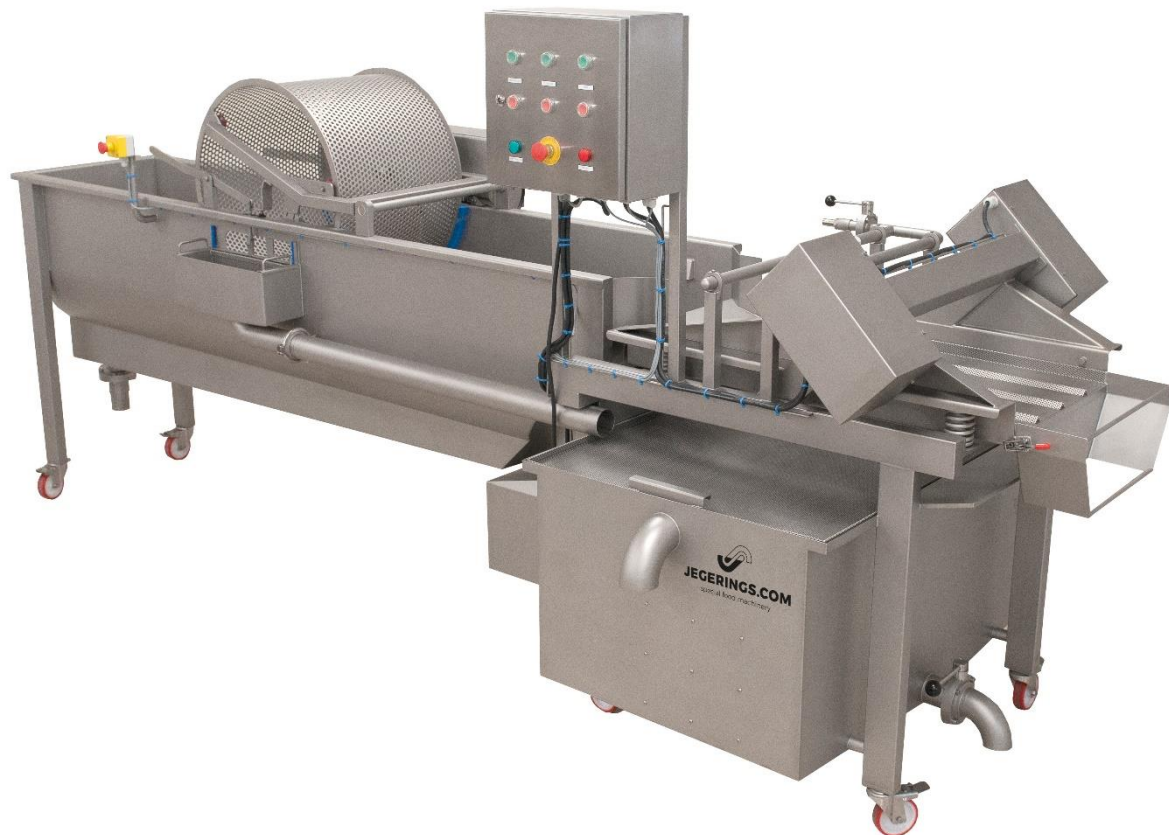




## Vegetable Washing Machine, Model: VWM-3600 VS

<http://www.jegerings.com/en/>



## General

The VWM 3600VS is designed for small and medium-sized vegetable processing companies. The machine perfectly suits with the BCM 1650 / BCM 2450 belt-cutting machine.

By development the VWM 3600VS is created out of the well-known VWM 2500 vegetable washing machine. Due to the bigger length of the washing tank (+1 mtr.) space is created for the optional flycatcher.

The product has to be thrown (manually) 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).

The products are submerged by a big drum (flycatcher) as well. Due to the perforated flycatcher, insects (floating) will be filtered out and removed. In case of products without any insects, the flycatcher 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](#)

Optional Jegerings.com also has a VWM 3600CB (Conveyor Belt) available. This execution has a conveyor belt with a fine mesh belt instead of a vibrating sieve. The machine will usually be used for delicate (leaf) vegetables, to prevent damaging the product.

The mesh belt is powered by a SS drum motor and a SS pulley. Besides, a compressor with blowpipe is mounted to continuously clean the mesh belt.



## Washing and mixing

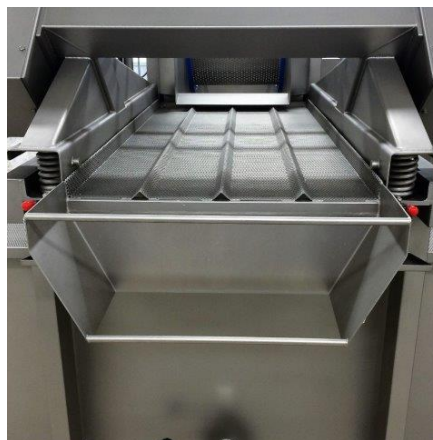
- The machine is suitable for thoroughly washing both floating and sinking fresh-cut vegetables.
- The machine can also be used for mixing salads. The whirl and flow can be adjusted separately with butterfly valves. So the vegetables can be mixed homogeneously (only whirl) and afterward, after opening 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 24V secondary circuit.
- Emergency switch on main switch box and on the fly catcher.

## Technical applications and dimensional drawings

Page 6, 7 and 8 show the dimensional diagrams.

**Capacity:** from 500 to 1000 kg/hour, depending on pollution and specific gravity.

**Electrical data:** 3 Ph / 400 V / 50 Hz / 5.2 Amp.

**Power:** 2.6 kW

**Dimensions (LxWxH):** 3835 x 1289 x 1790 mm.

**Weight:** 480 kg

**Water capacity:** 690 L

**Water connection:** ¾" hose for filling, ½" hose for after sprinkling.

## Prices

**VWM-3600VS** (with vibrating sieve) standard execution, including: on request

- Vibrating motor in stainless steel covers

### *Optional*

- Vibrating motor, completely out of stainless steel on request
- Stainless steel table for 3 blue plastic drying baskets on request
- Flycatcher on request

**VWM-3600CB** (with conveyor belt) standard execution on request

### *Optional*

- Stainless steel table for 3 blue plastic drying baskets on request
- Flycatcher on request

**Delivery time:** 4 – 6 weeks.

**Delivery:** ex. Works Deurne / the Netherlands. Packaging and transportation excluded.

**Guarantee:** 1 year, outside the Netherlands only on spare parts.



