

## GK 60

The easy way to wash salad leaves and vegetables.



GK 60 – Salad and vegetable washer



# GK 60

## Cleanliness and hygiene you can taste!

Healthy living is the watchword of our times. And what could be healthier than salad and vegetables? There are plenty of good reasons why the restaurant and catering industries have seen a surge in the popularity of salad leaves and vegetables in recent times, including the fact that virtually no other food group offers such a wide range of vitamins and minerals. However, the preparation of these healthy foodstuffs – particularly salad leaves – can be a frustrating and time-consuming business, not least because customers deserve results that are perfectly hygienic, clean, fresh and appetising. Salad leaves and vegetables come with all sorts of additional baggage, from soil and insects to contaminants from environmental pollution and increasingly, residues of fertilisers and pesticides. This means that no compromises can be made in the washing process. The only acceptable solution is to wash salad leaves and vegetables thoroughly enough to get them clean, yet gently enough to ensure they retain their freshness and health-giving properties.

We have risen to the challenge with our electronically controlled GK 60 salad and vegetable washer. Built from 18/10 Cr-Ni stainless steel, the GK 60 offers superb reliability and operating performance. This is a machine that has been designed for all-round excellence, providing outstanding quality and a long service life.





The clean solution



# GK 60

## Superb technology to whet your appetite!

### Advantages of the GK 60 salad and vegetable washer

The basket system eliminates the need to handle the leaves or vegetables or transfer them from one container to another. This makes the process more convenient and more hygienic.

With a choice of three different power settings – gentle, intensive or delicate wash – you can tailor the wash to the delicacy of the items being washed and their level of soiling. This is an important feature that allows the machine to wash everything from easily-bruised strawberries and tender greenhouse lettuces to tough, soil-covered potatoes. The adjustable water replenishment settings and fresh water rinse cycle gradually add new wash water depending on the level of soiling of the basket contents. At the end of the wash cycle, hygienically clean water is used to wash off and rinse the produce.

The GK 60's plunge-and-rotate wash system offers a significantly more effective means of washing away soil, sand and insects, while also removing fertiliser and pesticide residues. The auto-controlled dirt removal system uses coarse-screen and fine-screen filters to remove dirt from the machine. Floating debris is channelled out of the water using guide vanes, helping the machine to continuously keep itself clean. The spin-drying programme, which can be programmed to follow on from the wash cycle if required, gently removes the wash water from the basket contents.

Spin-drying can be a useful step – for example it helps refrigerated salad leaves stay fresh longer and improves results when they are mixed with a salad dressing.



