



**MULTI
WASHER**
unlimited efficiency



Unlimited efficiency.

Multiwasher® are high performance industrial washing machines engineered by Somengil. Developed for the most demanding tasks where wash quality and machine performance are critical success factors to your business.



Yes, it cleans.

Multiwasher's® cutting-edge technology was designed in a wash cabinet format that optimizes space and achieves the best washing results.



Looks perfect. Works perfectly.

It looks like high tech engineered washing equipment, because it is. It's not just a pretty face; it's the ultimate solution to achieve the best washing results. Because perfection is not just about appearance, it's about efficiency too.

Engineered to excel in every detail, all design elements have a purpose. Multiwasher® is designed to be ergonomic and user friendly, while delivering the best results.

This is perfection.



It's not just about sustainability. It's sustainability.

Save water.

Multiwasher® uses 2/3 less water than other similar industrial washing solutions.

Save soap.

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.

Save money.

A smart energy consumption, less consumption of water and detergent, less maintenance. All this equals more savings.



All in. It can handle it.

No matter what you want to wash, Multiwasher® can handle it. From shopping carts to shipping trays, racks to sheets pans, totes, drums, lugs, dishes and much more.

Multiwasher® excels in several industries.

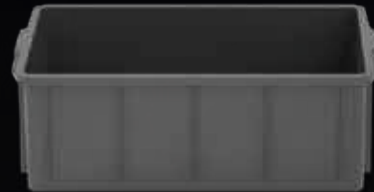
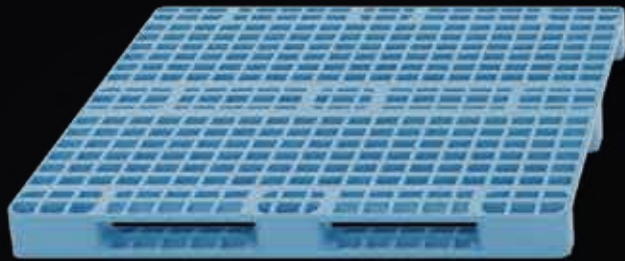


Efficiency in the meat industry.

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.

The results are high hygiene and disinfection standards, reaching the hospital level. And all this without pre-washing. With this equipment, you also increase the flexibility of use, since it washes the vast majority of utensils used in the meat industry as tubs, plastic crates, and trays, as well as meat processing lugs/carts and jerky racks. It also washes knives, gloves and work coats.

This multi-functionality combined with no need for pre-washing is something that sets us apart.



Electrical

	MWS300	MWS500	MWS700	MWS715
Dimensões (EXT) A/B/C	80"X58" X107"	95 1/2"X73 1/2" X107"	108 1/2"X86 1/2" X107 3/4"	108 1/2"X86 1/2" X113 3/4"
Dimensões (INT) D/E/F	31 1/2"X26 3/4" X78"	39 1/4" X 39 1/4" X78"	47 1/4"X47 1/4" X78"	47 1/4"X47 1/4" X86 3/4"
Power	45HP	50HP	65HP	65HP
Voltage	208V/220V/575V 3PH / 60HZ	208V/220V/575V 3PH / 60HZ	208V/220V/575V 3PH / 60HZ	208/220/575V 3PH / 60HZ
Tank	50Gal	90Gal	130Gal	130Gal

Steam

	MWS300	MWS500	MWS700	MWS715
Dimensões (EXT) A/B/C	80"X58" X107"	95 1/2"X73 1/2" X107"	108 1/2"X86 1/2" X107 3/4"	108 1/2"X86 1/2" X113 3/4"
Dimensões (INT) D/E/F	31 1/2"X26 3/4" X78"	39 1/4" X 39 1/4" X78"	47 1/4"X47 1/4" X78"	47 1/4"X47 1/4" X86 3/4"
Power	16HP	22HP	22HP	22HP
Voltage	208V/220V/575V 3PH / 60HZ	208V/220V/575V 3PH / 60HZ	208V/220V/575V 3PH / 60HZ	208/220/575V 3PH / 60HZ
Tank	50Gal	90Gal	130Gal	130Gal

Dimensões (EXT) A/B/C

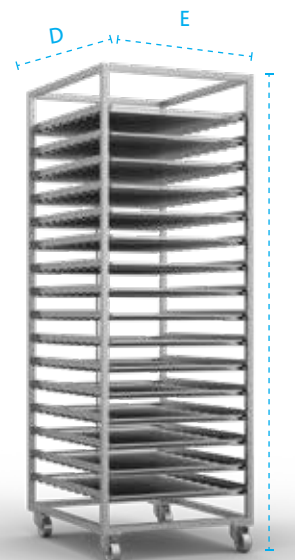
Dimensões (INT) D/E/F

Power

Voltage

Tank

Trolleys will be designed specifically for your needs.



If they use it, why not you?

3.000 machines installed in more than 30 countries.

Yes, they are happy customers because we give the best customer experience. We combine our engineers' expertise with a consultative selling approach that assists you in all phases of the process - from the installation to future maintenance.



SOMENGIL
washing engineering

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