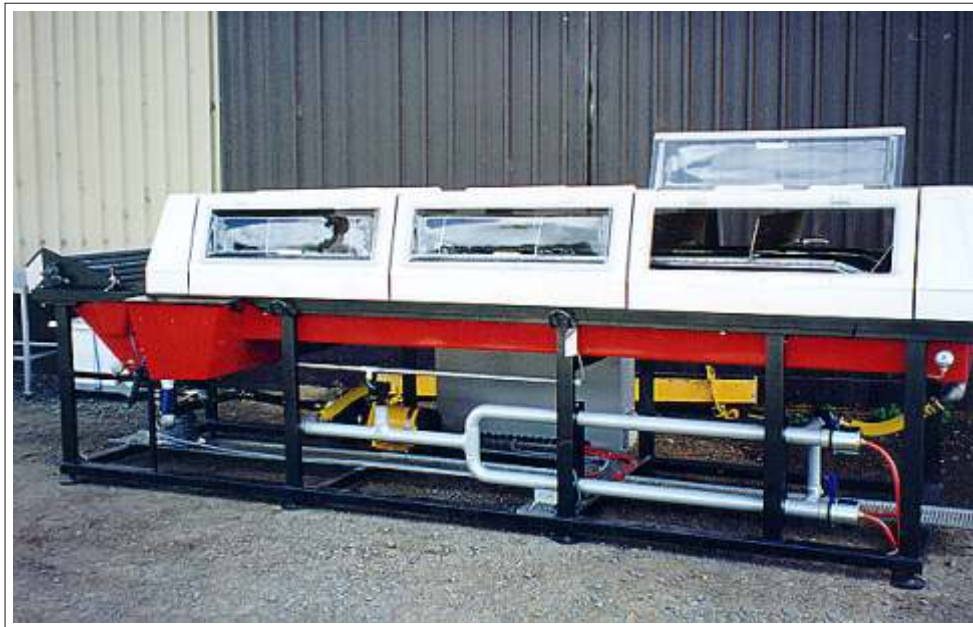




Hot Dip Unit

From ***K W Automation***



- ▶ **Dual** - Capacity to dip in just hot water or a water/fungicide solution.
- ▶ **Compatible** - height adjustable legs.
- ▶ **Longevity** - stainless steel bearings ensure a longer life.
- ▶ **Durable** - longlife fibreglass tank.
- ▶ **Safety** - totally enclosed to help contain fumes to a minimum.
- ▶ **Constant** - temperature through thermostatically controlled electronics.

Fruit is transported through the Hot Dip Tank by flaps mounted to a chain drive, for a duration of approx. 5 minutes.

Fruit is then transported from the Hot Dip Tank on a conveyor of galvanised rollers.

Water is circulated throughout the heating system by centrifugal pump and electronically controlled using thermostats to keep solutions at a constant temperature as the grower requires.

The onboard time clock may be preset to automatically start the pump and heater.

The unit is necessary in stopping stem end rot and controlling Anthracnose. It also stops most fungal diseases while at the same time helping fruit to retain bright skin colour.



Manufactured By:

