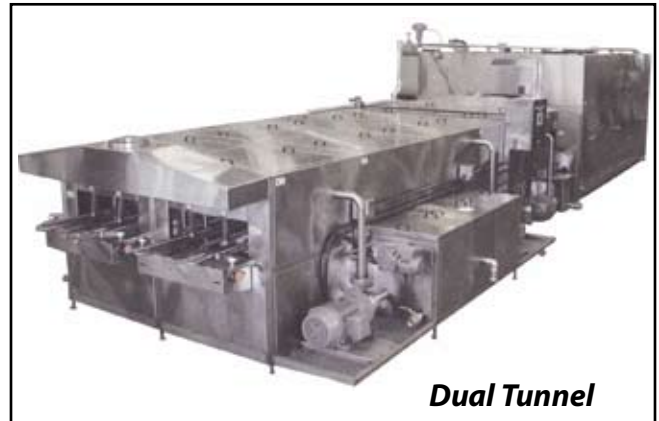


AMF

HIGH PRESSURE SPRAY BASKET WASHING SYSTEM



Single Tunnel



Dual Tunnel

- Custom Configured to Meet Your Specific Washing and Drying Requirements
- Engineered for Outstanding Function, Performance, Reliability and Resource Conservation
- Available in Single and Dual Tunnel Configurations



FEATURES & BENEFITS

- Outstanding high pressure basket washing
- Wash and rinse tanks contain side filtration tanks and slide-out solution screens. Wash tanks contain a removable waste catch basket. In-line filters equipped with stainless steel screens protect against nozzle plugging.
- Fast and efficient tank cleaning via internal flushing headers and clean-out doors
- Flexible heating system options including gas or steam
- Available custom configured drying modules to meet your specific drying needs

MECHANICAL FEATURES

- Complete unit manufactured of 304 polished stainless steel
- Washer consists of two zones - wash and rinse
- Adjustable side and top guide rails, enabling quick and easy adjustment for various basket sizes
- Waste catch baskets and slide out solution filters
- Washer incorporates internal flushing headers and quick release "clean-out" covers
- Easily removable inspection covers allowing easy access to all internal components
- Wash headers are manufactured from stainless steel and are equipped with stainless steel high pressure, high volume nozzles.
- Stainless steel in-line strainer(s) and electronic pressure switch(es) provide maximum protection from nozzle plugging.
- Stainless steel close coupled, centrifugal pumps equipped with mechanical seals and high efficiency T.E.F.C. motors complete with stainless steel piping
- The conveyor stainless steel roller chain is fitted with specially designed pusher tabs that separate the baskets during washing/drying process.
- The conveyor is driven by a variable frequency drive that incorporates torque sensing that prevents basket damage.

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ELECTRICAL FEATURES

Stainless steel NEMA 4X machine mounted electrical panel and includes the following:

- Allen Bradley Micrologix PLC
- Allen Bradley Panelview operator interface
- Allen Bradley pilot lights, push buttons and selector switches

The washer is equipped with electronically operated water level control floats and emergency low level floats, complete with alarm system to indicate any malfunction of the equipment.

OPTIONS

- **Steam Heating Package (wash/rinse zones)** - consisting of stainless steel immersion plate coils, 2" (51 mm) diameter stainless steel tubing, steam traps, regulators, and temperature gauges.
- **Remote Gas Heating Package (wash/rinse zones)** - consisting of two independent gas fired solution heaters complete with temperature controls, hi/low level alarms and two re-circulating pumps
- **Automatic Rotating Drum Filtration System** - system is fitted in a large stainless steel compartment on the outside of the wash zone. The wash water is re-circulated into a stainless steel filtration compartment. Water flows through a stainless steel rotating filtration cylinder and the debris that is in the water remains on the inside surface of the cylinder and the cleaned filtered water returns to the pump reservoir. The remaining debris is flushed to waste catch basket.

"Not Heated" Re-Circulating Drying Module

- The washer conveyor maintains the separation of the baskets while they are transported through the drying module.
- The stainless steel insulated drying module is located at the discharge end of the washer. High velocity 10 HP fans direct air onto all surfaces of the baskets via strategically placed stainless steel air knives.
- To maximize the efficiency of the drying module, the air is re-circulated through stainless steel plenums. Stainless steel moisture eliminators incorporated in the plenums rid the re-circulated air of any excess moisture.
- Available in 2 to 8 dryer configurations

"Heated" Re-Circulating Drying Module

- The washer conveyor maintains the separation of the baskets while they are transported through the drying module.
- The stainless steel insulated drying module is located at the discharge end of the washer. Stainless steel coils are incorporated into the re-circulation plenums. The heating method can be steam or a closed loop system including gas heater and water storage tank (re-circulated water). The temperature of the re-circulated air is controlled to give maximum drying capability without damaging the baskets.
- High velocity 10 HP fans direct air onto all surfaces of the baskets via strategically placed stainless steel air knives.
- To maximize the efficiency of the drying module, the air is re-circulated through stainless steel plenums. Stainless steel moisture eliminators incorporated in the plenums rid the re-circulated air of any excess moisture.
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Stainless Steel Exhaust System

- Stainless steel exhaust hoods are fitted at the infeed and discharge of the washer.
- The hoods are to facilitate an exhaust system.
- The stainless steel exhaust system is comprised of stainless steel ducting, manual volume control dampers for wash and rinse stacks, and a centralized stainless steel duct complete with a roof extractor fan.
- All necessary electrical controls for the system are incorporated in the main control panel.

Note:

- The length of ducting required determines the HP of the extractor fan.

SPECIFICATIONS

Model	Tunnels	Rates (BPM)*
B20	Single	20
B30	Single	30
B40	Single	40
B50	Single	50
DT-B20	Dual	40
DT-B30	Dual	60
DT-B40	Dual	80

* Based on basket size of 28" x 28" x 6" (711 mm x 711 mm x 152 mm)

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