

Melon Wash Flume

Key Features

Washing and Cleaning of all types of melons

Easy connection to a chiller system for 34°F water temperature.

Easy to incorporate automated sanitizer monitor and control system.



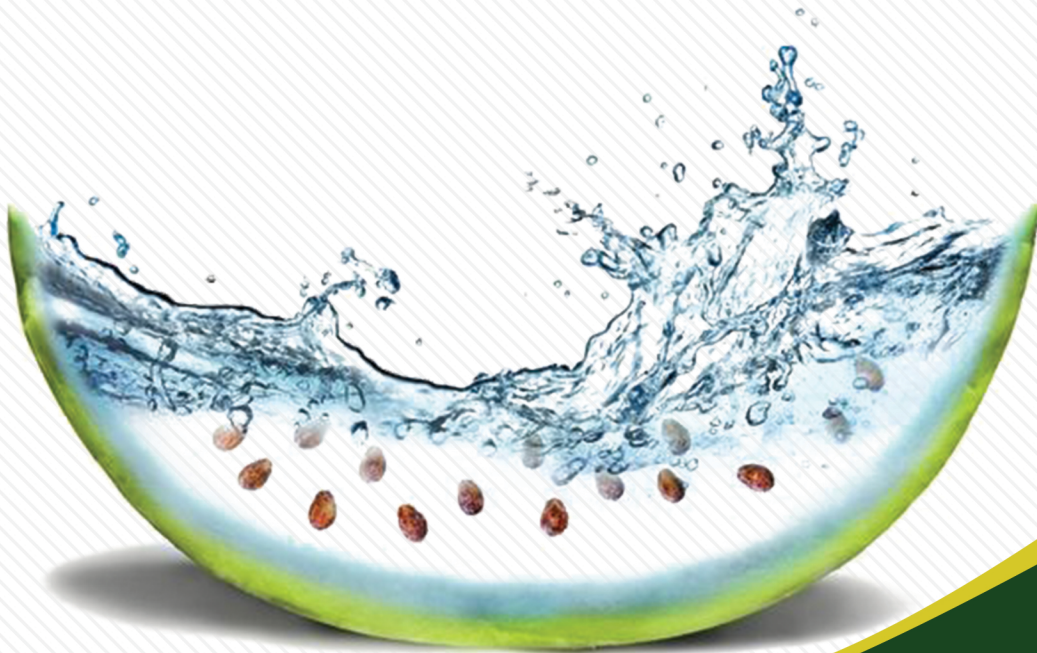
The Melon Washer is designed to sanitize melons prior to peeling. The melons are loaded in the feed end of the washer and the jets push it to the exit conveyor. The pump speed is variable to accommodate various sized melons and dwell time. An automated sanitizer monitor and control system can be easily added to the wash system. Other configurations are available to meet the specific needs of each processor.

Specifications

Voltage: 230-460 Volt / 3 phase / 60Hz
Current: 30 Amp (230 Volt) / 15 Amp (460 Volt)
Wash Path of Product: Dependent on design.

Key Features

- ✓ Jets and manifolds are removable without tools
- ✓ Stainless steel construction
- ✓ Welded manifolds with sanitary fittings for easy disassembly
- ✓ Available with or without exit conveyor
- ✓ Adjustable wash intensity
- ✓ Large drain valves for easy clean up
- ✓ Adjustable product retention time



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