



Firex Dreener Line
vegetable washer

firex
Share the taste



QUALITY IN QUANTITY

The production of quality food in quantity's.

For more then 20 years FIREX has accumulated vast amounts of valuable knowledge for the needs of those in the food service industry, and now also more and more in the food manufacturing industry. From a design stage to product realization, fashioning and forming steel.

FIREX uses their highly creative and skilled team to combine manufacturing and innovative technology methods.

Meeting the demanding quality requirements, with particular emphasis on solidity and functionality.

The search for new solutions and continuous implementation of innovative machinery, makes FIREX a market leader.

Forging a new direction in cooking. With a wide range of multifunctional equipment, FIREX raises the bar and elevated every professional kitchen into a high preforming, technological laboratory. Allowing a chefs creativity and food technologist expertises, transform food into delicious dishes.

Staying true to excellent recipes consistently, limitlessly.

In professional kitchens the world over.

The same quality replicated.

The perfect wash, without wasting water and energy. Saving valuable time.

○ accessibility and cleanliness.

The special shape of the bottom allows all the water to be emptied at the end of the washing cycle. The perforated false bottom allows the impurities to deposit on the bottom of the tank, but prevents food from passing through.



○ “limpid water” function.

By means of 3 high-pressure nozzles, even the smallest dirt deposits from the tank bottom are swept away at the end of the cycle. Without any manual operation, perfectly clean water will be used, wash after wash.

○ product unloading.

“LWD” can be equipped with baskets in 2 sizes that are manually tilted for product unloading. The perfect alternative to slower, more expensive motorised systems.



Adjustable sectional vegetable washer perfect for the processing of different food products and quantities, with savings in water, energy and time.

Dreener Line Volume
150 . 225 . 300 litres

○ a great innovation: adjustable tank.

The removable walls supplied allow you to divide the wash tank into several compartments and therefore to wash different types and quantities of vegetables at the same time. The result: savings in terms of water, energy, time and, above all, money.



sectional vegetable washer

model	dimensions mm.	tank capacity lt	light/heavy vegetable loading kg	electric power kw	voltage kw
LWD - 2	900x700x850	150	6.7 / 27	1.1	380-415V 3N - 50Hz
LWD - 3	1200x700x850	225	10 / 40	1.1	380-415V 3N - 50Hz
LWD - 4	1500x700x850	300	13.3 / 53	1.5	380-415V 3N - 50Hz

sectional vegetable washer
construction characteristics

- . Tank subdivided into compartments in AISI 304 stainless steel thickness 20/10.
- . Shaped tank bottom for complete emptying of the water and residues at the end of the washing cycle.
- . Removable false bottom with trimmed holes to avoid damaging the product, made of AISI 304 stainless steel.
- . Overflow equipped with removable filter in stainless steel.
- . Stainless steel feet, adjustable in height.
- . Automatic filling of water into the tank, controlled by level sensor and solenoid valve.
- . Automatic bottom washing system "Limpid Water".
- . Adjustable washing vortex generated by multiple nozzles.
- . Timer for adjusting washing time.



tank modularity / basket combinations

LWD - 4

m. tank



c. baskets

**LWD - 3**

m. tank



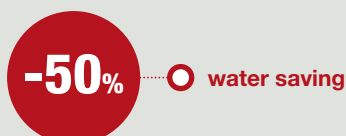
c. baskets

**LWD - 2**

m. tank

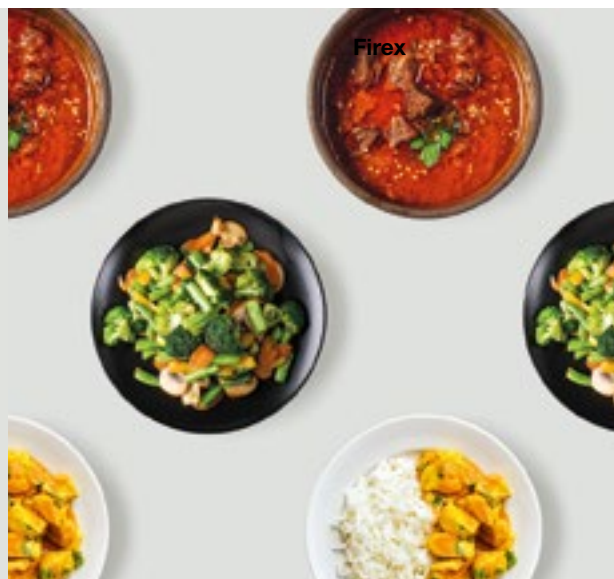


c. baskets

**LWD - 4**

Washes 100 kg of very dirty potatoes in 15 min.
2 washes of 6 min with water change in between are needed.
The same job takes a person 4 h. 50% water saving.





FKL

Firex Kitchen Lab

is a space in which we welcome our customers and give them the opportunity to see and test the machines in operation, often reproducing specific recipes.

Training courses for chefs, food technologists and pastry chefs are also held in this area.

We also held technical courses for the assistance service of our retailers and machine tests by our R&D Department.

In a separate room dedicated to show room, all machine models of the range are exposed.

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