Melon Wash Flume

Key Features

Washing and Cleaning of all types of melons
Easy connection to a chiller system for 34°F water temperature.
Easy to incorporate automated sanitizer monitor and control system.



The Melon Washer is specifically designed to sanitize melons before peeling. Melons are loaded at the feed end, where powerful jets gently push them toward the exit conveyor. The pump speed is adjustable to accommodate different melon sizes and desired dwell times, ensuring thorough sanitation. An automated sanitizer monitor and control system can be easily integrated into the wash system for enhanced efficiency. Additionally, various configurations are available to meet the specific needs of each processor.

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Specifications

Voltage: 230-460 Volt / 3 phase / 60Hz
Current: 30 Amp (230 Volt) / 15 Amp (460 Volt)
Wash Path of Product: Dependent on design.

Key Features

- Jets and manifolds are removable without tools
- Stainless steel construction
- Welded manifolds with sanitary fittings for easy disassembly
- Available with or without exit conveyor
- Adjustable wash intensity
- Large drain valves for easy clean up
- Adjustable product retention time



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