





SAFER. CLEANER. FASTER.

ANY WASHER FOR ANY NEED.





SPECIALISTS IN THE FOOD, NUTRACEUTICAL & DISTRIBUTION INDUSTRIES



Since 1979, Douglas Machines Corp. has offered a very special alternative to handwashing. A full line of automated washing and sanitizing equipment that will save you time, labor, water and energy – increase your productivity – and help you meet today's highest standards for food safety. Batch and continuous cleaning washers are available for several hundred to several thousand containers an hour. Our Buyers Guide is designed to provide you with a general overview of our company and product line. Call 727-461-3477 or visit www.dougmac.com to learn more.





POT, PAN & CONTAINER WASHERS

This line of washers come in a variety of styles and capacities. Choose from lift-door or split-door models with sheet pan capacities of 10, 20 or 36 pans. Special pass-through models with tabling are also available, as well as bucket washers with capacities of 6 or 10 per batch. Each can be equipped with standard or custom designed wash racks to process several types of containers. With pre-programmed wash cycles of just 4, 6 or 8 minutes for varying soil conditions, clean-up is quick and economical.

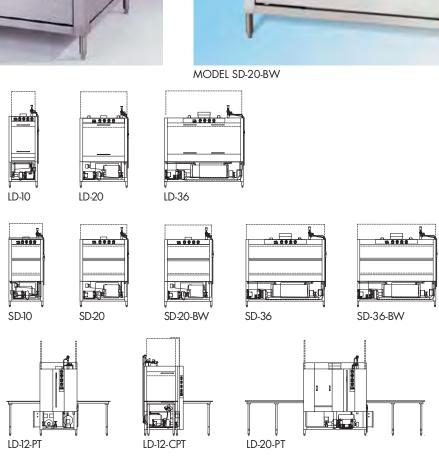




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MODEL LD-20

- Rugged Stainless Steel Construction
- High Efficiency Motor
- Recirculating Detergent Wash Tank
- Separate Fresh Water, **Sanitizing Rinse Tank**
- Automatic Water Level Controls
- Pre-Programmed Digital Control and Information Center
- Processes Up to 10 Batches an Hour
- Rotating Wash Arms Fitted with V Jets to Cut and Remove Stubborn Soils
- Self-Contained Water Heating
- Standard and Custom Wash Racks
- External Rinse Hose and Spray Gun
- Easy to Clean Filtration System



RACK, PAN & CONTAINER WASHERS

Installed in a pit or used with a ramp, Douglas Rack Washers are available in a variety of styles and capacities. Choose from front mounted or rear mounted pump designs with sheet pan capacities of 36 to 72 per batch. Some models can be equipped with a second door for pass through operation. Each model utilizes standard or custom designed wash racks to process several types of containers. With pre-programmed wash cycles of just 4, 6 or 8 minutes for varying soil conditions, clean-up is quick and economical.

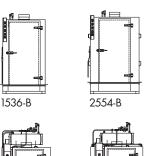


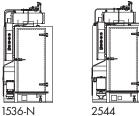


MODEL 1536-B

- Rugged Stainless Steel Construction
- High Efficiency Motor
- Recirculating Detergent Wash Tank
- Separate Fresh Water, **Sanitizing Rinse Tank**
- Automatic Water Level Controls
- Pre-Programmed Digital Control and Information Center
- Processes Up to 10 Batches an Hour

- Rotating Wash Arms Fitted with V Jets to Cut and Remove Stubborn Soils
- Self-Contained Water Heating
- Standard and Custom Wash Racks
- External Rinse Hose and Spray Gun
- Easy to Clean Filtration System
- Designed for Pit or Ramp Installations









SCALE PARTS WASHERS

Developed in cooperation with manufacturers of multihead weighers, Douglas Scale Parts Washers are designed to quickly and efficiently clean buckets, weigh hoppers, chutes and feeder pans. Specialized wash racks can be loaded at the weigh station and transported to the washer for easy cleaning. Racks are available for all types and sizes of scales and are designed to protect the parts during cleaning and extend their lifetime. With pre-programmed wash cycles of just 4, 6 or 8 minutes for varying soil conditions, clean-up is quick and economical.









