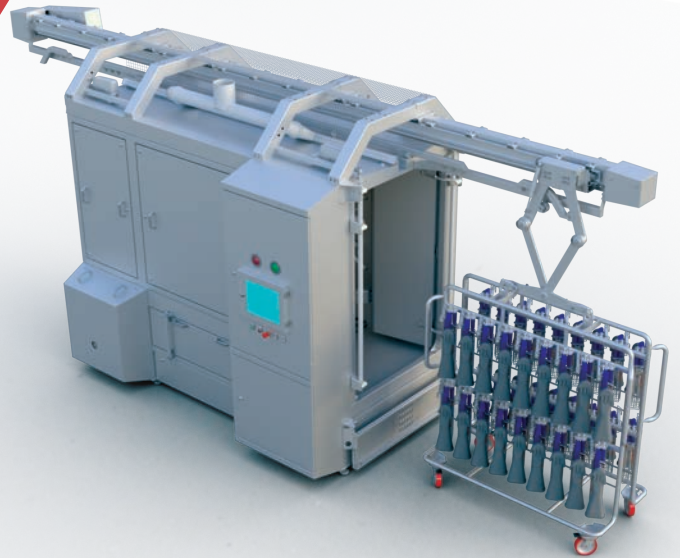


Cleaning and sterilizing machine Type 22580 + 22581



Type 22581

Systematic cleaning concept by centralization

Intensive cleaning

The new pilgrim-step process enables optimal hygiene of working tools by repeated jets directed at each single, filled knife holder with the aid of a special system of rotating nozzles.

Cost minimization

By minimizing the internal handling and due to the fact that the cleaning job during the cutting and slaughtering process has no longer to be performed by skilled workers more time is left for production work.

Hygienic safety

By centralization of the cleaning process the responsibility for the hygiene is transferred to specially trained cleaning personnel. This means a maximum of hygienic safety.

Functional guarantee

Via a freely programmable PLC control system the machine parameters can be optimally adapted to the internal requirements of the plant.

Diversity of variants

- Heating:
 - Direct steam
 - Heat exchanger
- Optionally with hot water generation for rinsing
- Left/right version for housing alignment

Functions

- Cleaning of 36 knife holders per trolley incl. safety glove in approx. 15 minutes
- Cleaning of 20 safety aprons in approx. 8 minutes
- Minimal water consumption <1.0 litre per knife holder at 500 knife holders to be cleaned
- Conductivity-controlled chemical dosage
- Large display, easy operation via push-button in jog mode
- Extensive setting options on the touch screen and query of all machine parameters

Why type 22581!

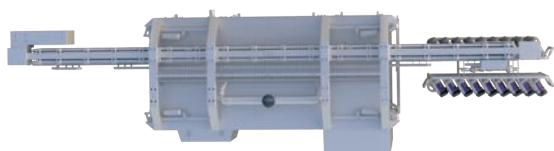
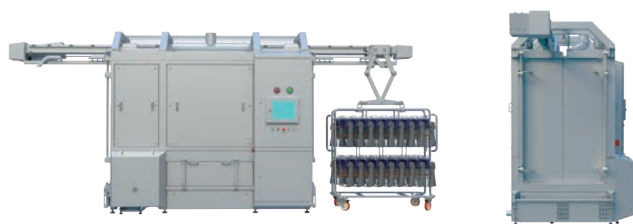
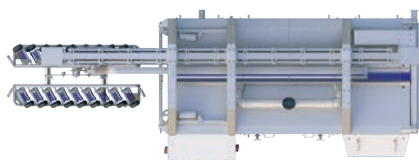
- Highest hygiene standard with functional guarantee and cost minimization
- Unique spray rotors developed by Frontmatec
 - contamination-resistant, durable and effective
- Double-walled stainless steel housing, heat-insulated tank, heat-decoupled switch cabinet
- Easy maintenance/cleaning due to generous openings/flaps



Type 22580
 ▪ Input from one side only



Type 22581
 ▪ Trolley input on the left side (unclean area)
 ▪ Trolley output on the right side (clean area)



Technical data

Dimensions (LxWxH)	4650x1790x2775 mm
Weight	Approx. 2,150 kg
Power supply	400 V, 3/N/PE 50 Hz
Rated power	>15.5 kW subject to heating system
Water supply	HW max. 60°C
Rinsing water provided	
on-site	T min. = 82°C
Water disposal	DN75
Water capacity	<1 litre/knifeholder
Tank capacity	400 litre

Technical data may be subject to changes

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Contact

CN: shanghai@frontmatec.com
 Phone: +86 215 859 4850

DK: kolding@frontmatec.com
 Phone: +45 763 427 00

NL: rijssen@frontmatec.com
 Phone: +31 886 294 000

UK: birmingham@frontmatec.com
 Phone: +44 121 313 3564

itec-hygiene.com
 frontmatec.com

DE: hygiene@frontmatec.com
 Phone: +49 252 185 070

ES: barcelona@frontmatec.com
 Phone: +34 932 643 800

RU: moscow@frontmatec.com
 Phone: +7 495 424 9559

US: kansascity@frontmatec.com
 Phone: +1 816 891 2440