

A Practical Guide to Washing Detachable Scale Parts from Multi Head Weighers

Until recently, washing detachable scale parts from multi-head weighers has been a time consuming, hand washing process that extended turnaround times, damaged parts, and consumed too much labor, water, energy and chemicals. Lately, Food Processors have turned to manufactures of automated washing equipment to overcome these problems and help them better achieve today's higher standard of cleanliness and sanitation. The key for manufactures has been to work with scale parts companies like Ishida and Yamato to developed specialized wash racks that are designed to hold their specific parts in the proper orientation to spray arms to maximize cleaning effectiveness and to protect them while cleaning and while in transport. The other task has been to maximize wash rack capacity, so as many parts as possible could be washed in a batch.



This has led to the development of roll-in type batch washers that are provided with specialized wash racks for buckets, feeder pans and chutes. Typically, batch washers feature a recirculating detergent wash tank and a separate fresh water, sanitizing rinse tank. In the case of Douglas Scale Parts Washers, cycles are selected from a short, medium or long sequence (4, 6 or 8 minutes) depending on soil conditions.

As opposed to a dishwasher (40 to 60 minute wash times), industrial strength batch washers utilize larger water pumps (15 to 25 H.P.), higher operating pressures (40 to 50 P.S.I) and specially designed, rotating spray nozzles. Each wash cycle is followed by a thirty (30) second, 180-190 degrees Fahrenheit sanitizing rinse to provide sanitizing without the use of expensive chemicals. The sanitizing rinse water is recycled by routing it back to the recirculated wash tank. Most manufacturers build their machines with the option of electric, gas or steam booster heating to maintain proper operating temperatures. Your preference will depend upon available utilities, the cost of utilities in your region combined with the cost of installation. Generally, gas or steam heated machines are more economical to operate but have a higher installation cost. This leads most companies to install electric heated units, especially since they are only in service for short periods of time.

Installing Scale Parts Washers Presents a Number of Choices

More often than not, washers are now being placed up on the mezzanine in a cut out next to the scales for ease of handling. If not, wash racks can be adapted for fork truck transport so loaded racks can be taken off the mezzanine, placed on the floor and rolled to a centralized wash room. This second option tends to come into play when the washer is used for cleaning other items as well. When installed in a wash room they can be used with loading ramps or recessed into the floor for ground level loading/unloading.



Regardless of the installation, it generally takes just one cycle to clean all of the buckets and feeder pans for up to a 16 head system (depending on the model) and just one cycle to clean the chutes. Since machines can operate up to 10 cycles an hour, clean-up is quick and efficient.

Primary Benefits of Automated Washing Systems

- **Develops a standard operating procedure**
- **Produces consistent results time after time**
- **Saves water, labor and energy**
- **Minimizes turnaround time**
- **Cleans and sanitizes in one step**
- **Extends parts life**