



**PHT-TECHNOLOGY
CLEANING SYSTEM**



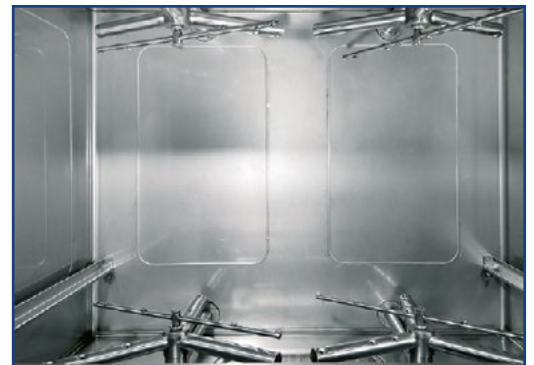


Washing Machine - first-class hygiene

- Double-walled stainless steel construction
- Wash and rinse-wash-rotary arm made of stainless steel
- Clear rinsing dosage pump serial in all machines
- Wash tray serial
- Filter at the main pump
- Easy to handle tray's
- Temperature and error values shown on the display
- Self cleaning function for the inside space (except LB 56 BT)
- The water hardness should be between 30 and 90 mg CaCO₃/l, if it is harder a water softening treatment is needed.
- Water supply of 55°C is recommended



Easy to clean with big filter boxes



No corners, extremely hygienic



CLEANING SYSTEM

WASHING MACHINE



Model	LB 56 BT	LO 67 BT	LO 83 BT	LO 134 BT
size (W x D x H) mm *height with open door	720 x 858 x 1742 / 2080*	830 x 915 x 2150 / 2180*	990 x 915 x 2150 / 2180*	1500x915 x 2150 / 2180*
wash-space	540 x 660 x 670 h	650 x 700 x 650 h	810 x 700 x 650 h	1320 x 700 x 650 h
pump	1 620 W	1 500 W	2 350 W	2 x 2 350 W
pressure increase pump	serial - 550 W	serial - 550 W	serial - 550 W	serial - 550 W
chemical dosing pump	on request	on request	on request	on request
total connected load	7 620 W	7 500 W	11 350 W	13 700 W
boiler heating element	6 000 W	6 000 W	9 000 W	9 000 W
tank heating element	4 000 W	6 000 W	6 000 W	6 000 W
tank capacity	42 l	82 l	86 l	132 l
boiler capacity	10,5 l	11,5 l	11,5 l	11,5 l
water consumption/cycle	4,5 l	4,5 l	5 l	8 l
Item No.	RM.01.007.2	RM.01.003	RM.01.004	RM.01.005

Additional equipment

- Chemical pump
- Flow-pump
- Wheels





Crate Washing - hygienic, effective, environmentally friendly

The cleaning system of the CM series has a particular hygienic design and low media consumption. All surfaces are bevelled and edges are rounded.

The crates pass through the machine at an angle and are optimally washed by specially developed rotor nozzle arms. Even crates of the various heights can be washed unsorted without any adjustment.

Optimised module sizes allows for reduced water, detergent and energy consumption. Separating curtains, which are hygienically questionable, are unnecessary.

- Fast, user-friendly process flow
- Reduced cleaning agent consumption
- Efficient cleaning through 8 rotating stainless steel-nozzle assemblies with 6 nozzles each
- Mixed container task possible from E1 to E3 container
- No rinsing blind through not needed downholder, shifted guidances
- Minor water carryover through oblique container promotion
- No stagnant water through sloping surfaces on the machine
- Zone separation with bulkhead plates
- Rinse water bypasses the main tank
- Easy-to-clean interior
- Innovative door mechanism
- Optional: Basic pre-rinse (Wastewater is fed back to the first pre-rinse and then runs into the drain.)

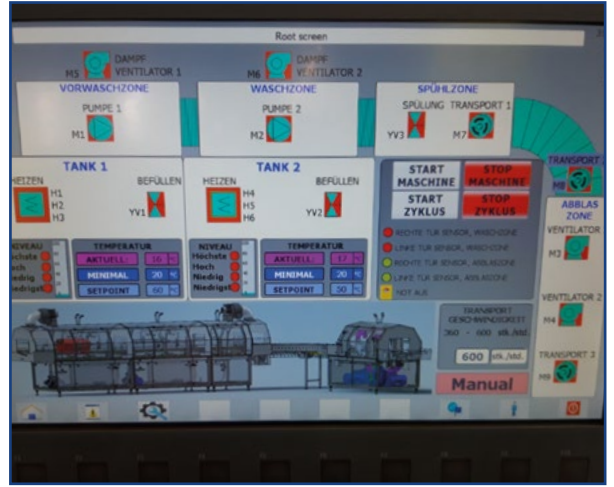


CLEANING SYSTEM

CM SERIES



Rotary spray nozzles in the washing zone



Visualization with SPS control



CM series - doors closed



CM series - doors in drying position



CM series type 3210 - doors open



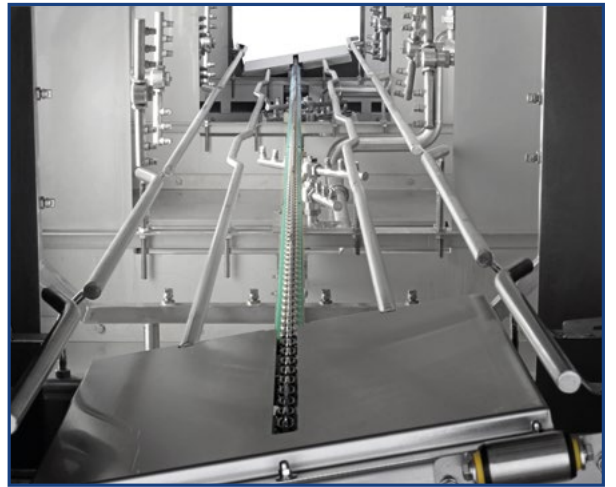
CM series type 3210 - front view



Outstanding innovations and hygienic advantages:



