

# CHEESE WASHING DEVICE

## PS 50-125

The cheese washing device is used for washing the cheese forms during maturing of the cheese.

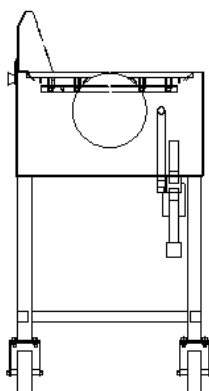
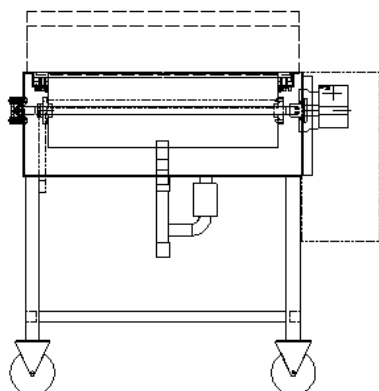
Basic equipment:

- washing vessel
- brush
- electro-motor for the brush
- support on wheels
- connection for clean water
- outflow of waste water
- control panel



All our devices are **user and environmentally friendly** and **energy saving**;  
They are designed and manufactured for **long term use**

Type	Power supply	Dimensions [mm]				
		Width	Working height	Total height	Brush length	Total length
PS 50	380V 3N 50Hz	530	920	1100	500	900
PS 65	380V 3N 50Hz	530	920	1100	650	1050
PS 100	380V 3N 50Hz	530	920	1100	1000	1400
PS 125	380V 3N 50Hz	530	920	1100	1250	1650



- the device is made according to international standards and CE directives
- it is made entirely of stainless steel W.Nr.1.4301
- control panel with main switch and the switches for start, stop and emergency stop
- support with wheels for an easier transport inside the dairy

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REPRESENTATIVE

In the process of constant improvements we reserve the right to make technical and aesthetic modifications without prior notice.