HEIM
STAINLESS SOLUTIONS
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WASHING AND CLEANING SYSTEMS

Washing and Cleaning Systems
MEAT TROLLEY WASHER

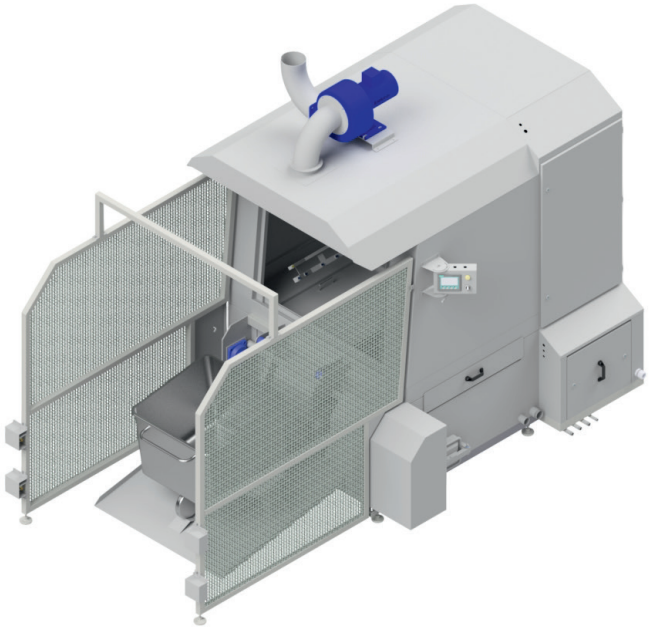
Meat Trolley Washing System
Series KWA

The meat trolley washing system is designed for the efficient cleaning of meat trolleys. It offers a combination of pre-wash (optional), main wash and rinse.

The system includes an electromotive door for loading and unloading the trolleys, which not only secures the items to be washed but also seals the washroom. Trolleys are simply placed directly on the door and secured. As soon as the door is watertight (with drip water recovery), the wash cycle starts automatically when the door is closed.

TECHNICAL DATA
(example system)

Tank capacity :	approx. 670 liters
Noise level :	approx. 65db (A)
Electric tank heating :	2 x 9 kW
Connected load :	approx. 16 kW (excl. tank heater and instantaneous water heater)
Washing time :	freely selectable
Nozzle rim :	stainless steel AISI 304
Washing temperature :	35 - 60°C freely selectable



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OPTIONS

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Operation:

The cleaning and washing cycles are adjustable
(average duration approx. 100 sec.) and includes 6 phases:

1. loading and closing the door
2. hot water cycle at 35 - 60°C
3. pause for draining
4. rinsing with disinfection effect at 60 - 85 °C
5. pause for draining
6. opening the door and removing the trolley

Typ	Capacity/h
KWA 200	30
KWA 300	30
KWA S	20
KWA D	150

OPTIONS

filling assistance

fume Extraction

drum filter

dosing pump

drying (KWAD)

steam heated

heat exchanger

electrially heated

Our design team is open for customisation.
We are looking forward to work with you to find the best possible solution.