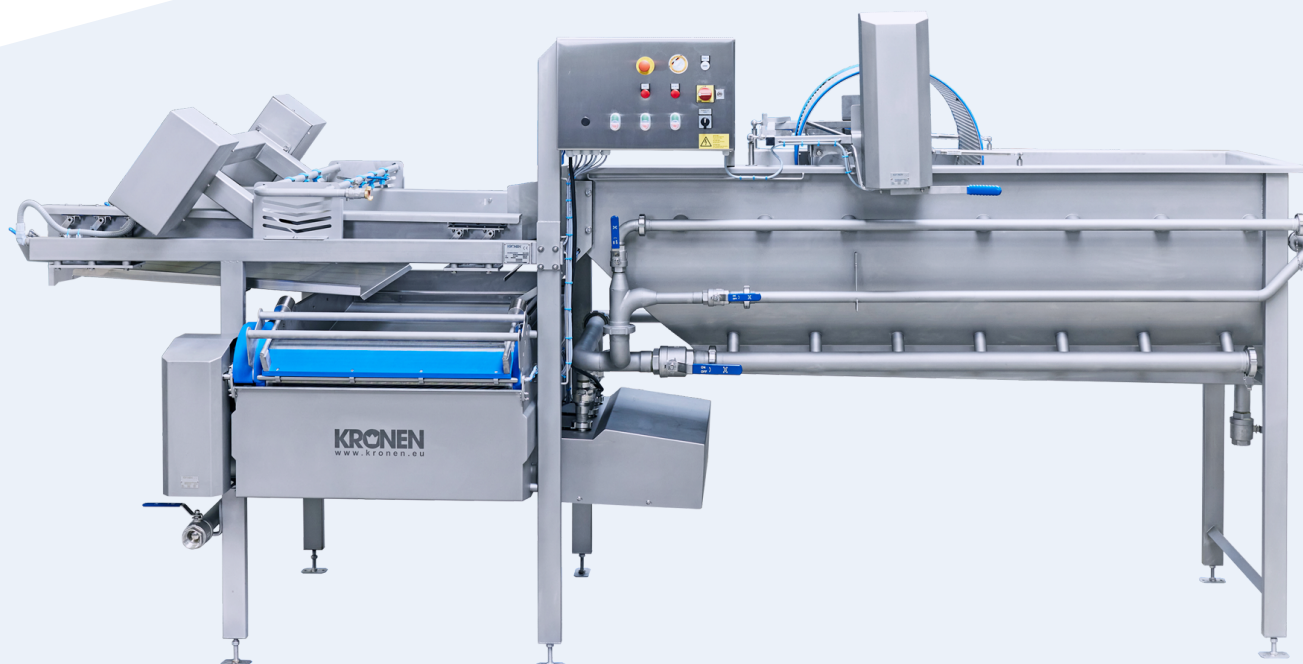


Disinfection, Washing, Mixing

GEWA 4000 PLUS washing machine with vibration or belt outfeed

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

4,000 kg (8,800 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 4,000 kg (8,800 lb) per hour

The GEWA 4000 PLUS is used for pre-washing, washing, disinfecting, mixing, treating and rinsing salad leaves, 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 motion. 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 with 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	8.4 kW / 8.6 kW (11.3 HP / 11.5 HP) (V outfeed / B outfeed)
	Voltage	3~400 V N/PE
	Frequency	50 Hz
Water	Fresh water connection	2 x 3/4 inch (GEKA coupling)
	Water drainage	2 x 2"
	Total volumes	1340 l
Dimensions	LxWxH	4070 x 1885 x 1718 mm / 4516 x 1885 x 1750 mm (160.2 x 74.2 x 67.6" / 177.8 x 74.2 x 68.9") (V outfeed / B outfeed)
	Weight	701 kg / 866 kg (1545 lb / 1909 lb) (V outfeed / B outfeed)
	Infeed/placement height	1293 mm (50.9")
	Outfeed/delivery height	958 mm / 783 mm (37.7" / 30.8") (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.