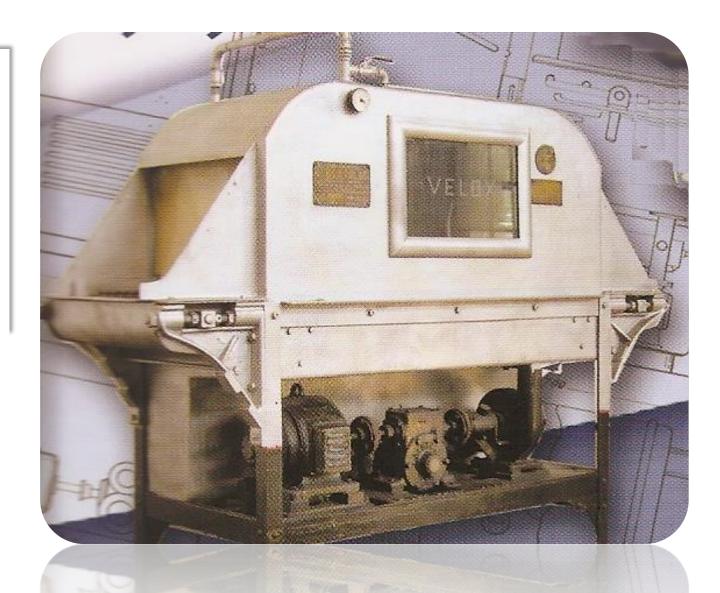
THE WASH HISTORY SINCE 1929



VELOX BARCHITTA has been manufacturing commercial dishwashers since 1929. The first automatic tunnel was supplied to the Pope Pio XI in the 1930's.

It was only replaced in 1979 with an updated model which demonstrates the quality and the long service life of Velox machines.

Since these early machines Velox has continued to develop and improve its range of machines and ware washing technologies.





THE WASH HISTORY SINCE 1929





Granule Washing System

In 1972 we developed a machine for washing saucepans and trays with hard granules and water. This system removed any kind of soil and debris from the pans and trays, totally eliminating the manual scrubbing and improving productivity. In more recent times the hot granules have been replaced by an eco-friendly system using recyclable plastic granules and water and still delivering clean pans and trays without manual scrubbing.





VELOX BARCHITTA GREEN PHILOSOPHY

All Velox machines are designed to use the minimum possible amount of power, water and detergent, yet still delivering outstanding cleaning results.

We manufacture a wide range of standard equipment, we are happy to customize these standard machines to meet individual clients' needs. Our special products R&D department are able to offer highly individual bespoke machines designed and developed exclusively to meet your ware washing needs.





VELOX BARCHITTA MAIN SECTORS



In the meat sector, the Velox Barchitta plants are able to wash, convey and disinfect:

Pallets – Bins – 200 lt. to 300 lt. tanks – Crates from 10 to 5000/h – Knives – Knives folders – Tools – Products (salami - ham-bacon) – Ham or cocked meat moulds – Trolleys – Smoked trolleys – Over-head conveying.



In the fish sector, the Velox Barchitta plants are able to wash, convey and disinfect:

Pallet – Bins – 200 lt. to 300 lt. tanks – Crates from 10 to 5000/h – Knives – Knives folders – Tools – Products (fishes) – Moulds – Trolleys – Smoked trolleys. Over-head conveying.



In the cheese sector, the Velox Barchitta plants are able to wash, convey and disinfect:

Pallets – Bins – 200 lt. to 300 lt. tanks – Crates from 10 to 5000/h – Tools – Products (cheese) – Moulds – Block moulds –

Trolleys – Smoked trolleys – milk containers – over-head conveying.





In the pastry sector, the Velox Barchitta plants are able to wash, convey and disinfect:

Pallets – Bins – 200 lt. to 300 lt. tanks – Crates from 10 to 5000/h – Tools – Products (cheese) – Moulds – Block moulds – Trolleys – Smoked trolleys – milk containers – over-head conveying.



In the bakery sector, the Velox Barchitta plants are able to wash, convey and disinfect:

Pallets – Bins – 200 lt. to 300 lt. Tanks – Crates from 10 to 5000/h – Baking pans – Tools – Trays - Moulds –

Oven trolleys – Mixer Tanks.



