

Special cleaning-systems for the food and nonfood industry

# Tunnel Cleaning Units KDWP

- KDWP 1
- KDWP 2
- KDWP 3
- KDWP 4
- KDWP 5



**KERRES**  
cleaning-systems

## High-tech for maximum performance: Tunnel cleaning units KDWP

### Powerful Siemens microprocessor control

- automatic complete programme control and monitoring with the Siemens unit computer
- user-friendly controls and setting at the touch of a button
- a display shows the washing cycles and the temperatures
- stainless steel control cabinet
- flexible installation of the control cabinet either on the wall or on the unit
- emergency cutout key in the loading and unloading area

The Tunnel Cleaning Units KDWP have been developed especially for the cleaning of heavy soiled boxes and equipment. They can be used for the cleaning of plastic and metal totes, pallets, ham and pasty moulds in all areas of the food and nonfood industry.

The hygienic equipment of this unit type is conform to the strict regulations of the food industry. Thanks to modular design you can plan your unit individually and extend it later at any time.

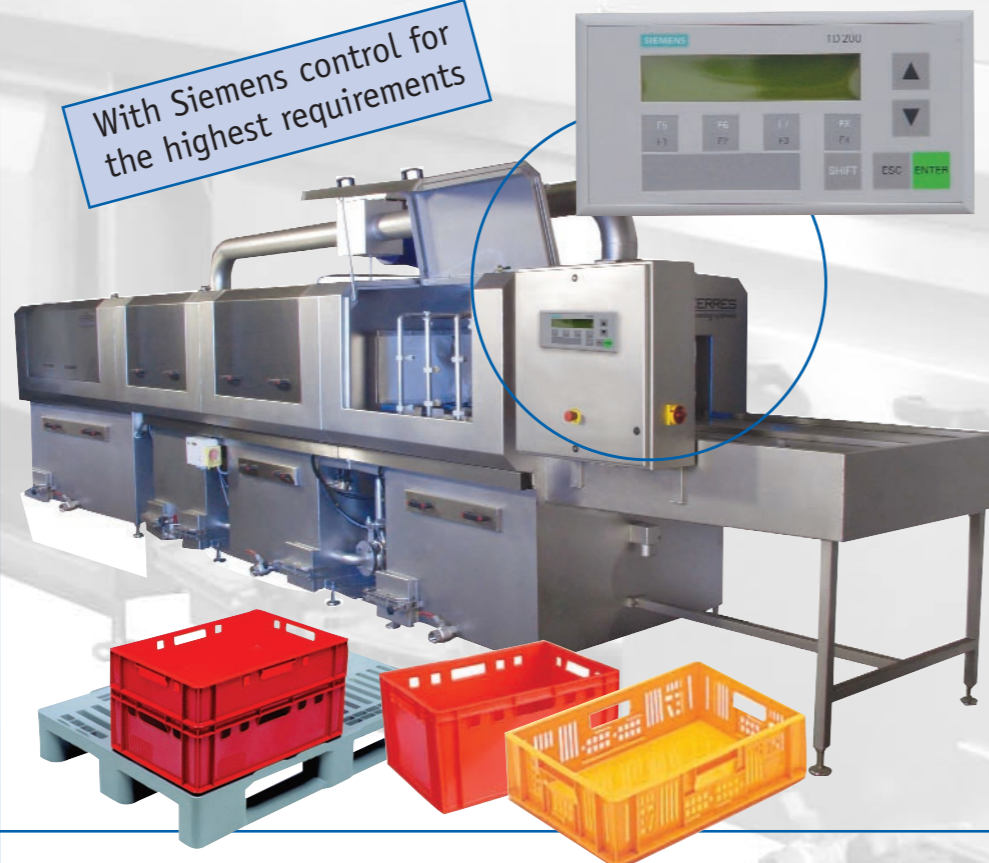
### Your benefits:

- stainless steel nozzle system
- quick and efficient cleaning and drying
- economical
- kind to the environment
- easy cleaning of the unit
- modular design
- completely made of stainless steel
- hygiene standard with an elaborate filter system
- available in all current heating methods

