

Product Name :
Double-Tank Vegetable Washing Machine

Product Code :
MM-CHINA11001-003



Description :

Double-Tank Vegetable Washing Machine

Technical Specification :

Ensure maximum cleanliness and food safety with the Double-Tank Vegetable Washing Machine – the ideal solution for commercial kitchens, central kitchens, catering services, and fresh produce processing plants. Featuring a two-stage cleaning system, this machine effectively removes dirt, pesticides, sand, and microorganisms from leafy greens, root vegetables, fruits, and herbs — delivering crisp, clean, and ready-to-use produce every time.

Designed for high-volume operations, our double-tank washer combines bubble cleaning + circulating water rinse for thorough, gentle, and efficient cleaning — without damaging delicate vegetables.

Dual-Tank Design – Pre-Wash + Final Rinse

First Tank (Bubble Wash): Equipped with ozone-enriched bubble system or air-stone aeration, agitating water to loosen dirt, wax, and pesticide residues.

Second Tank (Clean Rinse): Uses fresh or filtered circulating water to thoroughly rinse off impurities — ensuring hygienic, restaurant-ready vegetables.

Gentle Bubble Cleaning Technology

Powerful yet gentle micro-bubble agitation lifts away debris without bruising or crushing delicate items like lettuce, spinach, cilantro, or strawberries.

Stainless Steel Construction (SUS304)

Full 304 stainless steel body ensures durability, corrosion resistance, and compliance with food-grade hygiene standards.

Smooth, seamless surfaces prevent bacterial growth and are easy to clean and sanitize.

Adjustable Water Flow & Speed Control

Customize water pressure and conveyor speed (if equipped) to suit different types of produce — from hardy carrots to tender herbs.

Integrated Filtration & Water Recycling System

Built-in filter mesh and sediment trap captures debris and prevents clogging.

Optional water recycling system reduces water consumption by up to 60%, making it eco-friendly and cost-effective.

Ozone & UV Sterilization Option (Optional)

Enhance food safety with ozone injection or UV-C sterilization in the rinse tank — effectively killing bacteria, viruses, and residual pesticides.

User-Friendly Operation

Simple on/off control panel

Easy disassembly for cleaning and maintenance

Low noise, stable performance

Available in Multiple Sizes & Configurations

Choose from tabletop, floor-standing, or conveyor-integrated models with capacities from 100kg/h to 2000kg/h — perfect for small restaurants to large-scale processing lines.



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