In the HO.RE.CA. sector, the Velox Barchitta plants are able to wash, convey and disinfect:

Pots – Bins – Dishes - Glasses – Crates from 10 to 5000/h – Workshop tools – 200 lt. to 300 lt. Tanks – Oven trolleys – Mixer tank – Trays – Silicon moulds – GN trays with Granule System – Pans on trays.





In the agro industry sector, the Velox Barchitta plants are able to wash, convey and disinfect: Pallet – Bins – 200 lt. to 300 lt. tanks – Crates from 10 to 5000/h – Tools – Trolleys.



In the pharmacy sector, the Velox Barchitta plants are able to wash, convey and disinfect:

Pallet – Bins – 200 lt. to 300 lt. tanks – Crates from 10 to 5000/h – Laboratory tools – Mixer tanks – Glasses – Trays.



ROUNTROA





CABINS TUNNELS

MAIN GROUPS

The machines can be classified on the basis of their structure. The different models can be employed in different sectors, by regulating temperatures, times, parts for inserting products, and different washing systems.

Customizing each machine according to customer's need is the strongest feature of Velox Barchitta.

Should not be a suitable model, we are able to plan and manufacture every kind of customized plant





STERILISATION LINE CHEMI LINE



COMPLETE AUTOMATIC LINES





MINI

MODELS: MINI Q – MINI AQ – B DUE – B QUATTRO A – B QUATTRO SA – N1000CP - N10002CP



























Compact

GROUP SERIES: LV – LP – LCF – B – BS (GRANULE SYSTEM)



























Cabins

GROUP SERIES: BF-F – BF – BFRB – BFRV

























Tunnel

GROUP SERIES: BC - BN - LCT - LCT A - BLF























STERILISATION

GROUP SERIES: BLC - LP - AR - VSC - CPC































Chemi Line

PRODUCTS:VELOXDET-VELOXBRIL- VELOXACID-SANIVELOX-POLINET





























MINI





The MINI are suitable to solve all washing issue for glasses, dishes, trays and workshop tools.

The various models, as for dimension and capacity, can meet all needs in pubs, restaurants, refectories and hotels.















The COMPACT group LV 755 MODEL



LV 755: The smallest big washing machine on the market, with its extra-dimension basket of mm 750x510x410h, and its minimal dimension mm 850x700x820h, it can solve all washing issues where a bigger machine can't have its place.

The LV 755 is a built-in machine, it can be provided with its counter or basin with its board and thus becoming a useful block in every workshop.

Its dimension permits washing 6 pans of size 600x400x15h, a 600x400m crate, a 80 lt. bread crate of size 650x480x380h, 38 plain dishes, 19 pizza dishes of 32mm diameter and for pubs 3 multipurpose basket of size 500x250mm, by increasing of 50% the capacity compared to a normal dishwasher with a basket of 500x500mm.













The COMPACT group LP SERIES

The LP series is a market standard as for dimension, but research on materials, washing systems and absence of plastic characterize them as high-quality and strong machinery. The LP series are available in 6 dimensions LP 650 - 800 - 800 = 1000 - 1300 = 13000, each in 2 versions: G, vertical sliding door, R, frontal door, that permits better loading, by thus reducing the accessibility of the machine.

The LP series can be used in any sectors, to wash crates, trays, knives, tools, machinery parts, etc.; in the model LP 1300 the inner detergent tank can be key locked.





Compact LCF

The LCF series is a customized series. No competitors manufacture such dimensions. The depth of this series is mm 1000 or 1100 to improve the washing surface, according to the material to wash. With crates of 850x910 – 950x1010 – 1330x910 – 1630x1010 all kind of material can be washed and for sort of pans 600x400 to 600x800 the capacity is doubled compared to a normal machine, as a pan 600x800 can be washed by inserting it along the length 800; in this way where you put a 600x800, you can put 2 of 600x400, up to 56 pans in the biggest model and so by doubling the capacity and by sparing water, time and power. LCF series is available in 4 dimensions LCF 1000 – 1500 – 1500 SP – 1800 and every dimension in two versions (except for the SP): G vertical sliding door, to reduce the space and permit better cleaning and R with front door, permitting better loading, thus reducing machine accessibility. All models are equipped with key locking for detergent tank. The LCF series can be used in any sectors, to wash crates, trays, knives, tools, bins, pallets, machinery parts, etc.