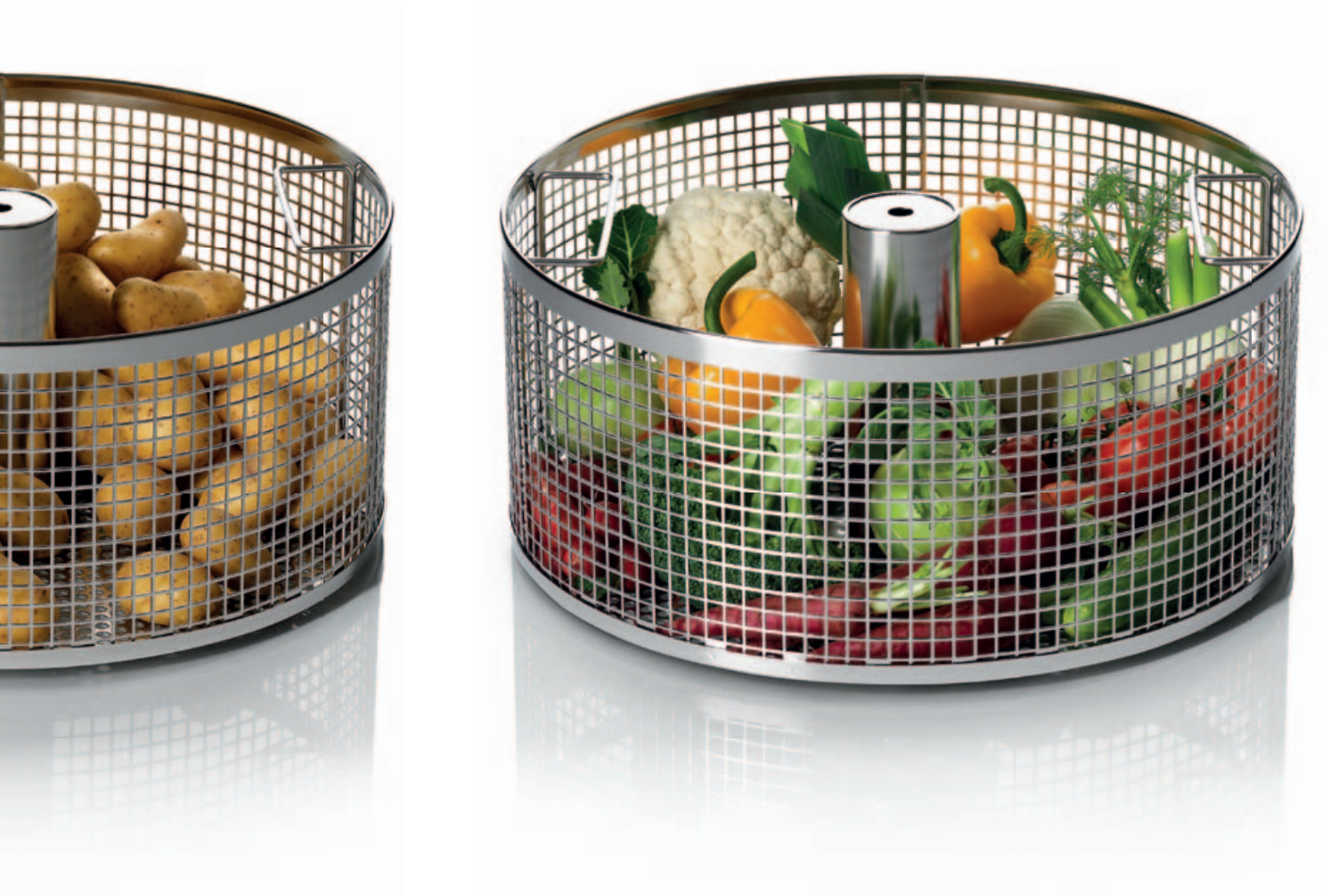
## The GK 60 basket system

The MEIKO GK 60 salad and vegetable washer with its unique basket system uses innovative new technology to minimise the time, effort and personnel costs of the washing process.

The basket is a practical and user-friendly size with a capacity that allows it to be easily transported even when filled with root vegetables. Thanks to the basket's manageable proportions, the machine can also be used to automatically wash small or medium quantities of salad leaves and vegetables without using excessive amounts of water. The basket system and the fully automatic workflow make people's work faster and easier, transforming the unpopular chore of washing salad leaves and vegetables into a satisfyingly simple task.

Say goodbye to the drudgery of washing lettuce leaves by hand in cold running water! Simply prepare the produce directly in the basket, and then insert the basket into the machine for washing and spin-drying – no need to constantly change containers! Once the leaves or vegetables have been washed, you can keep them in the same basket until they are ready to be used or served.

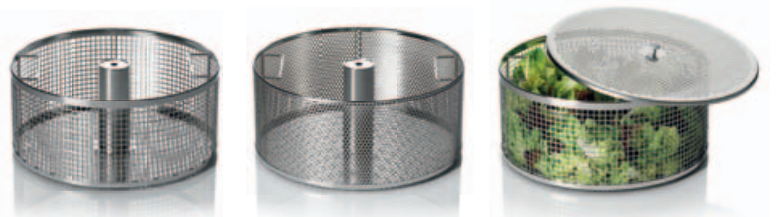
The programmable wash cycles save time and water by allowing you to select the right duration and power setting for each wash. This prevents items from being immersed in the water for excessive amounts of time and enables the wash process to be precisely tailored to the specific bruisability and soiling of the basket contents.



# GK 60

## Getting things fresh and clean the easy way

Systematic operation, programme control and workflows



The wash cycle is selected based on the type of vegetable and the level of soiling.

