

Cleaning machines for food industry

Cleaning machines for producers of chocolate and confectionery, bakeries, milk productions, meat processors and other productions.



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BASIC LINE 102

Basic continous cleaning line with capacity 150-350 pcs of washed items per hour, depending on the contamination.

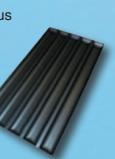
Different equipment options from basic washing with rinsing up to disinfection and drying.





CLEVER LINE 503

Special 3-lane continous cleaning line meant for washing, disinfection and drying, e.g. of ham moulds, plastic chocolate moulds, plates and cheese grids.



BIN MASTER 300

Effective washing, disinfection and drying of manipulation trolleys, paloxes and other containers by means of a rotating arm. A fixing device is placed on the door for fixing the cleaning goods.



CLEVER LINE 301

High performance 1-lane continuous cleaning line designed for washing, disinfection and drying of cleaning goods.

Modular construction enables to assemble the machine according to capacity and space requirements of a customer with an option of future extension.



PROGRESS 501

Variable 1-lane continuous cleaning line with a width-adjustable conduit and specially constructed adjustable nozzles which enable washing, rinsing, disinfection and drying of items of different sizes with a fast and easy setting of the machine according to the washed item.

TROLLEY MASTER 1000

NERKON ®

Effective cleaning of smoke and bakery trolleys, parts of cleaning lines or cheese grids in a universal machine with a special rotating arm. By the chamber alternative, the trolley is driven onto the washing grid inside the machine and after closing door, the selected washing programm is activated. In case of the higher capacity demand, it is possible to construct a continuous variant with doors on both sides of the machine, eventually with moving mechanism of trolleys on the conveyor inside the machine.



Machines suitable for washing especially:

Boxes, plastic chocolate moulds, trays, plates, rolling boards, manipulation trolleys, paloxes, smoke and bakery trolleys, ripening cheese grids, buckets, barrels, palletes and other utility items.