The COMPACT group B – BS SERIES GRANULE SYSTEM

The B - BS series are compact machines working with the GRANULE SYSTEM that increases the washing capability of pressure water by adding PET plastic granules and so by increasing the abrasive power. This system permits to wash all kind of dirt impossible to be cleaned with a normal water machine. The rotating basket and so the possibility to wash by the side, the upper and the lower part enables the removal of all kind of dirt on ham moulds, baking pans, silicon pan, cooking pans. The LCF series are compact machines working with the GRANULE SYSTEM that increases the washing capability of pressure water by adding PET plastic granules and so by increasing the abrasive power. This system permits to wash all kind of dirt impossible to be cleaned with a normal water machine. The rotating basket and so the possibility to wash by the side, the upper and the lower part enables the removal of all kind of dirt on ham moulds, baking pans, silicon pan, cooking pans.





Cabins Series BF F

The series of cabins BF is characterized by the tray staying fixed within, while side arms rotate or move 90° along their axis, which permits rectangular long trays to be washed perfectly. This series can be manufactured either with one or two doors and its structure has caulked doubled walls, a key-lockable compartment for services and detergent. The washing pumps are vertically installed for complete draining of the system; integrated system of moisture suction. Control by PLC with touch screen and with managing software complete with alarms, parameters and reports. They can be installed in a pit or loaded by means of ramps.











Cabins Group BF Models

The series of cabins BF is characterized by 360° rotating washing system, which permits accurate washing in less time, with less power and water consumption. The tray rotating on itself, instead of water heating dirt directly, permits to reduce energy necessary to reach a perfect washing result, reduces the quantity of water necessary for rinse, and permits better dripping of the material, higher quantity of material to be washed as it washes on four sides, with an effective drying system.

This series can be manufactured either with one or two doors, is equipped with insulated doubled walls, compartment key lockable for services and detergent. The washing pumps are vertically installed for the complete draining of the washing water and integrated moisture suction system.

Control by PLC with touch screen with managing software with alarms, parameters and reports.

They can be installed in pits or loaded by means of ramps.

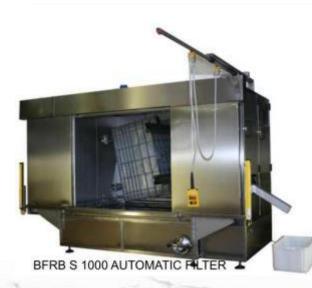


Cabins Series BFRB

The series of cabins BFRB is characterized by the 360° rotating system on horizontal axis that permits accurate washing in less time, with less consumption of water and power. As he material rotates on itself and not water heating directly on dirt, it reduces energy necessary to obtain perfect washing, reduces the quantity of water for rinse, permits the material to drip more effectiveness, and washing on four sides with better washing quality, and an effective drying system.

This series is equipped with insulated doubled walls, a key lockable compartment for services and detergent. The washing pumps are vertically installed for the complete draining of the washing water and integrated moisture suction system.

Control by PLC with touch screen with managing software with alarms, parameters and reports. According to the leftovers, different types of filters can be installed. They can be allocated in pits or loaded by means of ramps.















Cabins Series BFRV

The series of cabins BFRV is characterized by the 360° rotating system on horizontal axis, that permits accurate washing in less time, with less consumption of water and power. Being the material rotating on itself and not water heating directly on dirt, it reduces energy necessary to obtain perfect washing, reduces the quantity of water for rinse, permits the material to drip more effectively, and washing on four sides as better washing quality, with an effective drying system, too.

This series is equipped with insulated doubled walls, key lockable compartment for services and detergent. The washing pumps are vertically installed for the complete draining of the washing water and there is an integrated moisture suction system.

Control by PLC with touch screen with managing software with alarms, parameters and reports.

