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IWM DC20S Dolav Washer

IWM DC20S DOLAV WASHER

Dolav Washer is a hygienic, industrial through door cabinet washer.

It is specifically engineered to clean, sanitise, and wash heavy-duty Dolav containers, bulk pallet boxes, and similar logistics plastic crates.

IWM DC20S Dolav & Pallet Box Washer

Streamline your plant hygiene with the ultimate heavy-duty cabinet washing solution.

The IWM DC20S Dolav Washer is a premium, single-stage industrial cabinet washer engineered specifically for the high-throughput sanitisation of Dolav pallet boxes, bulk plastic containers, and large material-handling bins.

Designed to withstand the rigorous demands of fast-paced processing environments, this powerful machine eliminates stubborn residue, bacteria, and debris in a fraction of the time required for manual cleaning.

With its robust engineering and food-safe construction, the DC20S is the industry-standard choice for maximizing operational efficiency while upholding the strictest sanitation protocols.

Key Features & Capabilities

High-Capacity Processing: Engineered with a generous 1000mm Wide x 1300mm High load aperture to seamlessly accommodate standard-sized industrial pallet boxes and large-volume bulk containers.

Food-Safe Construction: Fabricated entirely from high-grade 304 stainless steel, offering maximum corrosion resistance, exceptional longevity, and easy-to-clean surfaces that satisfy strict global hygiene standards. 360-Degree Cleaning Power: Equipped with strategically positioned, high-pressure stainless steel wash arms that target complex internal geometry, undersides, and structural ribbing to guarantee a spotless finish every cycle.

Batch Efficiency: Operating as a high-performance batch cabinet, the washer optimizes water, energy, and chemical usage through tailored, automated wash cycles.

Built for Demanding Industries

The IWM DC20S is trusted worldwide across sectors where hygiene is non-negotiable, including:

Meat, Poultry, & Seafood Processing

Industrial Bakeries & Food Ingredients

Fresh Produce Sorting & Packing

Pet Food & Pharmaceutical Manufacturing

Tailored to Your Facility

Every production floor is unique. The DC20S can be fully customized with versatile utilities and options, including electric, steam, or gas heating, automated chemical dosing pumps, and advanced steam extraction fans for operator safety.

For further information on 02890 994 202 or email sales@totalfoodmachines.com

The brochure features a large image of the IWM DC20S Dolav Washer with its doors open, showing the internal spray system. To the right, a 'KEY FEATURES' list includes: SINGLE-STAGE BATCH CABINET WASHER, APPROX. 1000 x 1300 MM LOAD APERTURE, ALL-OVER HIGH-FLOW JETTING, RECIRCULATED MAIN WASH, FRESH RINSE RECOVERY, and MANUAL SWING DOORS. On the left, a list of features includes: HIGH-FLOW TRAVELJET WASHING, RECIRCULATED MAIN WASH, FRESH-WATER FINAL RINSE, ROLLER-ASSISTED LOADING, and ROBUST STAINLESS CONSTRUCTION. The bottom of the brochure contains contact information and a 'QUALITY USED EQUIPMENT' badge.

Direct Web Link

<https://totalfoodmachines.com/machine/7939/iwm-dolav-washer>

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