STANDARD FEATURES:

- Rugged Stainless Steel Construction
- High Efficiency Motor
- Recirculating Detergent Wash Tank
- Separate Fresh Water, Sanitizing Rinse Tank
- Automatic Water Level Controls
- Pre-Programmed Digital Control and Information Center
- Processes Up to 10 Batches an Hour
- Rotating Wash Arms Fitted with V Jets to Cut and Remove Stubborn Soils
- Self-Contained Water Heating
- Standard and Custom Wash Racks
- External Rinse Hose and Spray Gun
- Easy to Clean Filtration System
- Sanitary, Sloped Roof Design
- Designed for Mezzanine, Pit or Ramp Installations

STANDARD & CUSTOM DESIGNED WASH RACKS

Douglas Wash Racks are constructed of stainless steel and are specially designed to hold a wide variety of containers. Sizes and capacities are dependent on the available wash zone which is specific to a particular model. Each wash rack is designed to hold containers in the proper position to spray patterns, to maximize cleaning effectiveness and to drain properly.









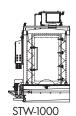
BUCKETS

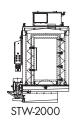
LUGS

SMOKE TRUCK WASHERS

These pit-mounted, specialty machines are designed to meet the harsh demands of the meat and poultry industry. Extra heavy duty construction combined with wash-down duty motors, stainless steel nozzles, fittings and pumps, allow the equipment to be used with caustic detergents to remove the most stubborn protein soils. An innovative automatic rinse diverter system conserves expensive detergents and significantly reduces operating costs. Models are offered for cleaning 1, 2, 3 or 4 Smoke Trucks at a time with optional second doors for pass-through operation.









STW-3000

STW-4000

STANDARD FEATURES:

- Rugged Stainless Steel Construction
- High Efficiency, Wash Down Duty Motor
- Recirculatin-etergent Wash Tank
- · Separate Fresh Water, **Sanitizing Rinse Tank**
- Automatic Water Level Controls
- Automatic Rinse Diverter
- Oscillating Spray Arm Assemblies
- Self-Contained Water Heating
- Easy to Clean Filtration System

ROTARY BATCH WASHERS

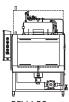
Rotary Batch Washers feature a 50" or 74" diameter rotating table that passes each container through a series of strategically located spray nozzles, assuring that each container is exposed to a high-pressure spray from all sides. This makes Rotary Batch Washers especially effective for products like cake pans, lugs, totes and baskets that benefit from all surfaces being exposed to direct wash spray.



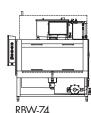
RBW-50



ROTATING TABLE W SPRAY ARM ASSEMBLY



RBW-50



- Rugged Stainless Steel Construction
- High Efficiency Motor
- Recirculating Detergent Wash Tank
- Separate Fresh Water, Sanitizing Rinse Tank
- Automatic Water Level Controls
- Pre-Programmed Digital Control and Information Center

- Wash Arms Fitted with V Jets to Cut and Remove Stubborn Soils
- Self-Contained Water Heating
- Standard and Custom Wash Racks
- External Rinse Hose and Spray Gun
- Easy to Clean Filtration System



CONVEYORIZED TUNNEL WASHERS

Douglas Tunnel Washers quickly and efficiently clean containers of various sizes and shapes including pans, trays, moulds, pallets, totes, crates, baskets, bins, barrels, drums, screens, smoke sticks, racks, buckets, and lids. Select from over 40 standard models or rely on our expert sales and engineering staff to custom-design a solution to match your specific requirements. Washers can be configured with any combination of 4 standard sections: recirculating wash, recirculating rinse, fresh sanitizing rinse and blow-off. When required, a recirculating pre-wash section can also be added.



WRBO-2500-ABPW ASSORTED BAKERY PAN WASHER

STANDARD FEATURES:

- Rugged Stainless Steel Construction
- TEFC or Wash-Down Duty Motors
- Automatic Fill and Low Water Protection
- Reversible AC Variable Speed Drive
- · Stainless Steel Roller Chain or Flat Wire Belting
- Stainless Steel Hoods with Steam Extraction
- Load/Unload Tabling
- UL 4X Control Panels
- High Pressure Ambient or Heated Blow-Off Modules
- Fixed or Adjustable Product Guides
- Removable Side Panels for Easy Access
- Self-Contained Water Heating
- Removable Filter Screens for Easy Cleaning
- Single or Multiple Lane Designs



CAKE PAN WASHER



HINGED LID TOTE WASHER



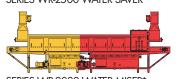
TOTE & LID WASHER



SHEET PAN WASHER



RCULATING WASH SECTION



SERIES WR-2000 WATER MISER*

*Also available with a high pressure blow-off module.

