



T-25

Ultrasonic cleaning for metal filters.

The perfect tool that optimizes the cleaning process:

- High efficiency
- Reduced treatment times
- Minimum electricity consumption
- Environmental sustainability

We are specialists in the production of ultrasonic washing and cleaning systems for any type of metal filter in the professional catering sector.

The T-25 tank, combined with our range of detergents, perfectly cleans **the metal filters used in the professional catering sector**, removing any residue of dirt and grease. An optimal combination of the energetic cavitation action of ultrasound, detergent and temperature offer results otherwise impossible to achieve with traditional washing systems.



Power and efficiency in ultrasonic treatment with high-performance piezoelectric transducers.

A sophisticated electronic control system manages the operation of the machine: precision, reliability and robustness.

Ultrasonic cleaning is the most advanced and efficient cleaning technique for cleaning grease filters in professional kitchens.

An adequately powerful ultrasonic cavitation that propagates inside a fluid is the only way to satisfy the most demanding requests for washing and cleaning metal filters, objects with a complex shape, impossible to clean with traditional means. The ultrasonic power is generated by a group of piezoelectric transducers that, powered by electrical energy with appropriate power and frequency, convert it into vibrational mechanical energy. This generates millions of microscopic bubbles under vacuum that implode due to the pressure variations generated by the ultrasound, removing the most stubborn dirt and grease particles.

T-25 tank: Technical features

- Machine made in stainless steel, robust and easy to clean.
- Capacity: 25-28 liters.
- External dimensions: (720 x 430 x 330h) mm.
- Internal dimensions of the tank: (450 x 350 x 200h) mm.
- Weight (without liquid): approximately 25 Kg.
- Single-phase power supply: 230 Vac – 50/60 Hz.
- Electric power of the US generator: 700 W_{RMS} (nom. value).
- Electric power of the liquid heating system: 900 W_{RMS} (nom. value).
- Central frequency of the US generator (programmable): 23.5 kHz – 25.5 kHz.
- Continuous variation of the US power supplied with potentiometer.
- Treatment time programming from 1 to 60 minutes.
- Real-time measurement of the temperature of the washing liquid.
- Washing liquid heating (programmable from 20°C to 80°C).
- Automatic modulation of the operating frequency (SWEEP) for optimal distribution of the ultrasonic field inside the tank.
- No. 7 high-performance piezoelectric transducers: maximum US power density inside the tank.
- Backlit LCD display for viewing the status and operating parameters, keyboard for commands and parameter programming.
- High-performance electronic generator suitable for intensive use.
- Automatic forced ventilation system for the US generator.
- Liquid drain tap.
- Stainless steel object holder basket.
- Supply of specific detergent for cleaning metal filters in professional kitchens.

Our laboratories are available for tests on the parts you are interested in: contact us to organize a demonstration!

Our robust and sophisticated electronic generators are equipped with microprocessors dedicated to managing the operating functions and programming the parameters. A control system continuously checks the operating conditions of the generator and the washing tank, blocking the operation of the machine (with acoustic alarm signal and on the display) if anomalies occur. Regardless of the conditions of use, the maximum power that can be supplied by the US generator is automatically limited to a value established by the manufacturer. **Upon request, the T-25 washing systems can be controlled remotely via serial commands (via Ethernet interface) in accordance with Industry 4.0 requirements.**

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