

SALE

IFS
Inox-Ferro Sanchez S.L.

AUTOMATED SYSTEM FOR THE CLEANING OF FOOD CUTTING TOOLS

**20%
OFF**

KCS-1600

OPTIONALS

- DS** - Individual soap dispenser
- AF** - Water and air filters
- AD** - Detergent access door
- CM** - Cleaning Mode Selector
- IP** - Evolution and Circular Blade Protector
- FS** - Cutting Tool Fixing
- HT** - Cutting Tool Side Support

KNIFE CLEANING SYSTEM



Savings in water consumption thanks to the system of injectors that increase the incoming flow (x5). This reduces the amount of water used by up to 70% compared to manual cleaning. With only 20-25 litres the system can perform the complete cleaning cycle.



Pump with adjustable soap/disinfectant dosing system. The dosing of chemicals and disinfectant can be regulated automatically according to the cutting tools to be cleaned.



Automatic cleaning system by means of mobile nozzles to ensure correct cleaning of the cutting tool. Depending on the customer's supply, cleaning can be carried out hot or cold.

The machine has been conceived and designed for the day-to-day production of a food plant, and therefore, the site and its dimensions have been taken into consideration, seeking a balance between space optimisation and cleaning efficiency.

For this reason, depending on the customer's needs, different head systems are proposed to adapt to the needs of each plant and application.

The automated system allows working at a rate of approximately 4 minutes per blade, performing cleaning (soap and disinfectant), rinsing and drying.



GENERAL CHARACTERISTICS

- Dimensions (mm): 1600x700x1900 mm
- Weight (Kg): 395 Kg
- Water Consumption (L): 25-30 L
- Voltage (V/Hz): 220V / 50Hz
- Nominal working pressure (bar): 6 bar
- Approximate Cleaning Time (min): 4 - 7 min