

# Shaker Wash

Key's *Shaker Wash* is a compact and effective way to remove large floating foreign objects from fresh-cut. As part of our Freshline solutions, Shaker Wash can be integrated into an existing wash line or be included in a Multistage Wash System and achieves thorough results by using simple, reliable elements.



Water Delivered to Shaker Wash

## Flexibility

- [Shaker screens](#) can be easily changed for different product types
- Integrate Shaker Wash into [Direct Stream™ Wash Systems](#), or use as a stand alone
- Small and compact to fit in most places

## Food Safety

- Eliminates abrasive effect
- Self-cleaning micro-filter screen
- Product washing contributes to the reduction/dilution of organic materials in the product flow, and a lower TPC (total plate count)
- Pipe work is designed to minimize sanitation problems

## Simple Reliable Design

- 400 micron filter with fine open weave belt filter
- Closed-loop water recirculation system
- Integrated refrigeration evaporator plate in holding tank, for 12 Kw (16 hp) of heat exchanger capacity
- PLC or simple stand alone controls
- Screens can be easily changed to accommodate different removal needs
- Single 127 mm (5") inverter controlled pump

## Common Product Applications

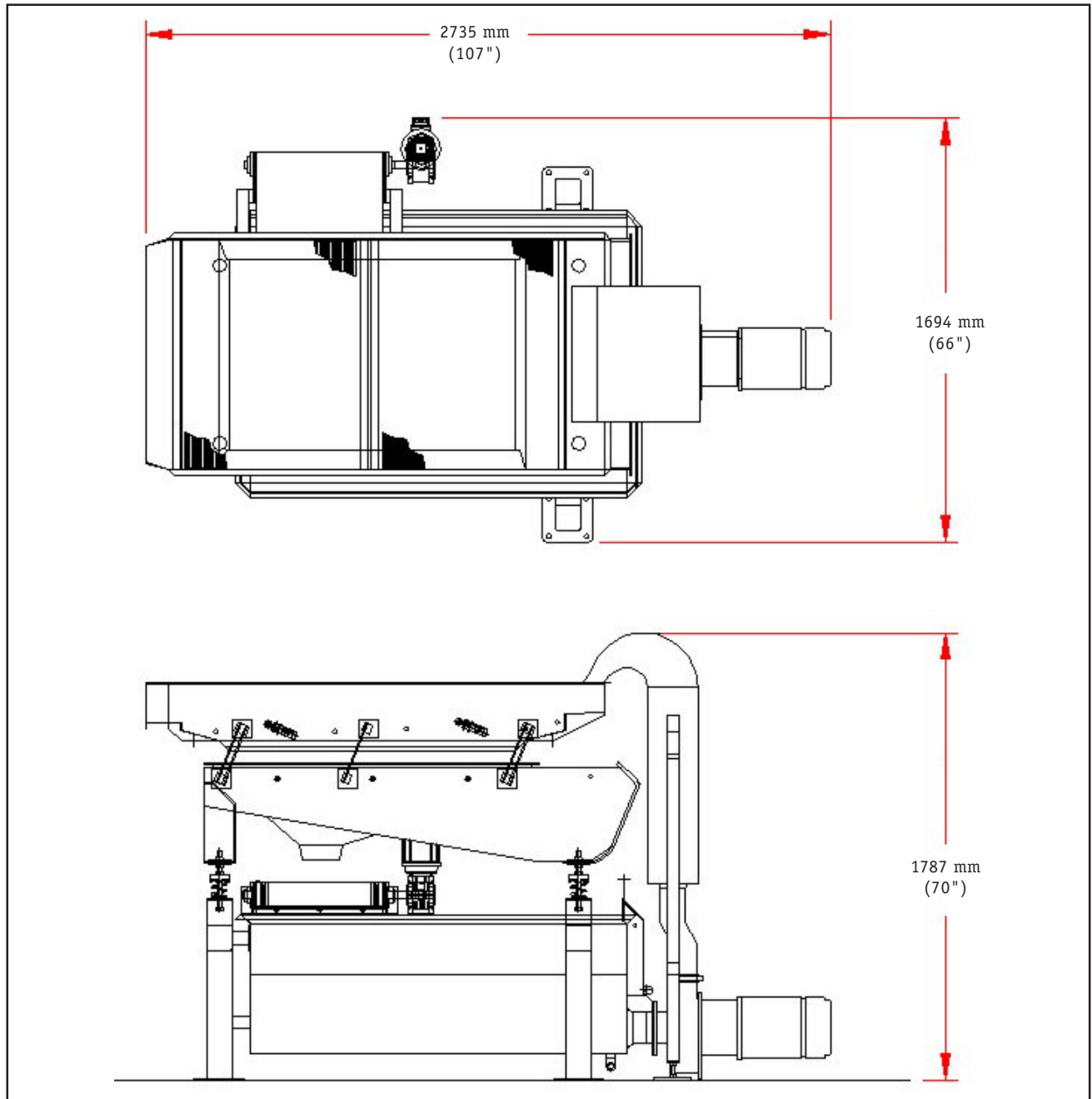
- Cabbage
- Leafy salad
- Lettuce
- Onions
- Peppers
- Vegetables—cut

Other applications may be used on this equipment. Call Key to find out about how your product(s) may benefit from this technology or another system.



Shaker Wash System

# Shaker Wash



*Shaker Wash*