

Cod: 42650892

Freezing cell height 2200 mm - price excluding motor 4400x5000x2200h mm



Description

Professional vegetable washers

The vegetable washer is a professional piece of equipment designed to wash vegetables well in professional kitchens, such as those in restaurants, freeing the vegetables from soil residues or small insects before serving.

Professional centrifuges

Using a vegetable centrifuge is recommended to remove all excess water from leaves and vegetables before using them as a dressing or as an ingredient in a preparation. In fast food restaurants, for example, it is useful for washing lettuce well and leaving it crispy before putting it in sandwiches with burgers. The centrifuge can also be used to remove excess water from aubergines and other vegetables that have been left to soak first.

How to wash vegetables

Every vegetable should always be washed with water and bicarbonate of soda or other food-safe sanitiser to remove any residual fertiliser, as well as to clean it of soil and insects that naturally settle on the leaves. After washing well under running water, the centrifuge can be used to dry the vegetables.

Vegetable washers and centrifuges on Ristoattrezzature

All vegetable washers and centrifuges in our catalogue are CE-marked.

Dimensions

Spessore pareti	100 mm
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