

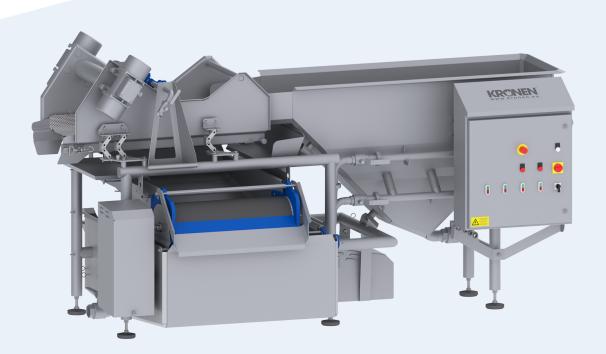


Disinfection, Washing, Mixing

# HEWA 2600 washing machine with vibration or belt outfeed

A universal washing machine optimized with regard to hygiene and cleaning. For the continuous pre-washing, washing, disinfection and treatment of both cut and whole lettuce, vegetables, herbs and fruit, among others.

600 kg (1,320 lb)/h Max. capacity







### Your benefits

- Maximum hygiene and rapid cleaning, including complete dismantlement of the machine
- Effective and gentle washing thanks 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 (1320 lb) per hour

The HEWA 2600 is a further development of the **GEWA 2600 PLUS**. It is optimized with regard to hygiene and a reduced cleaning time, for example thanks to a design with no horizontal surfaces, which allows the water to optimally discharge. What's more, the entire machine can be dismantled for simple and thorough cleaning.

Like the GEWA 2600 PLUS the machine 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 by 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 HEWA 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.

Note: The video shows the HEWA 3800.











### Compact and modular design

Thanks to the HELICAL washing system, the HEWA washing machine is particularly compact. It also has a modular design, which enables the flexible adaptation of the machine to meet requirements in production operations. For example, it is possible to retrofit the air system or other options that can be quickly and easily installed as a kit.

### **Technical data**

Electrical power	Power	3.1 kW / 3.2 kW (4.2 / 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	607 I
Dimensions	LxWxH	2872 x 1382 x 1675 mm (113 x 54.4 x 66")/ 3211 x 1381 x 1675 mm (126.4 x 54.4 x 66") (V outfeed / B outfeed)
	Weight	455 kg / 465 kg (1003 lb / 1025 lb) (V outfeed / B outfeed)
	Infeed/placement height	1232 mm (48.5")
	Outfeed/delivery height	933 mm / 759 mm (36.7" / 30") (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.