



Firex Dreener Line
Vegetable washer

firex
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QUALITY IN QUANTITY

The production of quality food in quantity's.

For more then 20 years FIREX has accumulated vast amounts of valuable knowledge for the needs of those in the food service industry, and now also more and more in the food manufacturing industry. From a design stage to product realization, fashioning and forming steel.

FIREX uses their highly creative and skilled team to combine manufacturing and innovative technology methods.

Meeting the demanding quality requirements, with particular emphasis on solidity and functionality.

The search for new solutions and continuous implementation of innovative machinery, makes FIREX a market leader.

Forging a new direction in cooking. With a wide range of multifunctional equipment, FIREX raises the bar and elevated every professional kitchen into a high performing, technological laboratory. Allowing a chefs creativity and food technologist expertises, transform food into delicious dishes.

Staying true to excellent recipes consistently, limitlessly.

In professional kitchens the world over.

The same quality replicated.

The perfect wash, without wasting water and energy. Saving valuable time.

Modular vegetable washer with compartments, perfect for processing different foods and quantities, saving water, energy and time.

Dreener Line Volume
150 . 225 . 300 litres

○
Accessibility and cleanliness.

The special shape of the bottom allows all the water to be emptied at the end of the washing cycle. The perforated false bottom allows the impurities to deposit on the bottom of the tank, but prevents food from passing through.



○
"limpid water" function.

By means of 3 high-pressure nozzles, even the smallest dirt deposits from the tank bottom are swept away at the end of the cycle. Without any manual operation, perfectly clean water will be used, wash after wash.

○
Product extraction.

"LWD" can be equipped with 2-size baskets that are manually tilted for the extraction of the product. The perfect alternative to slower, more expensive motorised systems.



○
Great innovation:
modular tank

The removable walls supplied allow the washing tank to be divided into several compartments and therefore to wash different types and quantities of vegetables at the same time. Result: saving water, energy and above all money.



sectional vegetable washer

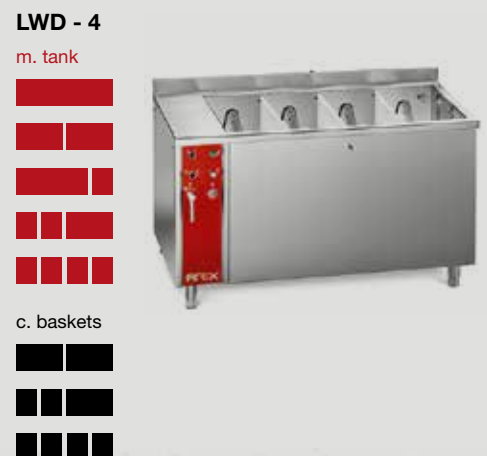
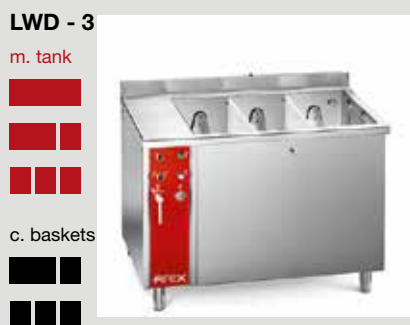
model	dimensions mm.	tank capacity lt	light / heavy vegetable load kg	electrical power kw	voltage kw
LWD - 2	900x700x850	150	6.7 / 27	1.1	380-415V 3N - 50Hz
LWD - 3	1200x700x850	225	10 / 40	1.1	380-415V 3N - 50Hz
LWD - 4	1500x700x850	300	13.3 / 53	1.5	380-415V 3N - 50Hz

sectional vegetable washer construction characteristics

- . Tank subdivided into compartments in AISI 304 stainless steel.
- . The tank bottom has a special shape which permits the complete discharge of the water and the washing residuals.
- . Removable false bottom with slotted holes to avoid damaging the product, made of AISI 304.
- . Overflow equipped with removable stainless steel filter.
- . Stainless steel feet, adjustable in height.
- . Automatic filling of the water in the tank, controlled by a level sensor and solenoid valve.
- . "Limpid Water" automatic bottom washing system.
- . Adjustable washing vortex generated by multiple nozzles.
- . Timer for adjusting washing time.



tank modularity / basket combinations



-50% **water saving**

LWD - 4
Washes 70 kg of very dirty potatoes in 15 min. 2 washes of 6 min with water change in between are needed. The same job takes a person 4 h. 50% water saving.



**ATTENTION**

Technical data stating in this catalogue (dimensions, powers, consumption, images) are only indicative and not useful to specify a tender or an installation project. Please contact our office to get precise technical information. Firex reserve the right to make alterations at any time without notice.



FKL

Firex Kitchen Lab

is a space in which we welcome our customers and give them the opportunity to see and test the machines in operation, often reproducing specific recipes.

Training courses for chefs, food technologists and pastry chefs are also held in this area.

We also held technical courses for the assistance service of our retailers and machine tests by our R&D Department.

In a separate room dedicated to show room, all machine models of the range are exposed.

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