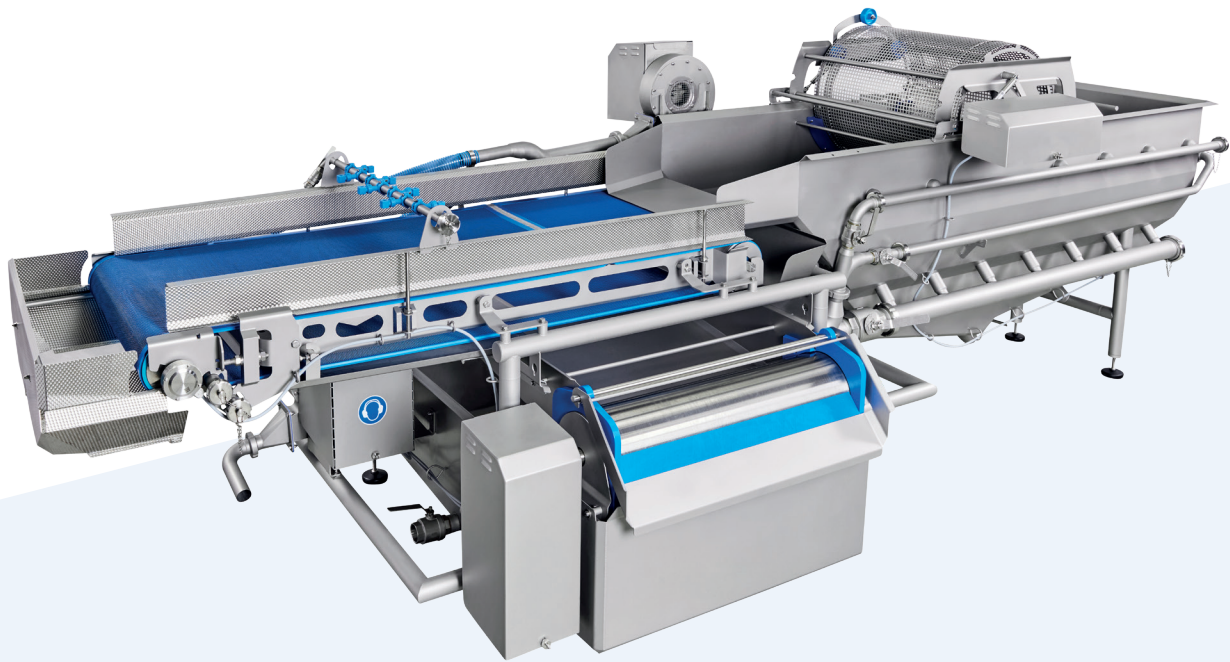


Helical Rapid, Gentle Washing 4-in-1 System

HEWA 4000

The KRONEN HEWA 4000 is a helical, universal washing machine. The highly versatile machine provides continuous pre-washing, washing, disinfecting, and treatment of cut or whole lettuce, vegetables, herbs, and fruits.

Maximum hourly capacity up to 8,800 lb (4,000 kg) per hour dependent on product.



MAX CAPACITY
8,800
Pounds/Hour

PRE-WASH/WASH,
DISINFECT, MIX,
RINSE

HELICAL
WASHING SYSTEM



Your Partner in Processing Line Solutions

Urschel, The Global Leader in Food Cutting Solutions, continues to assist commercial and industrial size food processors everywhere.

Reaching out to assist processors of all sizes, Urschel now provides KRONEN systems.

KRONEN systems are backed by high quality Urschel service and expertise.



HEWA 4000 WASHING EQUIPMENT

Features

Simple to operate and maintain.

Labor cost-savings. Continuous washing with automatic filling requires limited operator involvement.

Flow rate and movement of the water in the wash tank is fully adjustable to suit different products.

Helical washing system delivers maximum hygiene and rapid, gentle cleaning.

Time saving. The HEWA 4000 efficiently combines four processes. Allows the capability of washing, disinfecting, mixing, and rinsing in just one machine.

An upgrade from the GEWA 4000 Plus, the HEWA 4000 is specially

designed without horizontal surfaces to increase water movement and fast, efficient water discharge.