According to leftovers they can be equipped with different types of continuous filters.

They can be installed on the floor and the material is automatically loaded by a pneumatic system on the machine.







CABINS MODEL BFRB G 1800 HS

Model BFRB G 1800 HS is characterized by the 360° rotating system on vertical axis, that permits accurate washing in less time, with less consumption of water and power. Being the material rotating on itself and not water heating directly on dirt, it reduces energy necessary to obtain perfect washing, reduces the quantity of water for rinse, permits the material to drip more effectively, and washing on four sides a better washing quality, also an effective drying system. This series is equipped with two doors , insulated doubled walls, key lockable compartment for services and detergent. The washing pumps are vertically installed for the complete draining of the washing water and integrated moisture suction system.

Control by PLC with touch screen with managing software with alarms, parameters and reports. It can be equipped with optional drying system.









TUNNEL MODELS BC 29 P – BC 29 C

Model BC 29 P is a tunnel for dish washing by dragging crates. In the double-speed version it washes a number of 90 to 140 500x500 crates p/h. Entry can be either on the left or on the right and it is equipped with a drying system. Micro economizer for the rinsing water and safety clutch on the feed and rinse at 85°C.

Model BC 29 C is a tunnel for crate washing with automatic feed. In the double-speed version it washes up to 80-120 crates per hour of dimension 600x400x380.

Entry can be either on the left or on the right and can be equipped with roof feeding system in order to be used by a single person. Micro economizer for the rinsing water, safety clutch on the feed and rinse at 85°C.







Tunnel Models: BN 29 P- BN 29 C

Model BN 29 C is a tunnel for crate washing with continuous belt. It washes 100 to 150 crates per hour in the standard version and 280 to 420 in the 4K version.

It is manufactured with entry on the right and can be equipped with blowers and feeding system from the top, in order to be used by one person only. There is a micro economizer for the rinsing water and safety clutch on the belt. It rinses at 85°C.

With this model we can apply the rotating washing system, which improves the effectiveness of washing by increasing the surface of contact with water on the material to wash.

Model BN 29 P is a tunnel for dish washing with continuous belt. It washes 1150 to 1500 dishes per hour, running on a special toothed belt. It is manufactured with entry on the right and can be equipped with hot air drying system.

It is also equipped with micro economizer for the rinsing water and safety clutch on the belt. It rinses at 85°C.







Tunnels Series LCT A

The LCT series are tunnels with continuous conveying in three dimensions of inner width: 600 mm, 820 mm, and 1100 mm with height up to 500 mm.

The smallest model is LCT A 80, with washing and rinsing systems. Then models LCT A 60, LCT A 80, LCT A 130, beyond which we can manufacture customized models for all needs.

These models can wash 600 to 5000 crates per hour and can be equipped with standard or motorized blowers and drying system with 100% efficiency.

They are all equipped with micro economizer for the rinse for power sparing, and safety clutch on the belt, with vertical pumps for the complete draining of the washing water, the system of complete opening with 'seagull-wing' opening, with 3 mm plates and rounded wings, that are completely insulated; control by PLC with touch screen and managing software with alarms, control parameters and reports.



Tunnels Model LCT A 60 210 GR Granule System

Model LCT A 60 210 GR is the first tunnel for cooked ham moulds washing, that really washes these moulds.

Its washing system is based on the GRANULE SYSTEM, that is a washing system using a food friendly plastic system which increases water abrasion. Moulds are therefore washed as if they were brushed, with perfect result, and by reducing costs for detergent, power and time. This model can treat up to 400 mould per hour and is equipped with a regeneration system to bring old moulds to original condition.

For water sparing, this model is equipped with micro economizer on the rinse, with a safety clutch on the belt, with pumps vertically installed for a complete draining of the washing water, with a complete 'seagull-wings' opening system, that is 3mm plates with rounded wings and completely insulated, with PLC control system and touch screen with managing software with alarms, parameters and reports.



