

MACHINES FOR WORLD CLASS CLEANING AND DISINFECTION

PESUTEKNC

FOOD INDUSTRY

T U H T I



ISO 9001 certified, 14001 and 18001 compliant

TUHTI

Medium size with full scale functionality



- Rapid water heating
- Tuhti machines wash the gloves, knives and machine parts perfectly clean and disinfected at +85°C for maximum hygiene.
- Total of 15 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.

Wash cabinet volume

- 0,28 m³
- 24 Wash racks

Noise level

- 66 dB

Dimensions

- W 795 D 790 H 1665 (mm)

Weight

- 150 kg

Construction

- Stainless steel AISI 304

Other

- Cabinet for 20 l detergent canister

CONNECTIONS

Inlet water

- Potable 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 35 A
- Power 23 kW
- Optional frequency 60 Hz
- 4 or 5 -wire supply available

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.

