



PARTS WASHER

SteriWasher™

LARGE CHAMBER PARTS WASHER FOR USE IN THE PHARMACEUTICAL, BIOTECH, FOOD, BEVERAGE, HEALTHCARE AND OTHER CRITICAL SECTORS

FOR WASHING ITEMS SUCH AS:

- SMALL PARTS AND TOOLS
- LARGE MIXERS
- DRUMS AND CONTAINERS
- PLASTIC PALLETS
- TOTE BINS
- FERMENTATION CONTAINERS
- CARBOYS AND KEGS
- SLAT COUNTERS
- HOPPERS
- FILLING AND PACKAGING MACHINE PARTS



SUNCOMBE
CIP, BIOWASTE & PROCESS SOLUTIONS

High quality cleaning and critical processing systems

SteriWasher™

The SteriWasher™ Parts Washers is robust and hygienic, using the latest technologies to provide an environmentally friendly – low water and energy use – washing facility for pharmaceutical, biotech, food, beverage, healthcare and other critical sectors in production and research environments.

Key Features:

- Robust construction from 316 Stainless Steel
- Low water & energy use
- Standard and special chamber sizes
- Standard or customised racking
- Four levels of automation available
- Validated cleaning
- Full containment



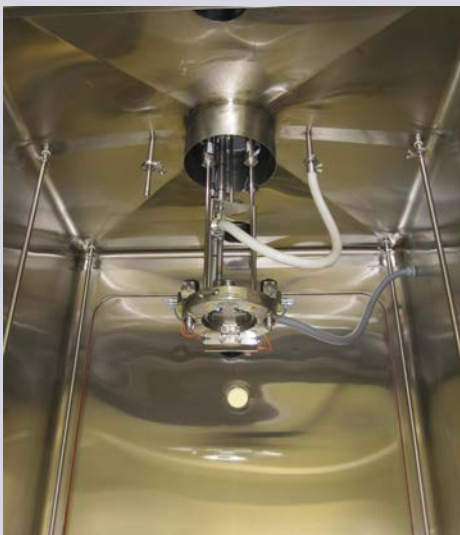
- Available in single door, straight-through two door, or 90 degree two door pass-through versions



- Chamber sizes start from 0.6m x 0.6m x 0.6m up to 1.5m x 1.5m x 1.5m, with bespoke variants available for particular specifications



- With a combination of specially developed, variable duty spray technologies, the washer provides high energy impingement washing with low energy flushing chosen by a simple recipe selection



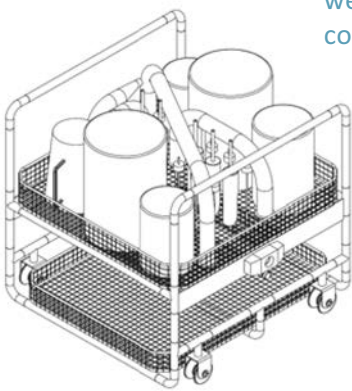
- Environmentally friendly, low water and energy use washing facility



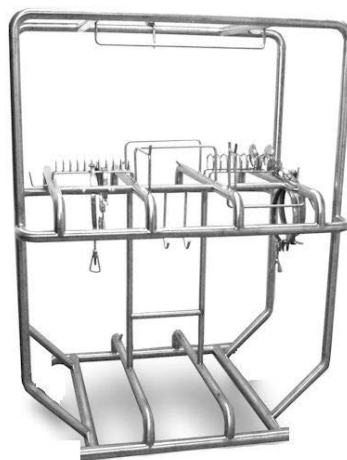
SteriWasher™

These large chamber washers can be directly loaded or have standard and custom racks to hold different components. The racks are loaded on trolleys outside of the washer and then placed into it for cleaning.

- As both standard and special chamber sizes are available the versatile washer is ideal for critical small parts and tools as well as large mixers, drums and containers



- For validated cleaning, racks are designed to hold components in a specific position to guarantee cleaning



- Racks are removeable and can be loaded onto mobile trolleys for loading and unloading