Tunnels Series LCT

The LCT series has continuous conveying in three measures of inner width: 720 mm, 820 mm and 1000 mm, with height up to 500 mm. The smallest model is LCT 37 with washing and rinsing system. Then come model LCT 42, LCT 54 and LCT 66, and more customized models for all needs. These models can wash 400 to 1200 crates per hour, and can be equipped with standard or motorized blowers and drying system for special needs. They are all equipped with economizer on the rinsing system at 85°C for power sparing and safety clutch on the belt.



VELOX

Tunnels Series BLF

The tunnels of series BLF are cheese rounds washers, with high pressure, from 20 to 200 bar.

They can wash rounds from 80 to 350 mm of diameter and thickness from 80 to 350 mm. The washing is with pressure and clean water, so reducing risks of contamination among rounds, as they do not come in contact with each other.

These models can wash, according to ageing, a round every 5 seconds. They can also be equipped with a drying system, anti-mold spraying.

The whole structure is highly hygienic as it can be completely opened and can be inserted in a machinery line. They are completely insulated.









STERILISATION LINE KNIVES WASHERS SERIES BLC

Model BLC 2 is the smallest knives washer by Velox Barchitta.

It is equipped with CLEAN WATER washing system, the tank is drained at every cycle, with detergent dispenser and AUTOMATIC DISINFECTION KIT, a system conceived by Velox, that sprays hydrogen peroxide H2O2 directly on the washed knives, it waits for disinfection time and than rinses them at 85°, by obtaining both a chemical and heat disinfection. Knives are allocated directly in the basket and protected by a cover.

Model BLC not only washes knives, but it also washes all workshop tools. It is equipped with CLEAN WATER washing system, the tank is drained at every cycle, with detergent dispenser and AUTOMATIC DISINFECTION KIT, a system conceived by Velox, that sprays hydrogen peroxide H2O2 directly on the washed knives, it waits for disinfection time and than rinses them at 85°, by obtaining both a chemical and heat disinfection. Knives can be washed in the knives holder series CPC.







BLC 6



BLC 6 with sink





STERILISATION LINE KNIVES WASHER SERIES LP

All the LP models, with due modifications, can be employed as knives washers in small workshops or big deboning centres; with computer control and report on washing cycles and disinfection.

Equipment installed on LP knives washers are the AUTOMATIC DISINFECTION KIT, a system conceived by Velox, that sprays hydrogen peroxide H2O2 directly on the washed knives, it waits for disinfection time and then rinses at 85°C, by obtaining a chemical and heat disinfection; a KIT FOR PEAKS CONTROL, a system that cools down the washing water, which permits continuous use of the machines though keeping the temperature of the washing water about 48°C, which is the optimum for the meat sector.

A range of accessories permits to wash all kinds of slicing blades and knives.





STERILISATION LINE DISINFECTION BOARDS UVC SERIE AR



The UVC boards, AR series, complete the project STERILISATION LINE by Velox Barchitta.

The AR boards are equipped with extractable stand to hand knives cages of series CPC or of other brands, they have highly efficient UVC lamps that are 1500 mm long, that is on dimension for these models. Equipped with moist aspirator, to reduce humidity of the inserted material, with timer for the cycle, hourcounter for the lamp control and micro safety system on the doors.

These models are in two width and can be half and half for knives cages and aprons or protective devices, or completely equipped for knives cages.











AR 100 G 16



STERILISATION LINE HOT-WATER STERILISER SERIES VSC

The hot-water sterilizer series VSC, models 30 and 100, represent the innovation of the 85° C hot-water immersion sterilizers.

These models offer highly innovative features as the totally rounded basin without resistance, which reduces the presence of limestone. They have double walls and are interiorly insulated, an electronic card controls the automatic loading and replenishment of the water, that reduces due to evaporation, and the temperature, over 85°C.

Furthermore in these models it is possible to insert directly the knives cages of the series CPC and knives enter the water up to their handle, which runs the highest risk of contamination.

The difference between the two models is the capacity of the basin, that is the quantity of the material that can be disinfected.

