



Special cleaning-systems  
for the food and nonfood industry

## Tunnel washing machine type cleanline - S

Compact tunnel washing machine for fast and effective cleaning of light to medium soiled Euro crates E1-E2-E3.

The system is divided into a main wash and rinse zone. In the main-wash zone, the boxes are washed with hot water and chemicals, which is maintained by the built-in tank heating at the desired constant temperature. The water in the main wash zone is constantly filtered through a sophisticated filter system.

The boxes are rinsed with clean fresh water.

This water is then fed into the main tank of the washing zone where it is used again. Therefore minimal water, energy and chemical consumption together with maximum cleaning results.

Optionally, the unit can be extended with a prewashing modul and/or a drying modul.

*Expendable with pre-washing and drying module!*



### Technical data

<b>Material</b>	Stainless steel 1.4301
<b>Dimensions:</b>	1700 (excluding infeed/outfeeding table) x 800 x 1700 mm without one-man operation
<b>Length washing tunnel:</b>	1700 mm
<b>Total Length:</b>	2600 mm
<b>Inlet/ outlet height:</b>	970 mm
<b>Pump:</b>	1,5 kW
<b>Pump flow rate:</b>	270l/min
<b>Tank heating:</b>	12kW
<b>Washing temperature:</b>	30 - 60° adjustable
<b>Rinsing boiler:</b>	12 kW

**Available in 2 versions:** CL 100 - S : 100 boxes / h  
CL 200 - S : 200 boxes / h