

01/2014

Mod: LLV-2M ☐ ☐

Production code: LAVER 2 MATIC ☐ ☐



Diamond
catering equipment

Vegetables treatment:



LAVER-2

Vegetable washing machine with built-in centrifugal drier for washing salad, fruit, vegetables

[TECHNICAL DATA](#) | [CATALOG](#)

Outer structure in satined stainless steel aisi 304. Patented washing tank in stainless steel aisi 304.

Two filters at the tank's bottom to divide any earth-encrusted sediment or other material, easily removable to facilitate the normal cleaning operations.

Manual water flow regulation according to the used foods. Extremely low water consumption: about 20 litres per cycle.

New concept in washing manifold, with hyper-dimensioned fan-shaped jets to direct the water flow over the whole basket's surface. Extractible basket in stainless steel aisi 304, mm 16 mesh holes. Our manufacturing electric-pump in continuous operation. Our manufacturing slowing down electrical motor, double polarity. Always connected overfill draining, specifically designed to expel all floating impurities, independent push button to select washing/centrifugal operations. Manual draining.

Is also available the [MATIC](#) version, with PLC.



Washing basket



***Console
LAVER-2***

Type	LAVER-2
Ø Water entry (")	3/4 GAS
Ø Drainage (")	1 GAS
Voltage (V)	230
Engine power (W)	400
Pump power(W)	750
Salade for washing cycle (kg)	2 ÷ 3
Output for hour (kg)	60 ÷ 80
Potatoes, meat, fish for washing cycle (kg)	12 ÷ 15
Output for hour (kg)	260 ÷ 300
Basket capacity (l)	42,5
Water consumption for cycle (l)	20 ~
Washing turns (rpm)	83 ~
Centrifugal turns (rpm)	400 ~