

Freshline Basket Wash

Key's Freshline [Basket Wash](#) is designed to wash a wide range of products including carrots, onions, florets, herbs and peppers. It is designed to rinse products such as shredded or whole leaf lettuce and cabbage for the purpose of bacterial reduction. The compact design requires minimal space and water usage, making it an economical method of chilling and washing your product.



Performance

- Range of volumes up to 2400lbs (900kg) per hour
- Basket capacity from 7 lbs (3 kgs) to 22 lbs (10 kgs)
- Features 2 basket design with resting positions for draining after wash
- Water consumption of approximately 1 gpm (4 lpm)
- Minimal water fill requirements—only 145 gallons (550 liters)

Flexibility

- Works on a broad range of whole, sliced or diced vegetables
- Use as a pre-wash, rinse or main wash
- Flow valve allows variation of flushing pressure
- Easy to clean for quick product changeover

Design

- Compact, ergonomic design
- Full submersion of product and low pressure/high volume water flushing
- Single stainless steel 5" (125 mm) pump drives the entire wash
- Electronic controls for water level and temperature
- Closed loop system, water is filtered*, chilled and re-circulated in the wash. There is no need to pump water to any ancillary equipment
- Optional integrated refrigeration evaporator in holding tank, offering 16HP (12kW) of heat exchanger capacity
- Optional timer control to ensure product is cycled for a specific time

**filter by manually placing a fine mesh liner inside a basket periodically*

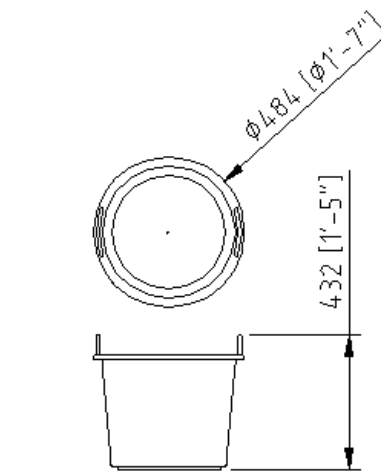
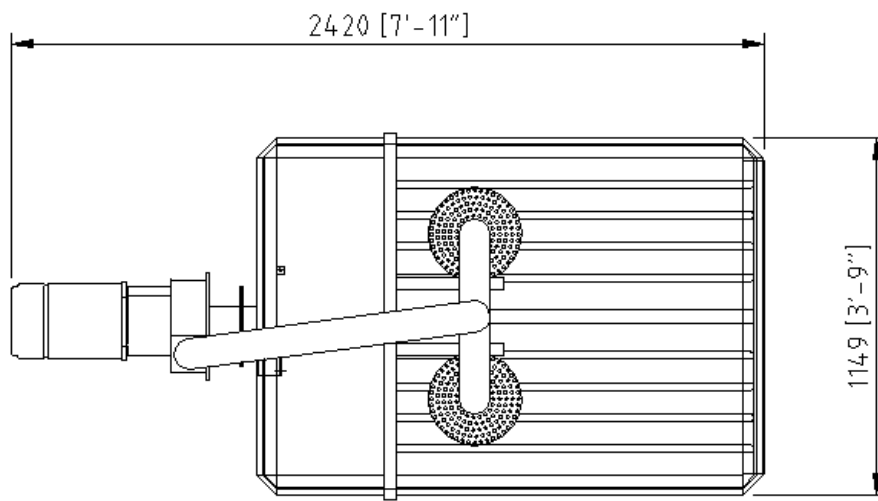


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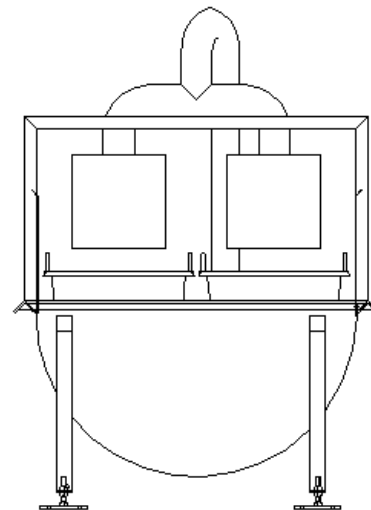
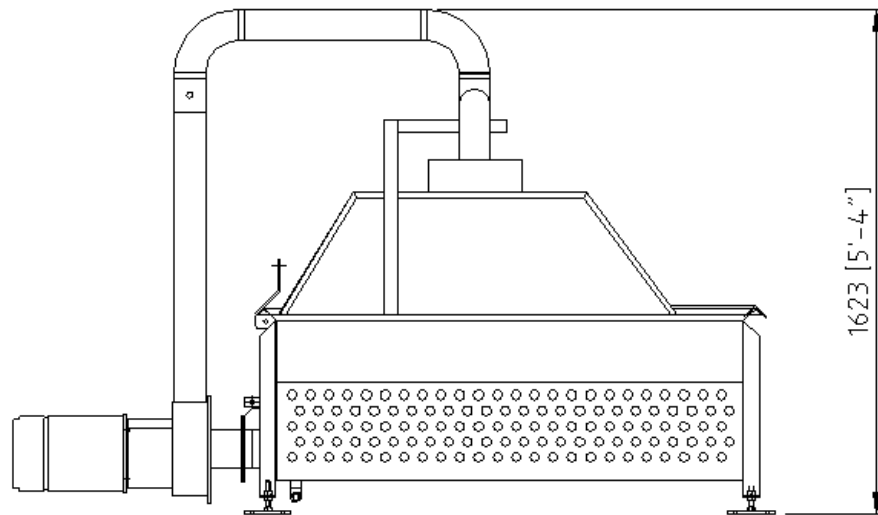
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BASKET
45 Litres - 11.8 Gallons



BASKET WASH