

Flume Wash

Key's **Flume Wash** provides a reliable, basic wash for a wide variety of fresh cut produce. Integrated components work together to effectively remove heavy debris, silt, grubs, and floating contaminants. Initial laminar flow provides a gentle product entry, and adjustable water nozzles create full immersion section for thorough washing and product mixing. Vibratory dewatering and parabolic filtering steps ensure maximum re-use of clean wash water.

Flexibility

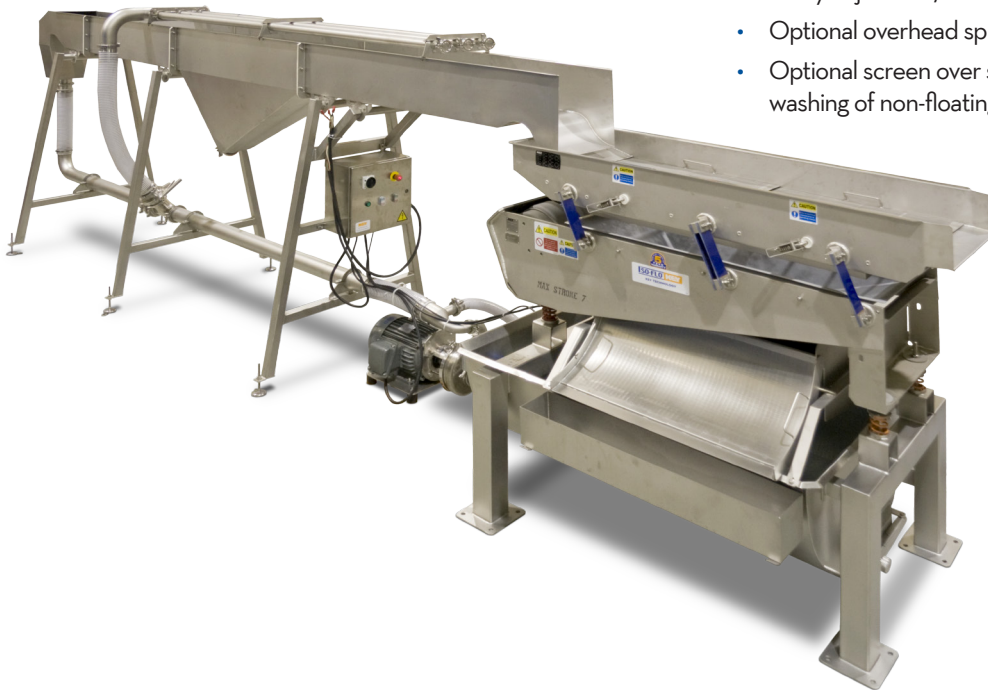
- Suitable for whole and cut vegetables and fruit
- Cut directly over flume in entry area, or feed from a belt, shaker, or manually
- Adjustable water flow rates in flume and sprays
- Open flume provides dosification access for sanitation agents
- Modular design makes it easy to add washing steps
- Easily adjustable/removable valves and access points
- Optional overhead sprays on shaker add second wash
- Optional screen over sump area for effective washing of non-floating product

Reliability

- Water is actively micro-filtered to 254 microns with parabolic screen
- Closed-loop water recirculation system
- System is pre-wired and plumbed for air & water
- Settling sump allows rocks, heavier silt to separate from product; clean-out access port

Performance

- Full submersion and rotation of product via pipe nozzles
- Wash action insures consistent coverage of all product surfaces
- Dewatering shaker removes surface water, floating particles, and small fines
- Shaker begins the drying process and provides an effective, consistent feed to the dryer
- Effective parabolic water filter removes particles
- Make-up water requirement is approx 3.8 liters per minute (1 gpm)
- Tank water level controlled by level sensor
- All pipe-work designed for ease of cleaning
- Water unloading valve in the "deep zone" flushes sediments and bugs



Key Technology BV

Beijerdstraat 10, 4112 NE Beusichem, The Netherlands

Phone: +31 (0) 345-509900 • Fax: +31 (0) 345-501594 • keybv@key.net • www.key.net



Flume Wash Specifications

Product Capacity

- Up to 3,000 kg/hr (6,600 lbs/hr) for leafy product
- Up to 7,000 kg/hr (15,400 lbs/hr) for cut vegetables

Construction

- Stainless steel

Flume

- 457mm (18") wide x 5382mm (212") long

Recycle Tank

- 712 Liter (188-gallon) water storage tank

Iso-Flo® Shaker

- 610mm (24") wide x 1829 (72") long
- Two (2) dewatering screens
- Spray bar option for final rinse

Parabolic Filtration Screen:

- 0.254mm (0.01") clear space

Power

- 10.0 hp wash down duty pump motor
- 1.0 hp wash down duty shaker motor
- 230/460/60/3 or 190/380-415/50/3

Water Flow

- 1000-1325 liters per minute (275-350 gallons per minute)
- 882 liter (233 gallon) initial charge



Parabolic Filtration Screen

