



JEGERINGS.COM

special food machinery

Vegetable Washing Machine VWM-3600

www.jegerings.com



JEGERINGS.COM B.V.

Stationsstraat 130
5751 HJ Deurne
The Netherlands

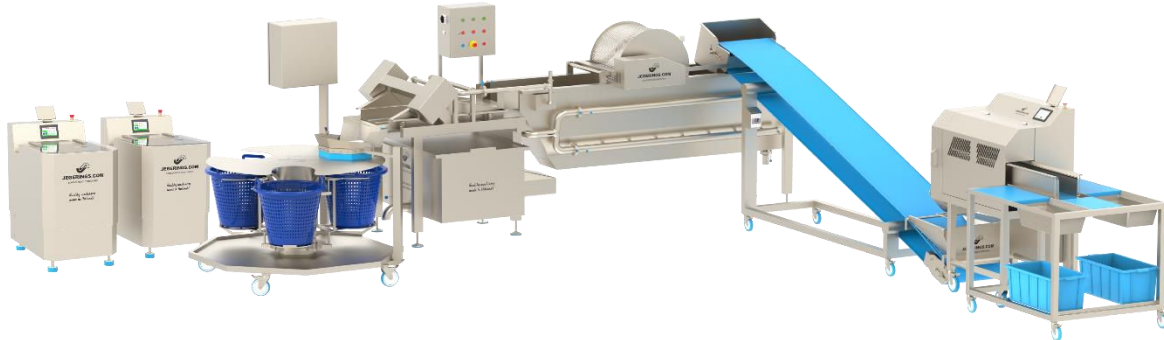
T +31(0)493-31 23 71
M +31 (0)6-47 88 09 84
E info@jegerings.com
I www.jegerings.com

IBAN
BIC (SWIFT)
BTW/VAT no.
KvK/Trade reg.

NL14 ABNA 0454 7116 70
ABNANL2A
NL 8628 32 251 B01
83330925

General

The VWM-3600 is designed for small and medium-sized vegetable processing companies. The machine perfectly suits with the BCM-1650 / BCM-2450 belt-cutting machine, the HCB-400-TS conveyor belt and the centrifugal dryer HS-FLEX in a vegetable processing line. By development the VWM-3600 is created out of the well-known VWM-2500 vegetable washing machine. The one meter extension of the washing tank creates the necessary space for the optional fly catcher.



VWM-3600 in a vegetable processing line for cutting, washing and drying vegetables

Operation

The product has to be thrown into the washing tank or is transported to the washing machine on a conveyor belt. In the washing tank, the vegetables are washed very intensively by a system of a powerful pump and water nozzles in the side wall (for circulation) and in the back headboard (for propulsion).

With the optional fly catcher, the products will be submerged by a big drum. Due to the perforated fly catcher, insects (floating) will be filtered out and removed. In case of products without any insects, the fly catcher can be tilted to the front during the washing of the products. This can also be done for cleaning the machine.

Subsequently, the vegetables will be transported over the vibrating sieve. Here the vegetables get an extra 'shower' with clean water by the sprinklers. The overflowing water is removed through the perforated soil to the filter tank. All the sand and vegetable leftovers are filtered out, whereupon the water is recycled to the washing tank.

[Video processing line for small to medium capacity](#)

Washing and mixing

- The machine is suitable for thoroughly washing both floating and sinking fresh-cut vegetables.
- The machine can also be used for mixing salads. The whirl and flow can be adjusted separately with butterfly valves. So the vegetables can be mixed homogeneously (only whirl) and afterward, after opening the butterfly valve for flow, transported out of the machine through the vibrating sieve conveyor.

User-friendliness

- The machine is even for uneducated employees easy to operate:
- Stainless steel switch box with on and off buttons for pump, vibrating sieve, and fly catcher, emergency stop and main switch.
- Water level: the machine fills itself automatically with water. The fluid sensors in the filter tank control the water level permanently and supply automatically when necessary.
- All valves are stainless steel butterfly valves, which are easy to operate and can be put in any position to regulate the water flow. Also the butterfly valves will not be jammed by sand.

Sustainability

- The machine is completely made out of sustainable stainless steel. All technical components are only from renowned brands.
- All technical components like the pump, vibrating motor and electrical components are in stainless steel covers. So the components are perfectly protected against water.
- The machine is completely built in our own factory, and we are proud to call it a true Dutch quality product!

Cleaning / hygiene

- The perforated bottom plate of the vibrating sieve can be easily dismantled with using of fast pre-tensioners.
- The screen plate and bulkheads of the filter tank can be removed easily.
- The screen plate of the washing tank can be removed easily.
- All piping parts can be dismantled very quickly - and without tools - by means of tri-clamps. They have no screw thread on the pipe-ends, and because of that they are much more hygienic than the common used dairy fittings (nut/coupling nut).
- Because of the use of tri-clamps, butterfly valve, and high quality welding, all piping and fitting complies to even the strictest demands and regulations which apply in the pharmaceutical and dairy industry.
- Because of the smoothly finished surfaces and the lack of 'dirty angles', the machine can be cleaned quickly, radically and hygienically.
- All external wiring is bundled nicely on stainless steel rods, so no dirt stays on.

Safety

- When the water supply stagnates and the water level drops down below the minimum, the pump will be switched off by the low water level protection (fluid sensors), and will be switched on again when the minimum level is reached.
- Safe 24 V secondary circuit.
- Emergency switch on main switch box and on the fly catcher.

Multi-stage washing solutions

The vegetable washing machine VWM-3600 can also be integrated into a multi-stage washing solution. This is especially useful for cleaning products with a higher dirt content because the integration of every additional washing stage will contribute to an even cleaner product and to a very low germ count. The amount of washing stages can be tailored to meet the customer's demand.



VWM-3600 in a 2-stage washing solution processing line



VWM-3600 in a 3-stage washing solution processing line

Options



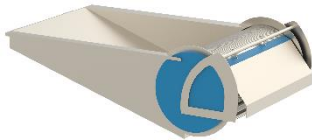
Fly catcher

The fly catcher will submerge the product underwater in the washing tank of the washing machine. The perforated drum of the fly catcher will filter out the insects among the product. The fly catcher can also be elevated above the washing tank for products without insects.



Alternative perforation size vibrating sieve

The VWM-3600 comes standard with a 3 mm perforated vibrating sieve. This perforation size will filter the washing water without filtering the product that is being washed. With a larger perforation size, seeds, particles, small cubes etc. can be filtered through the sieve. We offer any perforation size from 3 - 20 mm.



Rotating filter drum

The rotating drum filters out product that fell through the vibrating sieve and will transport the product to the side of the filter tank where it can be collected in a basket. Examples of suitable applications for the rotating filter drum are the collection of chili seeds, pumpkin seeds, small (sweet) potato cubes and many more.



Water temperature regulation system

To wash vegetables well and to keep germ count low, it is recommended to use cold washing water. The sensor of this system detects the water temperature in the washing machine and will automatically start filling cold water once the washing water gets too warm. Please note that this system does not include a cold water tank.

Technical data

Capacity	up to 1000 kg/h
Electrical data	3 Ph / 400 V / 50 Hz / 5.2 A
Power	2.6 kW
Dimensions	3835 x 1289 x 1790 mm
Weight	480 kg (standard execution)
Water capacity	690 l
Water connection for filling	¾"
Water connection for sprinkling	½"

*The VWM-3600 is electrically adaptable ensuring its compatibility with local power requirements.

Dimensional drawing