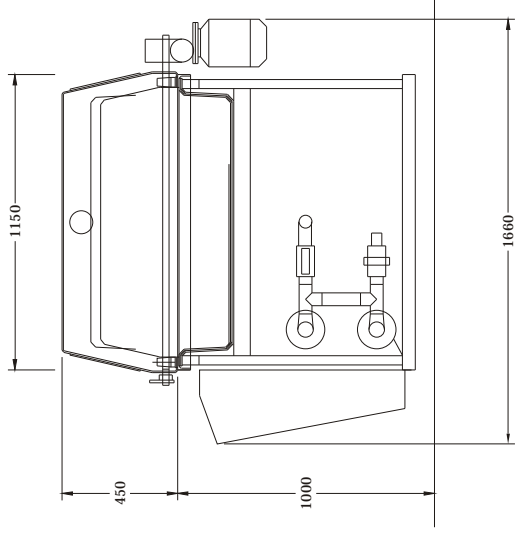
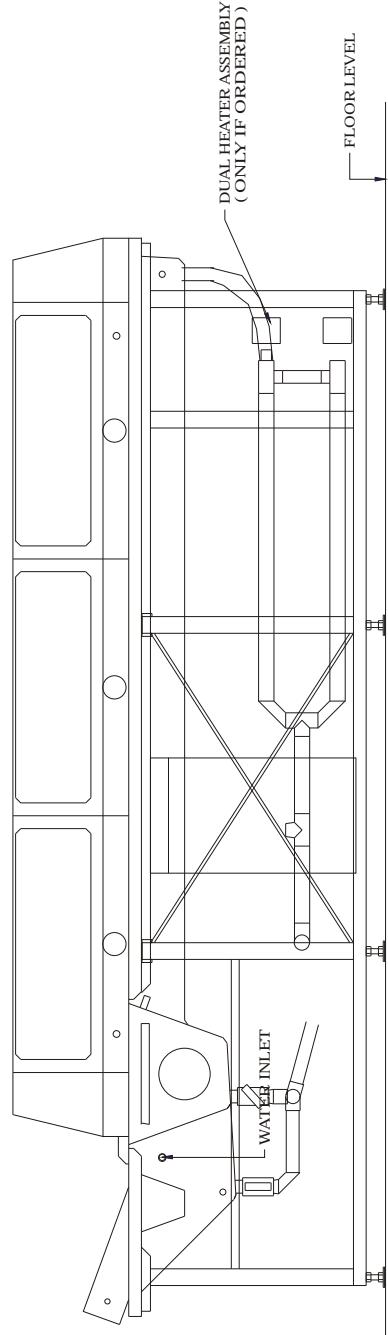
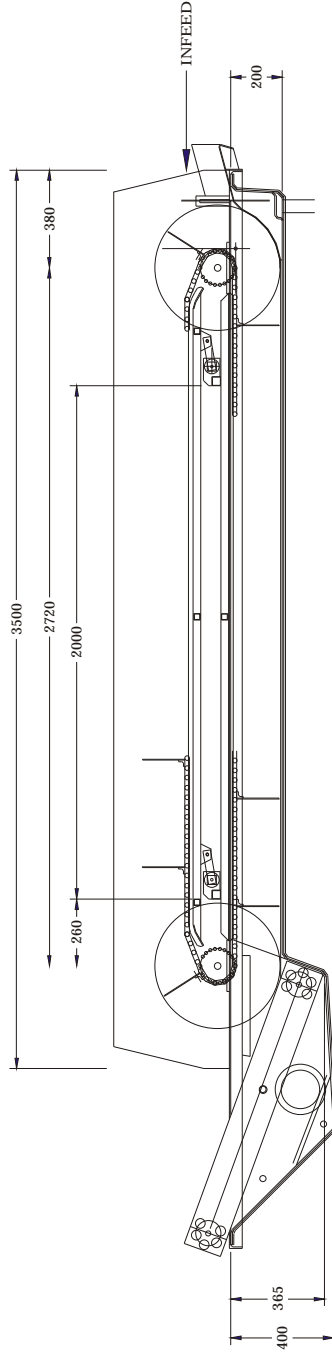
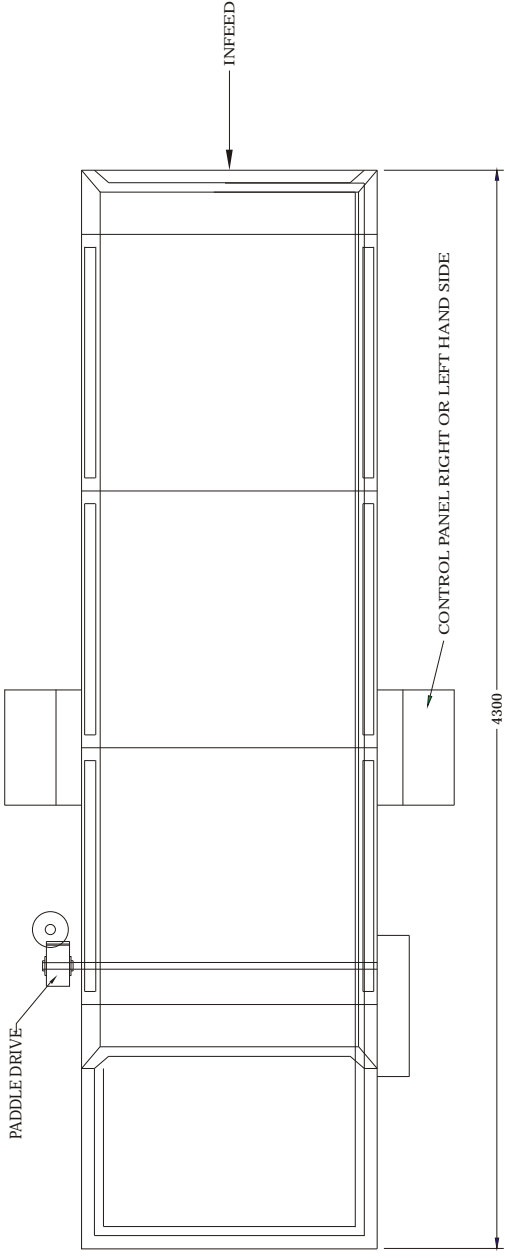
K W Automation

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Web Site: www.kwautomation.com.au

Hot Dip Specifications

Tank Capacity	960 Litres
Capacity Geared Motors	2 X 1/4 HP (.18KW)
Heating System	20kW - Flow Through
Length	4.30 Metres
Width	1.60 Metres
Height	1.40 Metres
Capacity of Pump	250 litres/Minute
Power Usage	30A/Phase



Please note all plans & specifications may change without further notice.