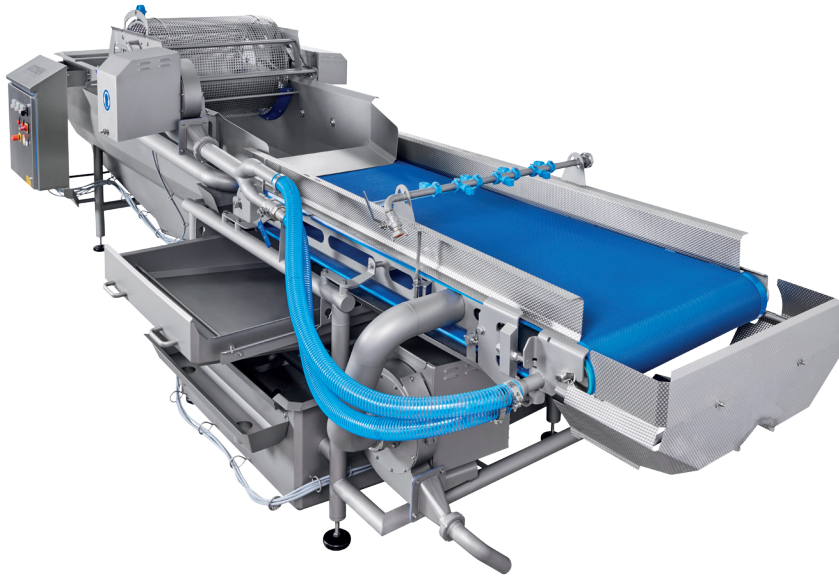
Hygienic, stainless-steel construction. The entire machine can be dismantled to follow complete, simple cleaning procedures.

Can be integrated into a processing line, downstream of the cutting process, or used as a stand-alone machine.

Designed with water conservation in mind.

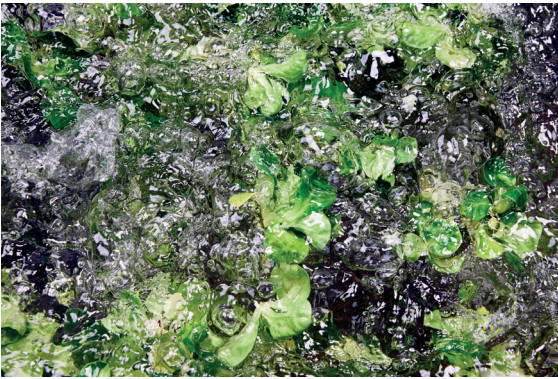
Offers effective separation of foreign materials, such as sand, stones, or insects.

Fully adjustable to expertly meet different production requirements.



Applications

- ▾ Lettuce, leafy products, including spinach and kelp, cut or whole.
- ▾ Vegetables, including mushrooms, and herbs, such as parsley, loose or in bunches.
- ▾ Fruit, such as pineapple or melon, cut or whole.

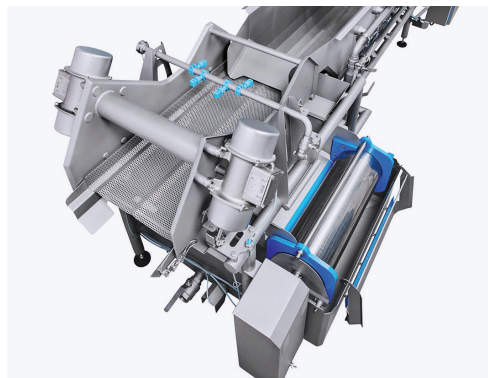
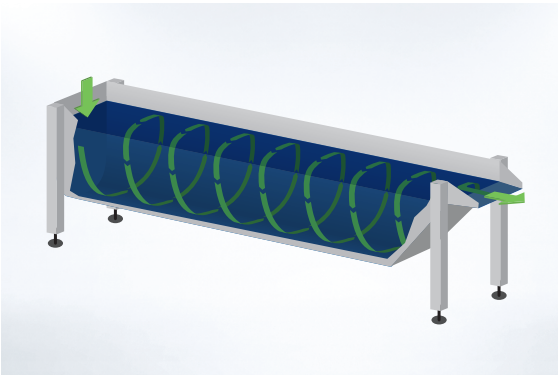


