

food processing

SWA RANGE

SALAD AND VEGETABLE WASHING WITH INTEGRATED CENTRIFUGE

GASTRONOMY / CANTEENS / COMMERCIAL

KITCHENS / FOOD INDUSTRY

At a glance:

- ightarrow Machine entirely made of stainless steel
- → Gentle and extremely thorough wash and spin cycle in a single step
- → Efficient rinsing process for remaining dirt particles
- → Continuous regeneration and fresh water supply
- → Excellent ecological and economic benefits





Efficient ultra-fine screen filters against floating particles, Resource-saving due to its own water tank



Innovative water roller for optimal cleaning



10 individually programmable washing programs, six of which are pre-set



Optimized washroom filling for gentle washing even for sensitive products

SWA 60.2

At a glance:

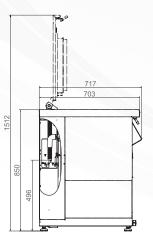
- → Machine entirely made of stainless steel
- → Simple loading and unloading
- \rightarrow Washing for small spaces
- → Complete processing system can be installed
- → Digital controls
- → Delivery includes washing and centrifuging basket
- → 4-5 litres water requirement per washing process





data echnical





WASHING AND DRYING 30 + SERVINGS PER DAY Tap SMALLER VOLUMES UP TO 80 VOL

Technical data

Power supply	230 V, 50 Hz, 1,8 m cable with two pin earthed plug		
Water connection	Tube R 1/2"		
Water drainage	DN 50 (not included)		
Output (kW)	1,1		
Fuse protection (A)	16		
Ingress protection	IP 54 (splash-proof)		
Infinitely variable speed control (1	rpm) 0 - 600 variable		
Capacity, storage container (I)	ner (I) 70		
Dimensions (L x W x H)	635 x 717 x 850 mm		
Basket Dimensions (RD x T)	370 x 220 mm		
Weight (kg)	120		

Processing capacity

Lettuce, vegetables, fruit	Capacity in kg – approx.	Head of lettuce approx.	kg/h - approx.	Product washed = 1 and centrifuged = 2
Lettuce	0,7 - 0,9	2 - 3	> 25	2
Lollo Rosso	0,8 - 1,0	3 - 4	> 28	2
Field salad	0,8 - 1,1		> 31	2
Endive cut	> 1,5	4 - 5	> 50	2
Tomato	5,0 - 6,0		> 240	1
Apple	5,0 - 6,0		> 260	1
Strawberry	2,5 - 3,0		> 120	1

More product examples, which can be processed with the SWA 60.2: Iceberg lettuce, radicchio, cress, spinach, cabbage, cucumbers, cauliflower, pears, oranges, lemons, mushrooms, radishes, peppers, parsley, fennel, leek, celery, broccoli, zucchini, etc.

The figures shown here are for illustration only and may deviate from the actual design version. Technical alterations are reserved. For additional accessories please refer to our price list.

SWA 75.2

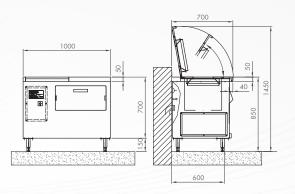
At a glance:

- → Machine entirely made of stainless steel
- → Simple loading and unloading
- → Fully-automatic washing sequence
- → Digital controls
- → Delivery includes washing and centrifuging basket
- → 5 6 litres water requirement per washing process











Power supply	230 V, 50 Hz, 1,8 m cable with two pin earthed plug		
Water connection	Tube R 1/2"		
Water drainage	DN 50 (not included)		
Output (kW)	1,1		
Fuse protection (A)	16		
Ingress protection	IP 54 (splash-proof)		
Infinitely variable speed control (r	rpm) 0 - 600 variable		
Capacity, storage container (I)	105		
Dimensions (L x W x H)	1000 x 700 x 850 mm		
Basket Dimensions (RD x T)	370 x 285 mm		
Weight (kg)	120		

WASHING AND DRYING

50 + SERVINGS PER DAY

TOP NOTUMES UP TO 100 Kg/

Processing capacity

Lettuce, vegetables, fruit	Capacity in kg – approx.	Head of lettuce approx.	kg/h - approx.	Product washed = 1 and centrifuged = 2
Lettuce	0,9 - 1,1	3 - 4	> 31	2
Lollo Rosso	1,0 - 1,2	4 - 5	> 34	2
Field salad	1,1 - 1,4		> 40	2
Endive cut	> 2,3	5 - 6	> 65	2
Tomato	7,0 - 8,5		> 340	1
Apple	7,5 - 9,0		> 360	1
Strawberry	3,5 - 4,2		> 170	1

More product examples, which can be processed with the SWA 75.2: Iceberg lettuce, radicchio, cress, spinach, cabbage, cucumbers, cauliflower, pears, oranges, lemons, mushrooms, radishes, peppers, parsley, fennel, leek, celery, broccoli, zucchini, etc.

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SWA 100.2

At a glance:

- → Machine entirely made of stainless steel
- → Simple loading and unloading
- → Fully-automatic washing sequence
- → Digital controls
- → Delivery includes washing and centrifuging basket

→ 8 -10 litres water requirement per washing process





Technical data

230 V, 50 Hz, 1,8 m cable with two pin earthed plug		
Tube R 3/4"		
Floor channels		
1,5		
16		
IP 54 (splash-proof)		
pm) 0 - 600 variable		
330		
1480 x 740 x 940 mm		
500 x 220 mm		
250		

echnical data

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Processing capacity

Lettuce, vegetables, fruit	Capacity in kg – approx.	Head of lettuce approx.	kg/h - approx.	Product washed = 1 and centrifuged = 2
Lettuce	1,5 - 1,7	7 - 9	> 48	2
Lollo Rosso	1,7 - 1,9	8 - 10	> 53	2
Field salad	1,7 - 2,1		> 59	2
Endive cut	> 3,5	8 - 11	> 100	2
Tomato	10,0 - 12,0		> 480	1
Apple	11,0 - 13,0		> 500	1
Strawberry	5,0 - 6,5		> 260	1

More product examples, which can be processed with the SWA 100.2: Iceberg lettuce, radicchio, cress, spinach, cabbage, cucumbers, cauliflower, pears, oranges, lemons, mushrooms, radishes, peppers, parsley, fennel, leek, celery, broccoli, zucchini, etc.

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