VAT & BIN WASHERS

These washers are designed to wash and sanitize vats, bins and other large volume containers commonly found in the food processing and nutraceutical industries. At the push of a button, containers are lifted into the cabinet, inverted 90 or 180 degrees and then returned to floor level after cleaning. Choose from models that process one or two at a time.





MODEL BW-1000





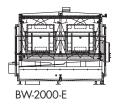


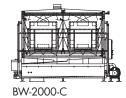
VBW-2000













DVBW-1000-C

- Rugged Stainless Steel Construction
- High Efficiency Motor
- Recirculating Pre-Wash Tank (if applicable)
- Recirculating Detergent Wash Tank
- Separate Fresh Water, Sanitizing Rinse Tank
- Automatic Rinse Diverter (if applicable)
- Automatic Water Level Controls
- Adjustable Cycle Times
- Self-Contained Water Heating
- External Filter System

CYCLONE BELT WASHERS

Cyclone Belt Washers are designed to remove fats, sugars, allergens and oils from a wide variety of open mesh and solid conveyor belts. Models vary by the type of portable wash head provided which is matched to the application for maximum cleaning effectiveness. The Cyclone Model C-RH has a Rotary Head for washing open mesh belts and the Cyclone Model C-LH has a Linear Head for washing solid belts. The spray heads are matched to the width of the belt and provide complete coverage by adjusting the speed of rotation on the Rotary Head or the speed of travel on the Linear Head. Both models are shipped complete with a Portable Cart that allows the system to be moved to various locations throughout the facility.



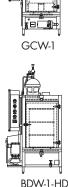


MODEL C-LH

BARREL, DRUM & GARBAGE CAN WASHERS

These washers are designed to clean barrels, drums and refuse containers, one at a time. Each model features a recirculating detergent wash tank and a separate, fresh water sanitizing rinse tank. Wash water is pumped through rotating or fixed spray arms fitted with high velocity stainless steel V jets designed to cut and remove stubborn soils. With pre-programmed wash cycles of just 4, 6 or 8 minutes for varying soil conditions, clean-up is quick and economical. Note the BDW-1-HD has an optional protruding spray nozzle for bung hole style drums.





- Rugged Stainless Steel Construction
- High Efficiency Motor
- Recirculating Detergent Wash Tank
- Separate Fresh Water, **Sanitizing Rinse Tank**
- Automatic Water Level Controls
- Pre-Programmed Digital Control and Information Center
- Processes Up to 10 Batches an Hour
- Wash Arms Fitted with V Jets to Cut and Remove Stubborn Soils
- Self-Contained Water Heating
- External Rinse Hose and Spray Gun
- Easy to Clean Filtration System

BDW-1-HD

SPECIALTY MACHINES

Sometimes clients request a custom designed washing solution to match their unique requirements. This can lead to new models and sometimes to serving new industries. Two samples of this are the IBC-1000 Intermediate Bulk Container Washer and the 1536-FBW Flexible Batch Washer. The IBC-1000 features a special retractable spray nozzle that protrudes inside the IBC for effective cleaning and rinsing. The 1536-FBW has a PLC to manipulate cycle sequence and duration and routes all wash and rinse water to drain after each use. When a standard model doesn't match your needs, rely on us to custom design a solution!





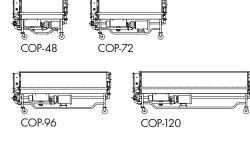
MODEL IBC-1000

MODEL 1536-FBW

COP PARTS WASHERS

Clean Out of Place (COP) Parts Washers are designed to clean irregular shaped machine parts, valves and tubes that generally come from breaking down food processing and packaging equipment. Parts are placed in a turbulent wash tank agitated by side jets, end jets or a combination of both to loosen and remove food soils. Small parts can be placed in baskets and immersed in the solution. If desired, parts can be sprayed with a sanitizing agent after being removed.





- Rugged Stainless
 Steel Construction
- High Efficiency Motor
- Steam or Electric Booster Heating
- Automatic Temperature Control
- Side and End Jets
- Adjustable Cycle Times
- Tri-Clover Clamps for Ease of Cleaning
- Portable with Casters

COP-96



WASH TEST & RESEARCH AREA



Douglas Machines Corp. has recently completed the relocation of its manufacturing facilities to a new 68,000 square foot location in Clearwater, Florida. One of the greatest assets of the new facility is the addition of a dedicated wash test and research area to help our clients confirm cleaning effectiveness and throughput rates using different models. This will become increasingly important as companies continue to implement food safety procedures. Testing can be conducted for nearly all containers common to the food, nutraceutical and distribution industries.



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