Rotary spray nozzles - efficient cleaning



Inclined/staggered container guide - no missed areas



Large openings - optimal accessibility



No top guide - for easy operation



Two-phase door opening - cleaning position



Two-phase door opening - maximum accessibility



CLEANING SYSTEM

CM SERIES



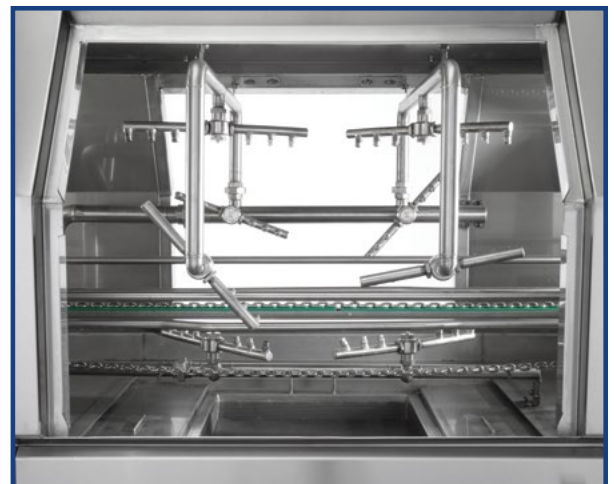
Manometer for pressure checks - simple functional control



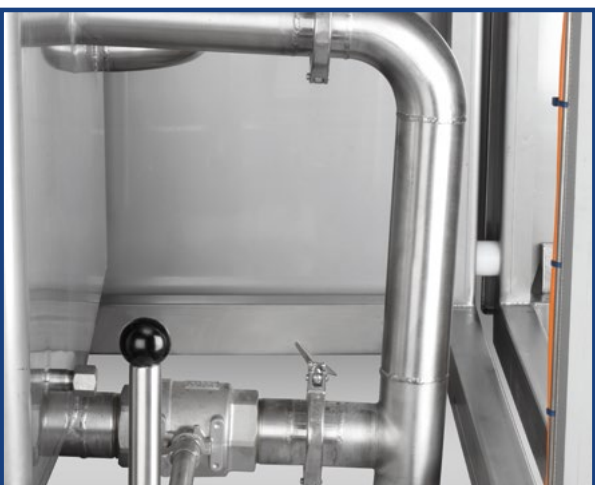
Easy cleaning of volume sensors – durable and reliable



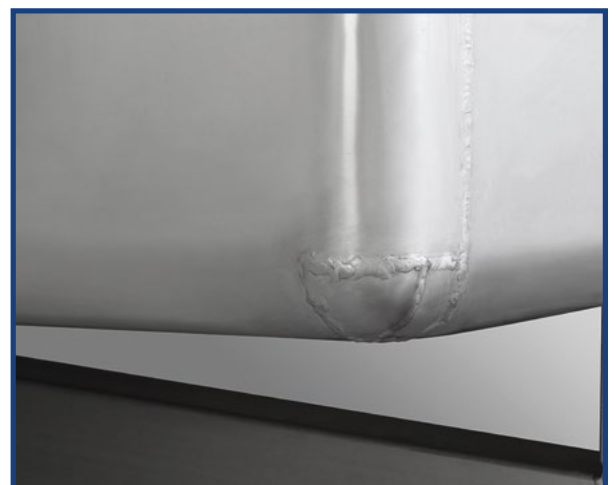
Openings between connections - optimal hygiene



Optimal module length - limited dispersion of water and cleaning agents



Detachable tubing - optimal accessibility



Curved tank corners - optimal cleaning



Bin Master - meat trolley cleaning system

Bin Master 200 and Bin Master 200 Kip
cleaning machine for one meat trolley
or one bin/container

- Capacity, approximately 25 meat trolleys per hour
- BM200 Kip approximately 20 bins per hour
- Steam or electrically heated
- Drum filter as an option
- Continuous systems on request

Bin Master 200 DUO
cleaning machine for two meat trolley
ore one bin/container

- For bins, large container 200 + 300 litre meat trolley
- Capacity: approximately 50 trolleys / 20 bins per hour
- Easy conversion of trolleys to large containers
- 2 rotors, each with 15 KW pump
- Steam or electrically heated
- Steam extraction as standard
- Drum filter as standard
- PLC control Siemens S7 with display





Trolley Master - easy handling and cleaning

Trolley Master TM 1000 in one- and two-door version
for cleaning of smoke trolley

- Capacity up to 25 trolleys per hour
- Capacity for 2-door version approximately 50 trolleys per hour by thrust
- Ramp system included
- Floor-level installation possible
- Oscillating frame for cleaning of the containers
- Automatic doors
- Drum filter as an option
- SPS control
- Special machines on request





Tailor-made solutions



Wherever customized, special solutions are required, PHT designs, produces and installs accordingly. Please contact us whenever you need cleaning systems which have to meet special requirements.

Leading through Innovation

Your PARTNER for HYGIENE and TECHNOLOGY

The success of our customers depends on a well-functioning holistic concept in which all individual components work together harmoniously. Whoever produces hygiene-sensitive products bears with them a certain responsibility. As a successful producing enterprise you have to keep many aspects of the requirements and regulations of hygiene and food safety in mind.

PHT creates the perfect fit, specified to your business. We use innovative technology to develop customised and holistic hygiene solutions.

PHT is committed to the highest standards of hygiene and food safety.





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