

On-line tray washer

SASA SUPPLIES THE MAJORITY OF THE TRAYS THAT RUN ON MECATHERM PLANTS. LOGICALLY, THEY HAVE NOW DEVELOPED A SYSTEM TO CLEAN THEM WHICH CAN BE INTEGRATED INTO THE LINE

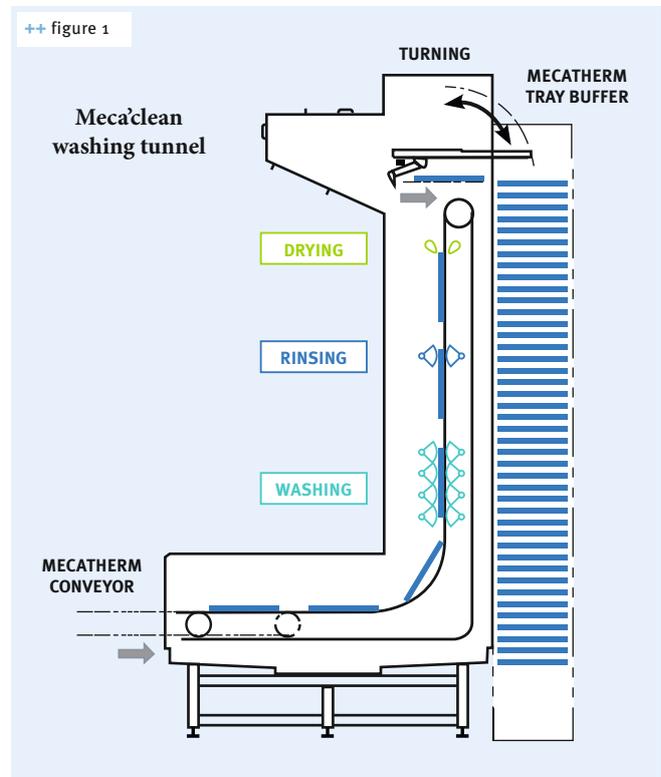
+ Opinions as to what hygiene is and what it is not are changing constantly at the present time, and excuses such as “after all, it all gets baked” or “the oven is so hot that nothing can survive anyway” have had their day. This is particularly important since the increasing number of allergy sufferers in the population means that the hygiene keyword is not just a question of cleanliness but also the avoidance of cross-contamination. We will just have to accept that the audits by major clients such as the retail chains are also focusing on process hygiene to a greater and more differentiated extent than in the past.

The French company SASA in Cateau-Cambrésis together with Mecatherm SA in Barembach have taken a step forwards on the road to a complete wash-down solution for entire fabrication lines and the items used there, such as proofing carriers, trays and pans. Sasa developed a washing system for baking trays in fully automatic paternoster lines from Mecatherm that has the advantage of occupying very little space and so can even be integrated into existing lines. Just as Mecatherm’s proofing, baking and cooling units, the washer also operates with a vertical transport system. This enables the trays, after a preselected number of passes, to be diverted through the washer and back into the system without the need for external intervention.

The system is available in two versions in order to cover the entire baking trays size range, whether flat or with channels, coated with Bi-flon 60° or Optiflon®.

The tunnel is composed of four parts:

a) a washing module with a 43 microns drum filtration system and an immersed pipe for temperature maintenance



- b) a rinsing module with reserve for the instant hot water boiler
- c) a cold air blower module with reserve for the blowing apparatus
- d) a turning mechanism to return the tray to a horizontal position with discharge to the chute +++

Meca'clean technical specifications	
cleaning and drying products	baking trays: 2000 x 800 mm – 1600 x 800 mm 1200 x 800 mm – 800 x 600 mm (option)
item thickness	32 mm for flat frames/53 mm for channeled frames
type of grime	viennese pastries, pastry, specialty breads ...
nominal capacity	up to 400 frames per hour
max. conveying speed in transport	30 m/min in the dishwasher
drive	with two plastic chains
conveying height at intake	940 mm or 1090 mm
temperature in the washing area	adjustable up to 60 °C
temperature in the rinsing area	adjustable up to 90 °C
water consumption	600 l/hour
working water volume for washing	800 l
compressed air supply	1300 nL/min – 6 bars
electric supply	3-phase 400V 50Hz + earth + neutral – 65Kw 95A
gas supply	stabilised natural gas 300 mbar – flow 21Nm ³ / h

++ figure 1
Principle of the Meca'clean washing tunnel with vertical conveyance

source: Sasa