



THE NEAEN CLEANJAR

WASHING, STERILIZATION AND DRYING CONVEYOR

This product is designed for the cleaning and sterilization of glass, metal and plastic cans, glasses and similar containers, for companies involved in the canning, pharmaceutical and chemical industries.

Due to the fact that the conveyor washer NEAEN CleanJar is designed individually for each type of packaging, it is ideal for cleaning, sterilizing and drying containers of various shapes and sizes. Inner and outer side processing can be carried out simultaneously, so the machine can be used to sterilize containers before filling with the product, as well as for the final rinsing and drying of the product-filled cans after autoclave.

The washing and sterilization cans machine NEAEN CleanJar can be programmed to work in either an automatic or semi-automatic mode, for any capacity. Depending on the type of container and the customer's needs, the NEAEN CleanJar machine can perform in continuous mode for the following operations:

- ▶ pre-rinsing with clean water
- ▶ washing cans, using any detergents
- ▶ rinsing with clean water
- ▶ steam sterilization
- ▶ drying using compressed air



Versatility

A machine for the cleaning and sterilization of a range of containers NEAEN CleanJar is designed and custom-built individually, according to customer specifications. The flexibility of each specific machine's settings and adjustable parameters allows for the treating of containers of different sizes and types, and those made of different materials. Our technical experts will integrate the machine into the customer's own processing line.

Principle of operation

Cans are loaded into the washer by the feed conveyor, inside which there is a mesh conveyor made of stainless steel. The conveyor speed is adjustable, so you can change the performance of the machine and the processing time at any stage.

Perfectly designed for the cleaning and sterilization of containers, NEAEN CleanJar has adjustable side limiters that allow for handling of cans with a variety of sizes.

In the first stage, cans are processed from top to bottom with a jet of high-pressure water or cleaning solution (optionally, with the detergent dosing system). In the second stage, they are rinsed with pure water, followed if necessary by steaming for sterilized cans and intensive drying with compressed air.

Control of the process of washing and sterilization of containers is carried out by means of the electronic control unit found on the logic controller, which allows the user to monitor, control and record various parameters, such as conveyor speed, temperature, the level of the cleaning solution supply tank and others factors.

The machine is designed to allow for easy disassembly, and for easy cleaning and maintenance; the top cover can be removed for easy access to internal components.

The machine is made entirely of stainless steel AISI304, using European components. Optional HEPA filters are available for high pressure air fans.

Electronic control allows for the monitoring and recording of parameters of washing and sterilization, preserving data in either electronic or paper form.



Economy

The special design of this machine's nozzles, feeding water under high pressure, means the lowest possible consumption of water.

An optional system of dosed detergent-feeding is available, to prevent changes in the concentration of cleaning solutions and to ensure optimum flow.

Waste water can either be discharged into the sewage system or used for circuit cleaning, and a facility for the reuse of water or cleaning solution can be installed.



The advantages of the NEAEN Cleanjar for washing, sterilizing and drying containers, include:

- ▶ High performance in a limited area
- ▶ Versatility of use in the selection of functions
- ▶ Flexible settings for different types of containers
- ▶ Continuity of the process, providing a unified, high quality treatment for all cans
- ▶ Economy in terms of use of energy, water and detergent
- ▶ Easy integration into any production process



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The range of commercially available equipment includes continuous conveyor fryers and ovens, drum fryers, batch blanchers, and continuous drum and conveyor blanchers, defrosters, continuous and batch cookers both atmospheric and vacuum, scraped surface heat exchangers, and a wide range of auxiliary equipment such as washers, conveyors, pumps, homogenizers, and others.

Our company offers a complete cycle service from design of technology projects to the manufacturing of equipment of any complexity in our own production site, located in the heart of Europe, as well as the introduction of the equipment in operation, upholding the warranty and after-warranty service with our own service center.

Having much experience in the practical implementation of projects in the industrial processing of meat, fruit and vegetable products, semi-finished and other products, our company is ready to offer technological consultation, development of the production process of the project, equipment manufacturing, erection supervision, commissioning works, and further maintenance services to its customers.



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