Operation

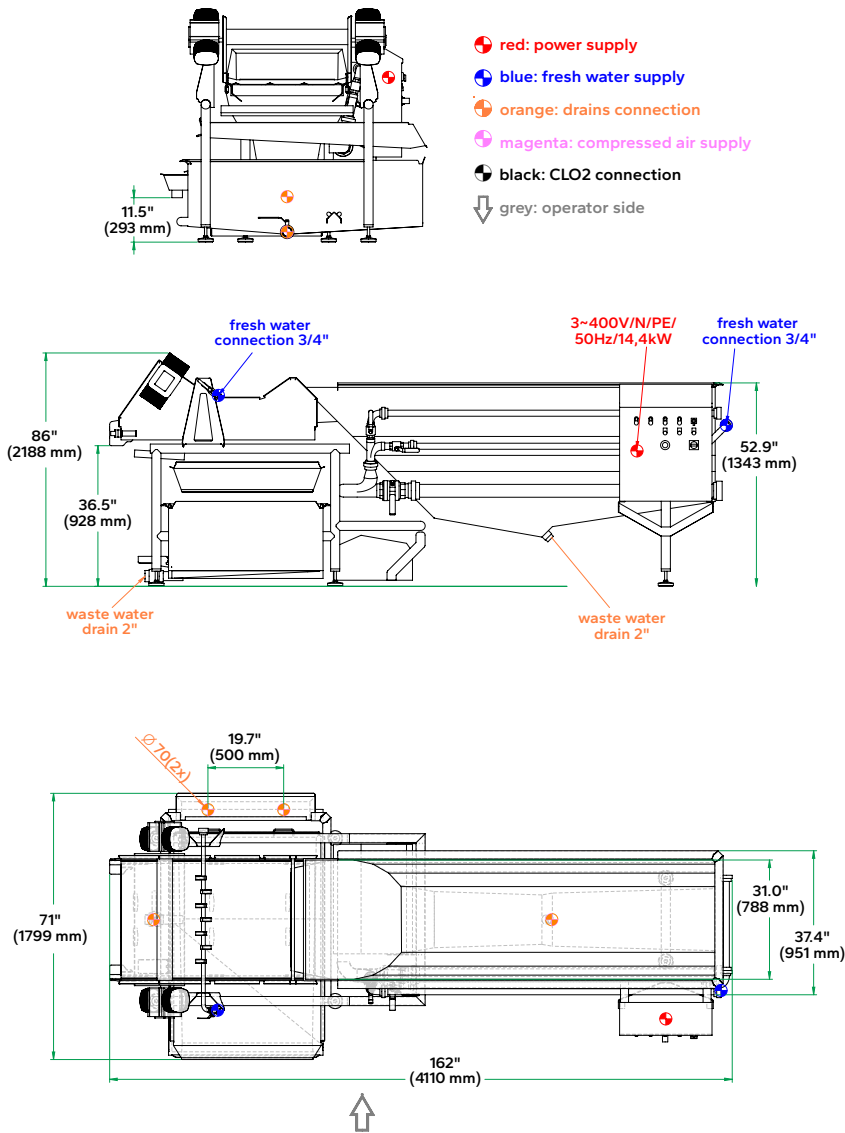
The wash tank is filled either automatically by an infeed belt or manually. Both floating and sinking products are conveyed through the wash tank by the helical washing system in a spiral movement. The flow rate and movement of the water in the wash tank is fully adjustable to suit different products.

At the end of the wash tank, the product and the water are transported via a vibratory motion and/or conveyor belt by means of an overflow and sprayed with a freshwater shower.

The water flows through a strainer into the pump tank, from which is then pumped back into the wash tank and used again.



Dimensional Drawing



Specifications

Measurements and weights may vary depending on machine configuration.

Electrical **Power:** 13.8 / 15.3 HP (10.3 / 11.4 kW) (V outfeed / B outfeed)

Voltage: 3~400 V N/PE

Frequency: 50 / 60 Hz

Water **Fresh water connection:** 2-3/4" (GEKA coupling)

Water drainage: 2 x 2"

Total filled volume: 398 gal/1505 l

Dimensions **LxWxH:** 162 x 71 x 86" (4110 x 1799 x 2188 mm) / 168 x 73 x 86" (4277 x 1858 x 2188 mm) (V outfeed / B outfeed)

Weight: 1995 lb (905 kg) / 2061 lb (935 kg) (V outfeed / B outfeed)

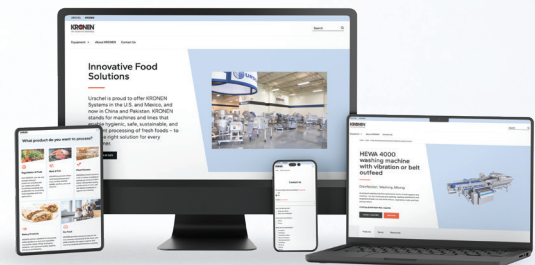
Infeed height: 48.5" (1232 mm)

Outfeed height: 36.5" (928 mm) / 30.5" (775 mm) (V outfeed / B outfeed)



The Global Leader in Food Cutting Technology

#1 Best selling provider of industrial cutting machinery throughout the world



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