



WASHER FOR LEGS AND SHOULDERS OF HAM

TO WASH LEGS AND SHOULDERS OF HAM CORRECTLY



HORIZONTAL HAM WASHER

LH-600

Once hams are salted any surplus salt on the surface of the ham must be removed. If this is not done properly the finished product may present defects such as peeling or salt crystals. Sometimes insufficient attention is given to this operation when manual washing takes place. This can create discrepancies between hams and batches of hams. Our advanced washing system using water at high pressure together with hanging sprinklers and subsequent rinsing ensures that the salt is removed from each item in a uniform way, via a simple and productive operation, with high output.

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Once the ham is placed on the conveyor belt it goes to the washing chamber where a system of sprinklers adapt to the surface of the ham and inject water at high pressure drawing off the salt, which is collected in a tank underneath. The water stays in the washing circuit thus obtaining an important saving. The ham then enters the rinsing area where it is rinsed with water from the mains. The ham comes out of the washer ready to be hung.

- Closed washing circuit.
- Pump with draught filter.
- Independent hanging sprinklers.
- Control of the level of washing water in the deposit.
- Rinsing with water direct from the mains.
- Stainless steel conveyor AISI 304

TYPES	LH-600
Length:	1.950 mm.
Width:	1.140 mm.
Height:	1.530 mm.
Weight:	625 kg.
Power:	5,9 C.V.
Electricity consumption:	4,4 kW.
Transp. Motor Power:	0,4 kW.
Washing pump power:	4 kW.
Washing pressure:	2,5 kg/cm ²
Water consumption:	1000 lts/h.
Water intake Ø:	1"
Output:	600 pieces/h.

