
KEN MPW-25/50



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Universal washer for the food industry

Universal cleaner for washing contact parts from production systems

MPW stands for "Multi Purpose Washer". The name indicates that the machine is highly flexible and capable of handling many different types of items within the production of, e.g.: Snacks, Fast-food, Seafood as well as cheese and breakfast products.

The unique "Rack & Spike" system has the advantage that changing between the various types of items can take place within a few minutes.

The movable washing and rinsing system with rotating nozzles ensures a very high level of hygiene as the items are brought to a temperature of 85°C.

The machine is available in two sizes: MPW-25 mwith a washing chamber of 2.5 m³ and MPW-50 with a washing chamber of 5.0 m³.

Advantages

Meets individual capacity requirements

9 programmes as standard - can be individually adjusted

Effective hot-water rinsing (85°C) - bacterial count under the measurable level

Can be placed close to the items to be cleaned

"Rack & Spike" system ensures a rapid switch between various items

Low consumption of water and electricity

Specifications

Washing and rinsing system	30-50 nozzles on 3-4 rotating pipes
Rotating washing pipes	Motor: 180 Watt, 1350 revs./min.
Heating elements	Standard: 6 pcs. 12 kW, max. 3 pcs. connected at the same time
Power connection (standard)	3 x 400 V,N,J, 50Hz
TConnected load/initial fuse	Standard: 40kW/63A With steam connection: 4kW/16A
Water connection	Soft water: 1 pcs., ¾" RG, 5-55°C, 1-2°dH
Water pressure	200 - 800 kPa at 12 l/min.
Outlet	1 1/2" (Ø 48.3)
Steam connection	1/2" RG. 36kW = Min. 56 kg. Steam (at 100 kPa), Maks. 400 kPa.
Ventilation/extraction	Ø 160 mm
Detergent, rinse aid, sanitiser	Potential-free exits for control
Pump capacity, nozzle pressure	330 l/min. 3kW, 300kPa
Washing tank capacity	70 l
Weight	MPW-25: Nett approx. 500 kg MPW-50: Nett approx. 1.000 kg
Surface temperature	Max. 40°C

Service

The construction of the machine is service-friendly, with easy access to all components. KEN Industrial kitchen service offers the following on tel. 70 10 20 91:

Preventive maintenance

Service subscription or Total Service

Quick emergency service in the event of shutdown

Accessories

No equipment has been found for this machine in the equipment database, or on the basis of the eventually selected equipment search. Please contact KEN to hear about possible equipment.

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MPW-25/50 ▼

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