



A Sustainable Approach to Professional Washing for the Food Industry







High performance industrial washing machines developed for the most demanding tasks.

The Multiwasher® was created to solve problems related to washing and disinfection. Its innovative washing technology can effectively manage the washing variables: water, detergent, pressure, and time.

This machine meets high hygiene and disinfection standards (hospital level, all without pre-washing), and is multipurpose, making it suitable to a range of uses (be it meat tubs, plastic crates, and trays, or baking racks, knives, gloves and work coats).

Engineered to excel in every detail, the Multiwasher® is designed to be ergonomic and user friendly, while delivering the best results. With over 3.000 machines installed in more than 30 countries, this is the ultimate solution to achieve the best washing results. Support is also provided from the installation to future maintenance.

engineered by SOMENGIL

All in. It can handle it.

For companies where wash quality and machine performance are critical success factors to your business.

From shopping carts to shipping trays, racks to sheets pans, totes, drums, lugs, dishes and much more, the Multiwasher®

- Optimizes space
- Cleans
- Achieves the best washing results
- Provides unlimited efficiency
- Looks great
- Works perfectly
- Is sustainable



Call our team for a demo **800-834-8215**





Unlimited Efficiency & Sustainability





Save water. Save soap. Save money.

The Multiwasher® uses 2/3 less water than other similar industrial washing solutions. The Multiwasher is environmentally friendly, using 70% less soap in the wash cycle. Save space and labor. Designed to occupy as little space as possible, giving you a bigger and better workspace. Less consumption of water and detergent, less maintenance. All this equals more savings.

BEFORE









AFTER









Get in touch for more details