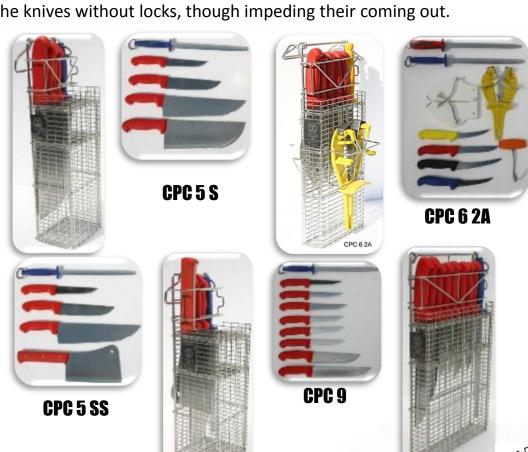


STERILE LINE HOLDING BASKETS FOR KNIVES SERIES CPC

The knives cages of series CPC are conceived to be safe work cutlery holders. Once having inserted knives within, the CPC becomes cages to be moved, to stay on the table, for washing, for disinfection and for stocking.

The CPC cages are equipped with a sort of horizontal gate safety closing that block s the knives without locks, though impeding their coming out.





Chemi Line

In order to reach the best results by Velox machines, Velox has conceived a line of products to solve all washing issues.



Basic product for spraywashing indicated for plastic and steel



Disinfecting product based on hydrogen peroxide H2O2 at 150 volumes



Sparkling aid for the rinse.



Basic product for spraywashing indicated for aluminum.



Acid product indicated to descale washing machinery.



Plastic granule product of PET for washing with the GRANULE SYSTEM.

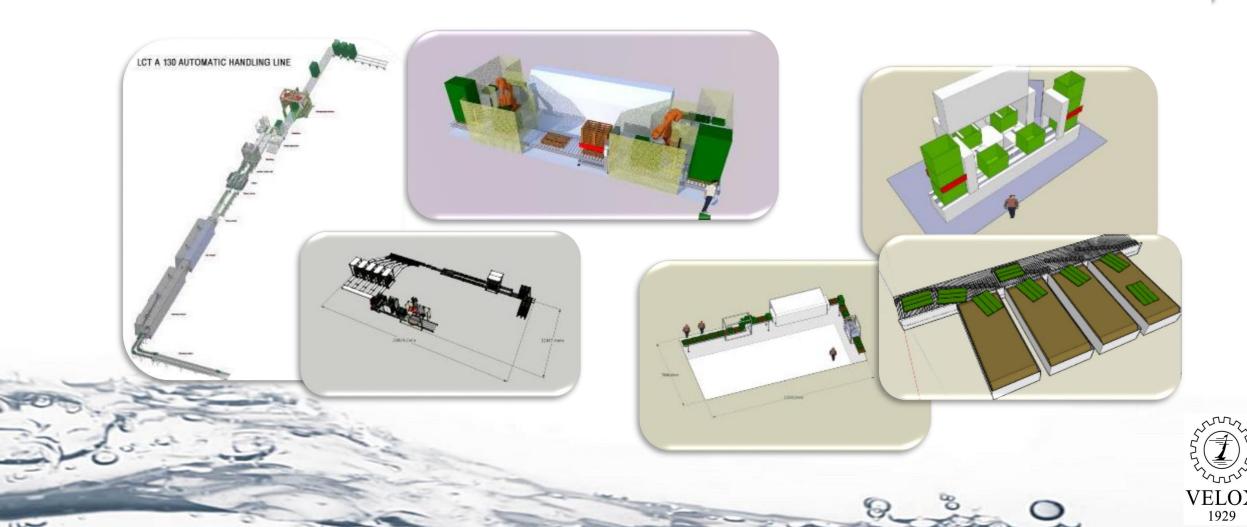




COMPLETE AUTOMATIC LINES

As a response to new market needs, Velox has enhanced the study and manufacture of all equipments that can reduce labor costs within the scope of moving and sorting all the materials to wash.

Therefore, washing plants can be customized as for parts and dimensions, with automatic feeding and unloading, lines for crates washing, even collapsible crates, with crate opening/closing systems, sorting systems to select different models, piling systems, palletizers and automatic wrappers. Managing the whole washing cycle without labor costs.



Some Clients



























MONTEBOVI



























Videos on: https://www.youtube.com/user/Veloxbarchitta?feature=watch

