

Freshline Direct Stream™ Multi-stage Washers

Freshline Direct Stream™

Freshline [Direct Stream™](#) is an integrated method of washing and drying fresh-cut produce. It ensures that cut products are “streamed” in a uniform and regulated manner from the wash to the dryer.



Double Wash system

Food Safety

Freshline Direct Stream™ Washers offers high log reduction of bacteria achieved by “in series” multi-stage washers.

- Full submersion and rotation of product in each wash section by *Water Rods*.
- *Water Rod* washing action ensures all surfaces of the product are washed evenly and gently so foreign material is dislodged and separated from the product.
- Foreign material such as soils and grubs are separated into sediment containment tanks under each of the *Water Rod* sections. This sediment tank is “still,” like a pond in a stream, to effectively trap many types of foreign materials and it is flushed out automatically.
- Self-cleaning micro-filter screen removes fines and other floating contaminants including aphids, white fly and other small insects. When coupled with the *Freshline Shaker Wash* (that removes larger floating insects) all large and small insects and grubs are removed in a 3 stage washing system.
- Counter-flow water system and adjustable water use profiles makes water quality and usage easy to control.
- All pipe-work is designed to minimize sanitation problems.

Flexibility

Freshline Direct Stream™ Washers are suitable for all fresh cut vegetable products.

- Option of dewatering belt or dewatering shaker
- Designed to feed dryer baskets or Freshline [Automatic Dryers](#)
- Flexible design allows for many variations in layouts
- Single, double-stage or triple wash with Shaker Wash



Typical installation processing spinach

Key Technology

150 Avery Street • Walla Walla, WA 99362 • USA

Phone: 509.529.2161 • Fax: 509.527.1331 • product.info@key.net • www.key.net



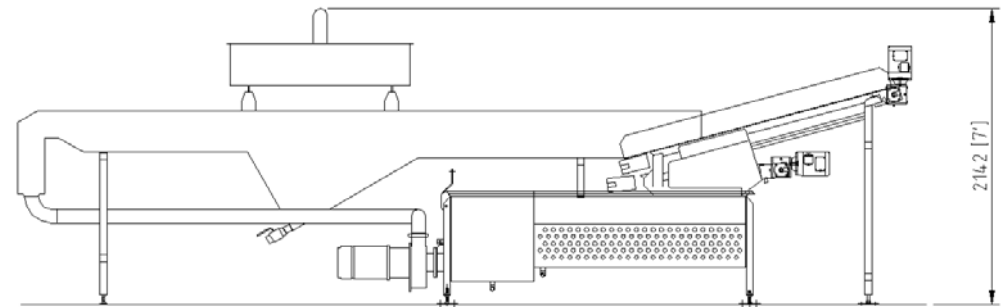
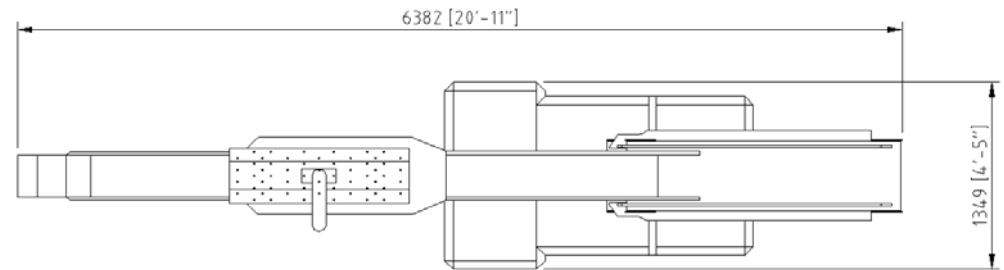
Simple Reliable Design

Freshline Direct Stream™ Washers achieve a complex, thorough wash without the use of complex mechanical components.

- Water is actively micro-filtered to 400 microns with fine open weave belt filter
- Closed-loop water recirculation system means no need to pump water to any ancillary filter or chilling equipment (with optional 'tank shell' refrigeration evaporator)
- PLC or simple stand alone controls
- Open weave dewatering belt sized to suit your product types
- Single or double (depending on size of wash) five inch inverter controlled pump



Typical installation processing lettuce



WASH SYSTEM

