



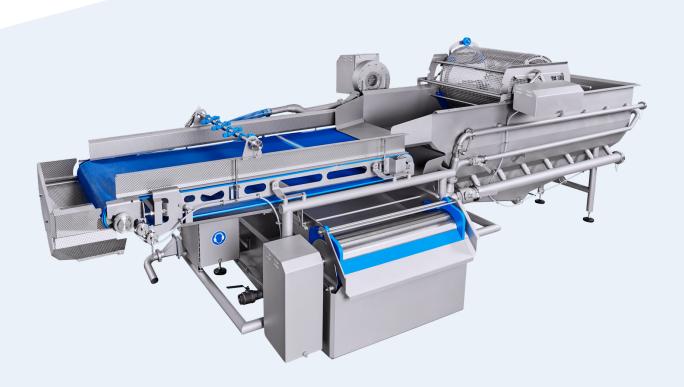


Disinfection, Washing, Mixing

HEWA 4000 washing machine with vibration or belt outfeed

A universal washing machine optimized in terms of both hygiene and cleaning – 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

- Maximum hygiene and rapid cleaning, including easy 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 4,000 kg (8,800 lb) per hour

The HEWA 4000 is a further development of the **GEWA 4000 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 machine can be easily dismantled for thorough and rapid cleaning.

Like the GEWA 4000 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 areas.

The wash tank is filled either automatically via an infeed belt or manually. Both floating and sinking products are conveyed through the wash tank in a spiral movement by the HELICAL washing system. 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.











Technical data

Electrical power	Power	10.3 kW / 11.4 kW (13.8 HP / 15.3 HP) (V outfeed / B outfeed)
	Voltage	3~400 V N/PE
	Frequency	50 Hz
Water	Fresh water connection	2 3/4 inch (GEKA coupling)
	Water drainage	2 x 2"
	Total volumes	1505 I
Dimensions	LxWxH	4110 x 1799 x 2188 mm (162 x 71 x 86") / 4277 x 1858 x 2188 mm (168 x 73 x 86") (V outfeed / B outfeed)
	Weight	905 kg (1995 lb) / 935 kg (2061 lb) (V outfeed / B outfeed)
	Infeed/placement height	1232 mm (48.5")
	Outfeed/delivery height	928 mm / 775 mm (36.5 x 30.5") (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.