

Push-Through Knife Basket Cleaning Machine DSMKRM

The push-through knife basket cleaning machine DSMKRM is perfectly suited for businesses in the smaller meat processing industry as well as smaller slaughterhouses. The knife baskets are placed in special knife basket holders, which have a capacity of 15 small or 7 large knife baskets. After the lid has been lowered the wash program begins. The baskets are washed in 55 °C water and then cleaned and disinfected in water at 85 °C which has been heated up by a boiler.

The wash process takes about 2 minutes. The machine can also be used as a dish washer as long as baskets for dishes are used.

Option

- In- and outlet extension
- Extra push-through basket

Technical data DAMKRM

Dimensions (WxDxH) 720/1230 x 740 x 1550/1980 mm

Electrical connection 400 V/N/PE, 50/60 Hz

Power consumption 7,1 kW

Water connection 3/4"

Water outlet DN 50

