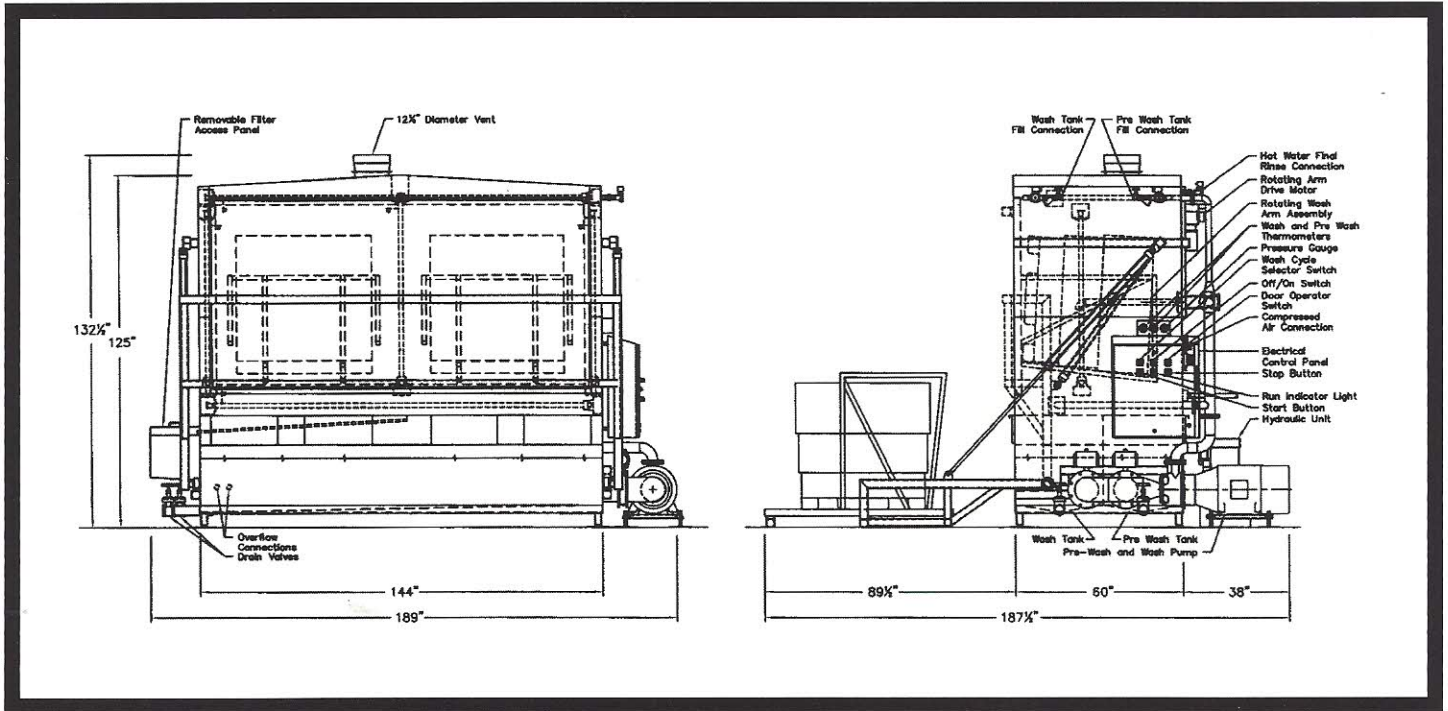




The Douglas Model BW-2000-C is a heavy duty batch washer designed to pre-wash, wash and sanitize two plastic or stainless steel bins at a time. This powerfully efficient machine operates with a 60 H.P. pump that recirculates 630 gpm at a minimum of 80 P.S.I. The inside of the containers are cleaned with two, chain driven, rotating spray arms and the outside of the containers with oscillating spray arms. A toggle switch activates the door which positions the container inside the wash chamber at an angle greater than 90 degrees for proper draining. The cycle start button initiates the complete cleaning cycle which consists of non-detergent pre-wash (typically 1 to 2 minutes), a 150° F. recirculating detergent wash (typically 1 to 3 minutes) and an ambient chemical or hot water sanitizing rinse (22 seconds). A three way wash cycle selector switch allows you to set up short, medium or long wash cycles for varying soil conditions. The rinse water is routed to the pre-wash tank with an Automatic Tank Diverter to help freshen it. The Diverter also keeps the detergent wash tank from being diluted with rinse water to preserve chemicals. At the end of the complete cycle the door is opened and the container is returned to the floor and taken away. From heavy duty construction, to a stainless steel pump with a wash down duty motor and a NEMA 4X control panel, all components have been selected to withstand the harsh demands of the meat, poultry and food processing industries and the use of caustic detergents.

- Rugged Stainless Steel Construction
- Recirculating Pre-Wash/Wash Tanks
- Thermostatically Controlled Temperatures
- Electric or Steam Water Heating
- Adjustable Cycle Times
- Hot Water or Chemical Sanitizing
- Loading/Unloading at Floor Level
- External Filter System with Removable Dump Basket
- Optional Safety Cage
- Door Operated by Hydraulic Cylinders
- Rotating and Oscillating Spray Arms
- Automatic Rinse Diverter To Preserve Detergent Concentration
- One Year Warranty Program

