

next level cleaning

Walter KWR meat cart washout system

For the cleaning of 200l or 300l meat carts



WALTER 

Most compact design!

The innovative solution for 200l or 300l meat carts



Optimise your workflows with our automatic meat cart cleaning systems.

The powerful automatic inside cleaning with water and foam delivers best cleaning results – saving manual labour and improving ergonomics.

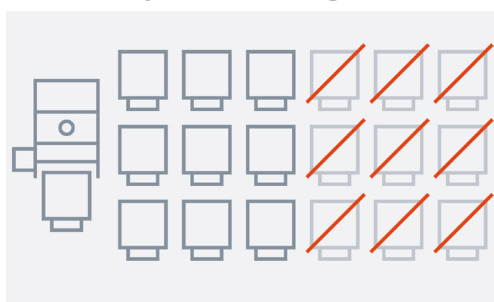
Manual outside cleaning to clean where it really matters.

That's typical Walter!



3 top advantages at a glance
 / up to 30 carts per hour
 / perfect cleaning results
 / save up to 50% meat carts

Closer + fewer meat carts
 = efficiency & time savings!



The concept

With our automatic meat cart cleaning system you can shorten distances in the production area and thus save significant time and effort.

At the same time you can select cleaning with pressurized water and cleaning chemicals – safely and cleanly thanks to the removable strainer insert and wastewater connection. You can conveniently park the swivel arm at the push of a button. Both systems can be optionally connected to Walter cleaning systems or supplied as a stand-alone solution with an integrated pump.



Options and Features

Cart size:	option 1: 200 L option 2: 300 L
Rotation speed nozzle system:	frequency controlled
Pump system:	integrated unit for in- & outside cleaning opt. without pump for connection to external pressure boosting system.
Chemical dosing:	optional for 1 additive
Handlance for outside cleaning:	optional – with additional foam injector on request.