e.g. spinach), tuber products, pulses and mushrooms, as well as seaweed or kelp

As a result, the GEWA ensures an undamaged, optimally cleaned product that, if necessary, has been disinfected with a washing additive. In addition, the product can be efficiently mixed (e.g. mixed salads) and cooled down by the washing process.



Technical data

Electrical power	Power	3.1 kW (4.2 HP) / 3.2 kW (4.3 HP) (V outfeed / B outfeed)
	Voltage	3~400 V N/PE
	Frequency	50 Hz
Water	Fresh water connection	3/4 inch (GEKA coupling)
	Water drainage	2 x 2"
	Total volumes	606 l
Dimensions	LxWxH	2872 x 1382 x 1675 mm / 3211 x 1381 x 1675 mm (113 x 54 x 66" / 126 x 54 x 66") (V outfeed / B outfeed)
	Weight	445 kg / 414 kg (981 lb / 913 lb) (V outfeed / B outfeed)
	Infeed/placement height	1232 mm (48.5")
	Outfeed/delivery height	933 mm / 759 mm (36.7" / 29.9") (V outfeed / B outfeed)

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.