Simply place the round, handily-sized basket on the basket holder in the machine, close the lid and press the start button. The basket is then automatically lowered into the water. While the basket slowly rotates, water is continuously pumped through the wash chamber to clean the basket contents. At regular intervals, a lifting mechanism removes the basket from the water to allow all the accumulated dirt to be washed out of the machine. This system of steady rotation, constantly flowing water and periodic raising and lowering of the basket cleans the salad leaves or vegetables gently yet thoroughly.

Once the wash cycle has finished, the machine switches to a rinse cycle using fresh mains water. This is automatically followed by the spin cycle if this option has been selected. There is no need to switch the produce from one container to another, and the gentle action of the spin drive in the water hydraulic system is specifically designed to avoid causing any unnecessary damage to the basket contents. The duration of the spin cycle can be set to one of four different options.

Once the entire program has been completed, the machine automatically cleans the wash chamber. Removing debris from the coarse-screen filter – which is essential for proper hygiene – is quick and easy with the GK 60.

If space permits, it can be helpful to combine the GK 60 with a vegetable preparation unit and a vegetable storage table. The chromium-nickel stainless steel table systems can be produced to any desired dimensions to fit whatever space is available. Thanks to its compact design, the GK 60 can even be used in smaller vegetable preparation areas where space is at a premium. The electrical, water and wastewater connections do not require any special profiles and can therefore generally be hooked up without any additional installation costs. The machine uses sophisticated washing technology to keep its consumption of energy and water to an absolute minimum.

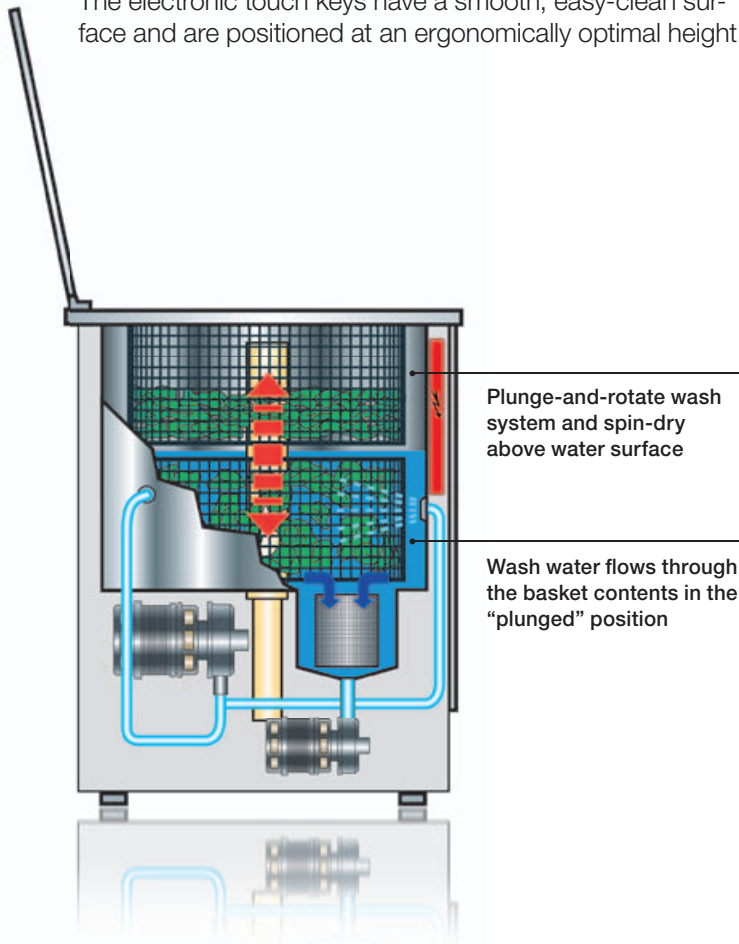
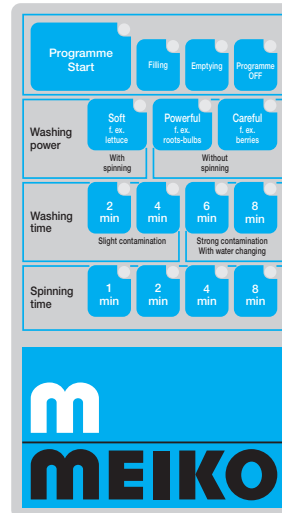
As well as tailoring its pump output to the basket contents, the GK 60 also adjusts its consumption of fresh water to match the level of soiling. This eliminates the unnecessary water wastage typically associated with one-size-fits-all wash cycles.