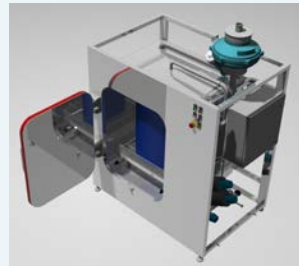
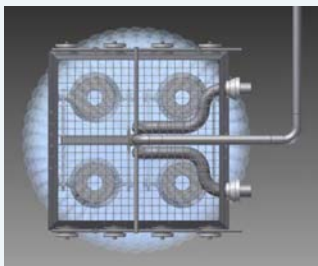
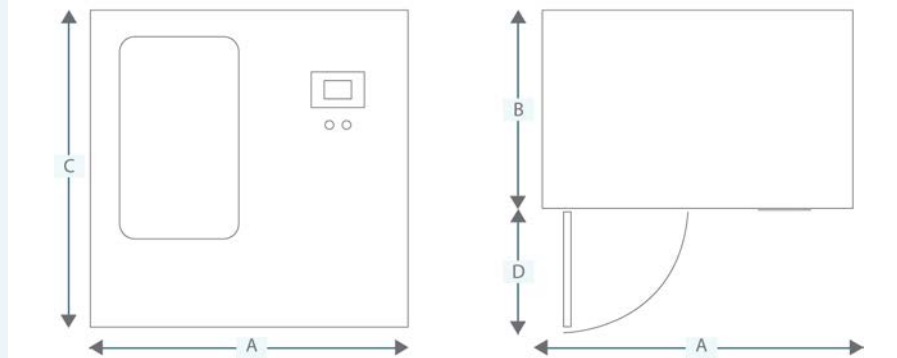


- Integrated CIPSuite™ offers 4 levels of automation systems, from Suite#1, a single recipe system, to Suite#4, a 100 recipe system with full traceability and compliance using electronic reporting

Construction Features

- 316L stainless steel radius-corners, sloping design, crevice-free washing chamber
- Standard and special chamber sizes
- Single or double chemical dosing systems
- Automatic locking hinged door with optional window and internal light
- Inflatable door seal for full containment
- Loading trolleys and racks specially designed to hold equipment to be cleaned
- Hygienic pneumatically operated valves and instruments
- Hygienic stainless steel pumps
- Stainless steel covers
- HEPA filtered air drying and cooling
- Washers can be freestanding or integrated into any production facility

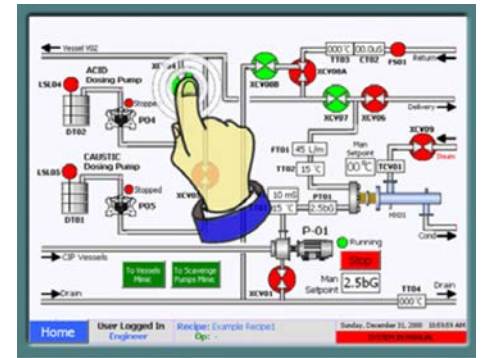
Part #	Chamber Dimensions			External Dimensions mm		
	WIDTH	LENGTH	HEIGHT	WIDTH ^A	LENGTH ^B	HEIGHT ^C
SteriWasher™ 600	630	630	800	1630	830	1600
SteriWasher™ 800	800	800	970	1830	1000	1600
SteriWasher™ 1000	1000	1000	1170	2000	1100	1800
SteriWasher™ 1250	1250	1250	1420	2250	1350	2000
SteriWasher™ 1500	1500	1500	1670	2500	1700	2000



3D Modelling

Manufacturing Standards

- 316L stainless steel product contact parts, 304 non-contact parts, Hastelloy and Duplex Stainless
- Option for sanitary finish or ASME
- T.I.G. welding; using an argon gas purge, with a computer controlled enclosed head orbital welding plant, carried out by EN ISO 15614 Part 1 qualified technicians
- Built to ASME BPE, GAMP, EHEDG, 3A, cGMP standards.



Level 3000 Advanced System

Automation System

Integrated CIPSuite™ automation packages are designed to be operator friendly whilst providing flexibility and optimisation; developed with clients' operational staff, engineers and validation personnel. These provide a controllable, repeatable automatic system.

The intuitive operator interface includes a colour HMI with full equipment visualisation and 10 levels of password protection. Complete with self-diagnostic features, the operator interface allows configuration of the cycle steps. These include up to three concentration controlled chemical washes, hot water, cold water, plus variable temperatures, pressures and flowrates, as well as HEPA cooling and drying facilities.



Level 1000 Basic System

CIPSuite™ 2 to 4 Versatile Recipe Control

Build your own recipe/operational method from sequences, including:

- Flush to drain
- Pre-rinse
- Chemical make-up
- Recirculation cleaning
- Single pass cleaning
- Final rinse
- Drain
- Air purge
- Self CIP