



# Automated Stick Washer

## Improve Cleaning and Food Safety at Lower Costs

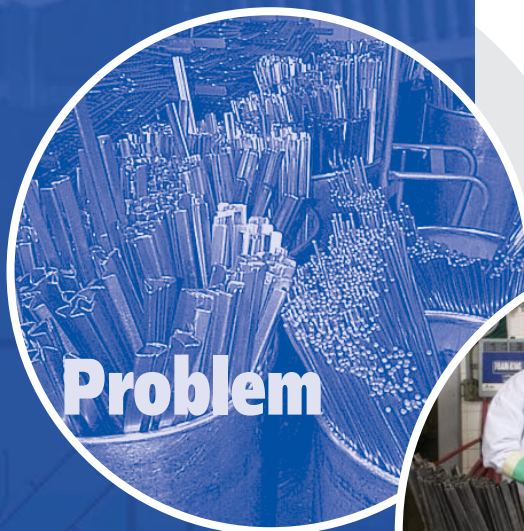


The Sani-Matic Stick Washer is a safe, reliable way to wash all styles of product sticks used for producing smoked or dried sausage, meats, fish or cheese. The washer's mechanical action is created by a unique conveyor design that quietly tumbles the sticks while submerged in cleaning solution. The temperature and chemical strength of the cleaning solution may be automatically controlled to optimize conditions for fast and reliable cleaning. One operator can easily clean up to 1000 sticks per hour using this ergonomic, easy-to-operate washer.

### ***Solve the Problems of Manual Washing:***

*Slow, ineffective soaking and manual scrubbing wastes floorspace and labor.*

*The Sani-Matic Automated Stick Washer is compact, contained and will improve cleaning consistency and productivity.*



**Problem**



**Solution**

## Standard Features:

### IMPROVE WORKER SAFETY

- Eliminate back injury
- Ergonomic load/unload height
- Eliminate awkward lifting from barrels or tubs
- Eliminate noise of drum washers

### REDUCE FLOORSPACE & INVENTORY

- Eliminate soaking tanks and bins
- Clean more sticks faster
- Keep sticks in production and reduce damage

### IMPROVE CLEANING

- Tumbling action and detergent agitation
- Control temperature and chemicals
- Ensure reliable results with consistent process

### SAVE TIME

- Keep pace with production
- Eliminate rework cleaning
- Preload next batch in hopper during cleaning process

### SAVE LABOR

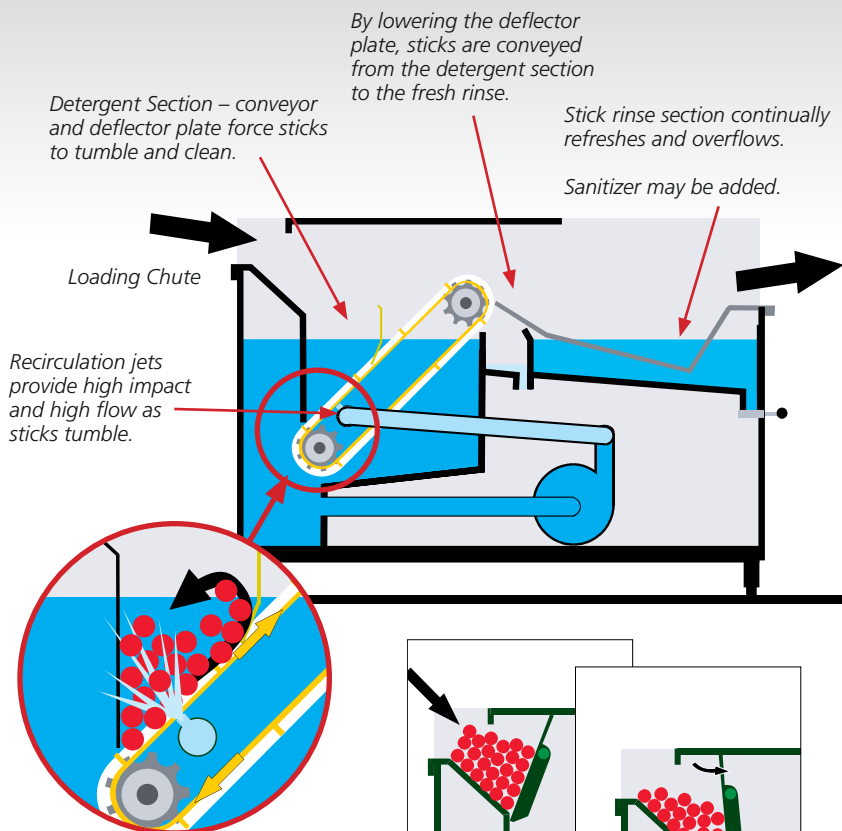
- Simple, fast load/unload, anyone can do it
- Free up manpower for other duties

### SAVE WATER

- Recirculate and refreshed throughout day
- Eliminate high volume soak tanks that have no cleaning action
- Maintain higher temperatures safely

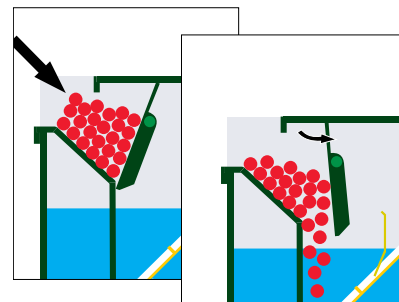
### SAVE CHEMICALS

- Recirculate detergent continuously
- Allow higher concentration and lower daily use



### Patented Tumbling/Cleaning Action

A single conveyor creates the unique tumbling action. The conveyor lifts the sticks, a deflector plate causes the sticks to tumble back on themselves, coupled with the jet manifold ensures clean sticks batch after batch.



**Optional Loading Hopper** – A loading gate permits the operator to pre-load the next batch while the previous batch is being cleaned.

*Wash a variety of product sticks*



Easy to operate, ergonomic loading and unloading