## Electronic touch keys

The MEIKO GK 60 salad and vegetable washer is equipped with a cutting-edge electronic microprocessor controller and touch key system.

The keypad can be used to select the optimum settings for the duration and power of each wash cycle and the duration of the spin cycle. To run a selected programme, lightly tap the relevant key and then start the machine by pressing the large button at the top left of the keypad.

The electronic touch keys have a smooth, easy-clean surface and are positioned at an ergonomically optimal height.



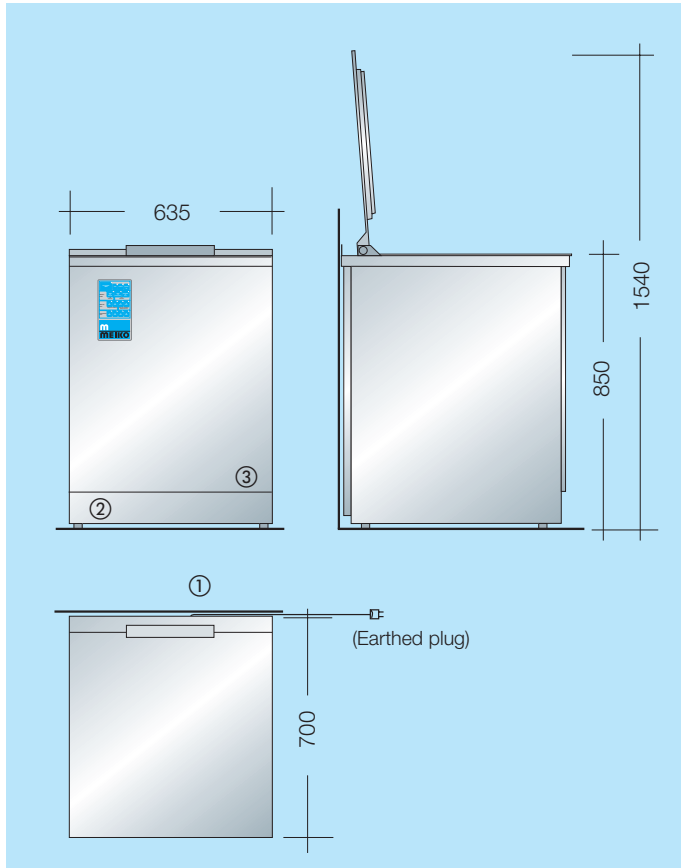
## Plunge-and-rotate wash system

When the basket is in the “plunged” position, the machine continuously pumps water through the basket contents. When the basket is lifted out of the water, its contents are sprayed with fresh mains water. The spin-dry cycle also runs with the basket in the raised position. During the wash cycle, the basket is periodically lifted out of the water and then plunged back in. This process removes the accumulated dirt from the basket.

## Cleaning and maintenance

For reasons of hygiene, it is very important to clean the machine properly each time it is switched off. The good news is that this task has been largely automated in the case of the GK 60 salad and vegetable washer! The fact that the machine cleans the wash chamber after each use guarantees reliable cleanliness – and it takes just a few seconds’ work to empty the coarse-screen filter.





		GK 60
<b>Basket dimensions</b>	Ø in mm	470
<b>Capacity/hour:</b>		
Salad leaves	kg/h	up to 60
Root vegetables/tubers	kg/h	up to 230
<b>Available programme cycles:</b>		
Wash cycles	min.	2 / 4 / 6 / 8
Spin cycles	min.	1 / 2 / 4 / 8
<b>Circulation pump</b>	kW	2 x 0.55
<b>Wastewater pump</b>	kW	0.1
<b>Total connected load</b>	kW	1.2

### Electrical installation:

Electrical connection ① Alternating current 1 NPE, 230 V, 50 Hz.

Circuitry complies with the requirements of the Association of German Electrical Engineers (VDE).

The machines can be connected directly to the fresh water supply without the use of intermediate safety valves.

② Minimum flow pressure 2.5 bar, maximum 5 bar.

Drain pipe DN 50 ③.

Installation requirements of EN 1717 are to be observed.



Example installations