### At a glance

- unit completely made of stainless steel
- drive continuously adjustable
- large doors for cleaning and maintenance
- the unit is up to hygiene standard of the food industry
- modular design - extendable at any time - for example with modules for: removal of labels, cleaning of pallets, cold air and hot air blow-off
- cleaning of moulds,
- large variety of accessories

With Siemens control for the highest requirements



## Optional accessories

- intake module 1.5 m (cleaning of pallets)
- pre-wash module 1m for boxes with a lot rest blood or very heavy soiling
- pre-wash module (needed when the hygiene requirements are very high)
- cleaning of ham and pasty moulds -high pressure module with 120 bar
- for removal of labels - high pressure module with rotation nozzles
- cold air drying
- hot air drying
- rinse water boiler 30 kW (running-in water 10°C) and 12 kW (running-in water 50°C) rinsing with steam heat exchanger
- medium-pressure and main-wash pump
- tank heating with heater coils
- self-cleaning drum filter
- detergent dosing pump
- water vapor suction
- water vapor suction with heat exchanger and drip-separator (demister)
- cleaning of pallets (machine aperture 900 mm)
- intake and outlet conveyor with drive
- intake and outlet conveyor without drive
- container return door for one-man operation
- stainless steel self-cleaning drum filter with retrun pump and catch tray in the pre-wash zone
- pump 18 bar or higher
- connection 3 x 230 V/60 Hz, outlet module 1.5 m

Technical data	KDWP 1	KDWP 2	KDWP 3	KDWP 4	KDWP 5
<b>Water consumption l/h</b>	ca. 300-380	ca. 300-380	ca. 300-380	ca. 300-380	ca. 300-380
<b>Operational capacity h, EU-boxes depending on the degree of soiling</b>	up to 200	up to 400	up to 600	up to 800	up to 1000
<b>Main wash pump stainless steel</b>	3 bar	3 bar	3 bar	3 bar	3 bar
<b>Total connection without heating</b>	5,87 kW	8,07 kW	9,87 kW	17,5 kW	26 kW
<b>Steam consumption</b>	55 kg/h	74 kg/h	110 kg/h	172 kg/h	200 kg/h
<b>Steam consumption, with option rinse tank</b>	28 kg/h	28 kg/h	28 kg/h	28 kg/h	28 kg/h
<b>Tank heating electr. 1m module</b>	27 kW	27 kW	27 kW	27 kW	27 kW
<b>Tank heating electr. 2m module</b>	36 kW	36 kW	36 kW	36 kW	36 kW
<b>Dimensions cm, b x d x h</b>	400x160x175	500x160x175	600x160x175	700x160x175	900x160x175
<b>Tank capacity l for pre-washing and main-washing</b>	600	600	600	600	600

Subject to technical modifications.

# KERRES cleaning-systems:

The unit expert for the food industry

Since 1966 KERRES has developed and manufactured units for the food processing. We don't only use our long-standing experience for improvement units for drying, smoking, cooking and roasting. Development and production of cleaning systems, especially the cleaning of equipment of the food production are part of the KERRES portfolio, too.

Thanks to our years of experience we know that the cleaning of devices and units must be hygienic, comfortable and economical. The flexible design of our units provides the right system for all requirements and each size of business and guarantees a smooth integration into each company.

Whether special washing units for transport or charging trucks or complete box passage washing units.

From the planning stage and installation to the service we stand by our customers - prompt, reliable with a forty-year experience in over 80 countries.

"Our target? Tomorrow to be always one step further than today. At KERRES, we use our industry experience and our highly motivated personnel to provide our customers with the highest level of quality, unsurpassed reliability and the most innovative technology advancements to date, in all of our products. This is our promise to you, for today and well into the future."

The KERRES management:



Turgay Güngörmüş and Günter Bauer



## The quality criteria of the KERRES cleaning-systems:

- user-friendly controls and maintenance
- easy setting of the washing steps
- quick and efficient cleaning
- CE -tested stainless steel constructions
- economical and environmentally friendly operation
- low energy consumption
- high operational safety
- technology upgradable
- individual and extendable construction with modular design and extensive accessories
- quality from one source

## The KERRES cleaning-systems product range:

- box passage washing units for cleaning and drying of totes, moulds and big-bins in the food industry and nonfood industry
- multipurpose dishwasher for the food and nonfood industry
- special washing units for charging or transport trucks

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