MEET TODAY'S HIGH STANDARD OF CLEANLINESS AND SANITATION FOR BOTH CUSTOMERS AND REGULATORS. STANDARDIZE YOUR CLEANING PROCESS. SAVE VALUABLE WATER, LABOR, ENERGY AND CHEMICAL EXPENSE. REDUCE CONTAINER INVENTORY. INCREASE PRODUCTIVITY.



**Specifications:** Since our policy is one of continuous improvement, we reserve the right to change specifications at any time and without notice, or modify these to suit manufacturing processes. See current Detailed Specification Sheet and Utilities Chart for additional details.

**MACHINE CONSTRUCTION:** 12 & 14 gauge STAINLESS STEEL. All seams are mig or tig welded and continuous.

**DOOR:** Double skinned STAINLESS STEEL with two hydraulic cylinders for automatic operation.

**SPRAY HUBS AND ARMS:** Chain driven hub with STAINLESS STEEL piping to clean the inside of containers and compressed air, piston driven oscillating spray arms for coverage on the outside.

**JETS:** STAINLESS STEEL high-velocity, "V" wash jets and full cone rinse jets.

**EXTERNAL FILTER:** Perforated, removable, STAINLESS STEEL baskets.

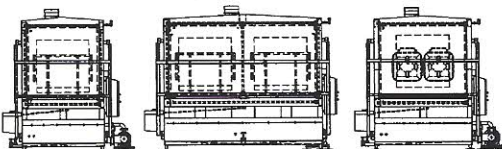
**WASH PUMP:** 60 H.P., 208/240/480 volt, 3 phase, 60 cycle with output of 630 gallons per minute at 80 P.S.I. minimum. All pump wetted parts STAINLESS STEEL.

**ADDITIONAL VAT AND BIN WASHER MODELS:**

BW-1000-C

BW-2000-E

DVBW-1000-C



**ELECTRICAL ENCLOSURE:** Constructed of STAINLESS STEEL, NEMA 4X rated.

**CONTROLS:** Power "ON" switch with indicator light, "START" and "STOP" buttons, "RUN" indicator, wash cycle "SELECTOR SWITCH" and door "OPEN/CLOSE" switch.

**PRE-WASH TIMER:** Adjustable

**WASH TIMER:** Adjustable

**FINAL RINSE TIMER:** Adjustable

**GAUGES:** Special moisture resistant pre-wash and wash thermometers and liquid filled pump pressure gauge.

**PRE-WASH AND WASH TANKS:** STAINLESS STEEL with gas or steam coil heating. Thermostatically controlled, automatically filled, low water protected, sloped to drain with 315 gallon pre-wash and 450 gallon wash tank capacities.



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