

POWERWASH 5000

Portable, High Pressure Washing System

FLEXIBILITY

The POWERWASH® 5000 may be used in both Automatic and Manual Mode. In Automatic Mode, the POWERWASH® 5000 becomes an integral part of the IJ White In-line CIP Belt Washing Station, providing up to 800 psi of pressure for belt cleaning. Portable, with quick-release disconnects, the system may also be used with multiple CIP Belt-Washing Stations on the same production line or throughout the plant.

In the Manual Mode, plant personnel can use the POWERWASH® 5000 to easily clean the entire processing area. The system comes with two high-pressure hoses and one sanitation wand for complete foaming, rinsing, and sanitizing.

ECONOMY

The POWERWASH® 5000 conserves water and lowers energy consumption. A high-efficiency 7.5 HP motor, coupled with a CAT Triplex Reciprocating Pump, reduces water usage while providing maximum pressure.

TECHNICAL SUPPORT

Every POWERWASH® 5000 includes a comprehensive Operations Manual. IJ White's Technical Support Department provides a complete warranty, with 24-hour parts, shipment and on-site service.



The POWERWASH® 5000 is a portable high-pressure washing system engineered to meet today's demanding requirements for improved sanitation in food processing plants. In one compact, all stainless steel system, the POWERWASH® 5000 ensures optimal hygiene with three complete wash cycles: Foam, Rinse, and Sanitize.



POWERWASH 5000

Technical Data

SPECIFICATIONS

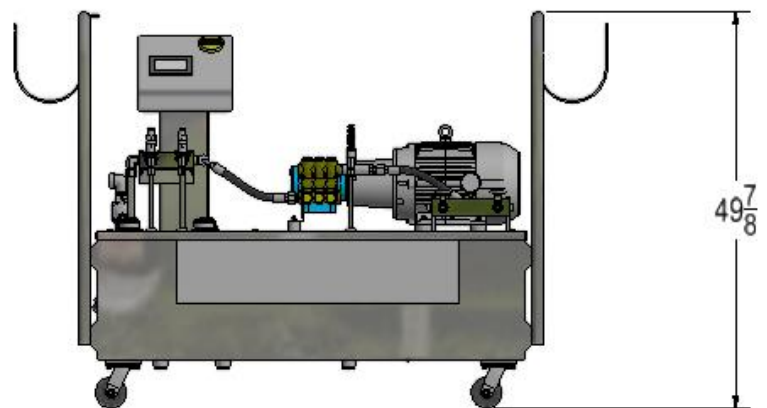
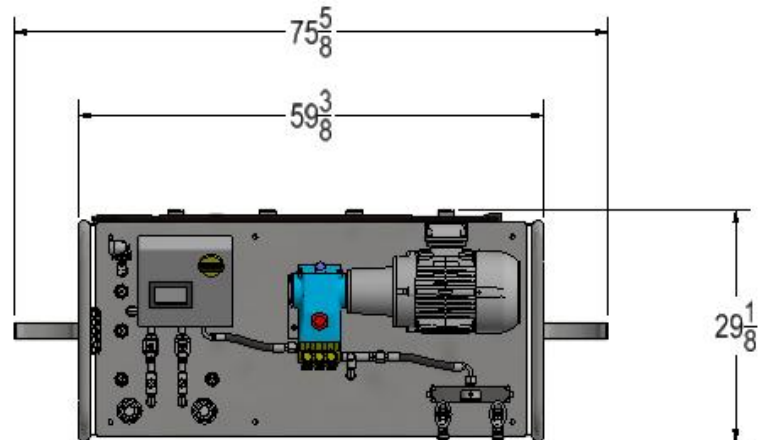
- Capacity: Up to 11 GPM
- Pressure: 400 - 800 PSI
- CAT Pump, Triplex Reciprocating
- Stainless Steel Wet Section
- Temperature Rated to +140° F (+60° C)
- Motor: 7.5 HP
- Low Water Safety Shut-off
- Overload / Bypass Protection
- Low Voltage Controls
- 220/400/460/575V, 3 PH

FEATURES

- All Stainless Steel Construction
- Power On/Off Switch
- Glycerin-filled Pressure Gauge
- Quick Disconnects
- Portable on Stainless Casters
- Two Discharge Ports
- State-of-the-Art Control Panel with Interlocks
- Auto / Manual Change from Detergent to Sanitizer

EQUIPMENT

- One 25', 1/2" High Pressure Hose
- One 75', 1/2" High Pressure Hose
- Two Sanitizing Wands: 20" and 48" Long
- One Safety Gun with 6" Barrel
- 48" Under-belt Safety Rinse Gun
- One Stainless Steel Reservoir (60 gal)
- Two Stainless Steel Chemical Tanks (5.5 gal)
- On-Screen Recipe / Menu Selection



SINCE 1919



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