

MACHINES FOR WORLD CLASS CLEANING AND DISINFECTION

PESUTEKNC

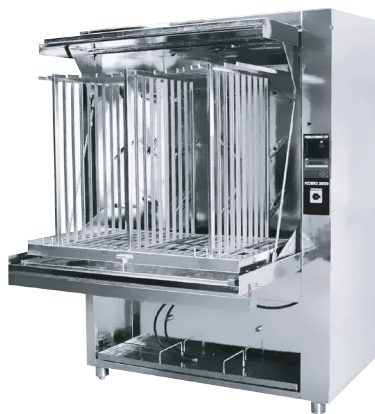
FOOD INDUSTRY

K O S K I



# KOSKI

Higher capacity with the same superb wash results



## Wash cabinet volume

- 0,95 m<sup>3</sup>
- 136 wash racks

## Noise level

- 66 dB

## Dimensions

- W 1460 D 914 H 2152 (mm)

## Weight

- 300 kg

## Construction

- Stainless steel AISI 304

## Other

- Cabinet for 20 l detergent canister
- Twin door assembly, opens horizontally

## CONNECTIONS

### Inlet water

- 3/4" connector
- Max +85°C warm water

### Drain

- ø 35 mm tube, automatic pump

### Electrical

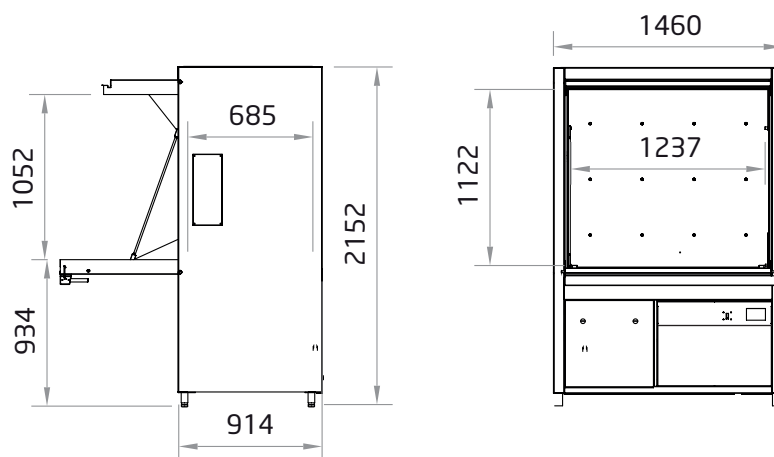
- Std. Voltage 3 x 400 V 50 Hz
- Other Voltages available
- Fuse 3 x 63 A
- Power 38 kW
- Optional frequency 60 Hz
- 4 or 5 wire supply available

- Small floor space vs the wash cabinet volume
- KOSKI machines wash the gloves, knives and machine parts perfectly clean and disinfected at +85°C for maximum hygiene.
- Total of 35 spinning spray heads circulate water effectively throughout the wash cabinet for ultimate cleaning result.
- Advanced washing and circulation system allows better space utilization and increased capacity.
- Twin wash pumps

*Perfectly clean and disinfected mesh gloves, knives and tools with Pesutekno washing system. Wash program times (app. 9-65 min) are designed to clean and disinfect for instance during the lunch breaks. Program times are adjustable according to specific washing requirements.*

## Wash programs

There are 4 programs available. Programs are designed for reliable disinfection of tools, boards and machine parts to excellent hygiene standard. Rinse cycles at the end of program secure the clean and safe washing result. Additional detergent pump option for washing aluminium items.



units: mm