

# D R E E N E R



# L I N E



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## We design and manufacture equipment for professional kitchens.



### Versatility is one of our secret ingredients.

Backed by previous experience in the business, 30 years ago we founded **Firex** with the aim of designing and manufacturing equipment for the **food service, food processing and pastry sectors**. We have been committed ever since to ensuring that **Firex** stands for **safe, high-performance and innovative products** in the hands of chefs, food technologists and kitchen teams in every nation and continent, transforming the catering services into laboratories of taste.

## Artisans at the service of innovation.



### We are manufacturers and we are proud of it.

Stainless steel sheets come to life and take shape within our production site. Solid mechanics managed by digital intelligence at the service of our customers. **Reliability, advanced functionality and precise control make life easier.**

We use exclusively high-chromium steel, AISI 304 and AISI 316, which we process with advanced machinery starting from the sheets that **we cut, bend, weld and polish entirely in-house**. We are able to trace back each sheet of the finished product, thus guaranteeing

an exceptional and certified quality system.

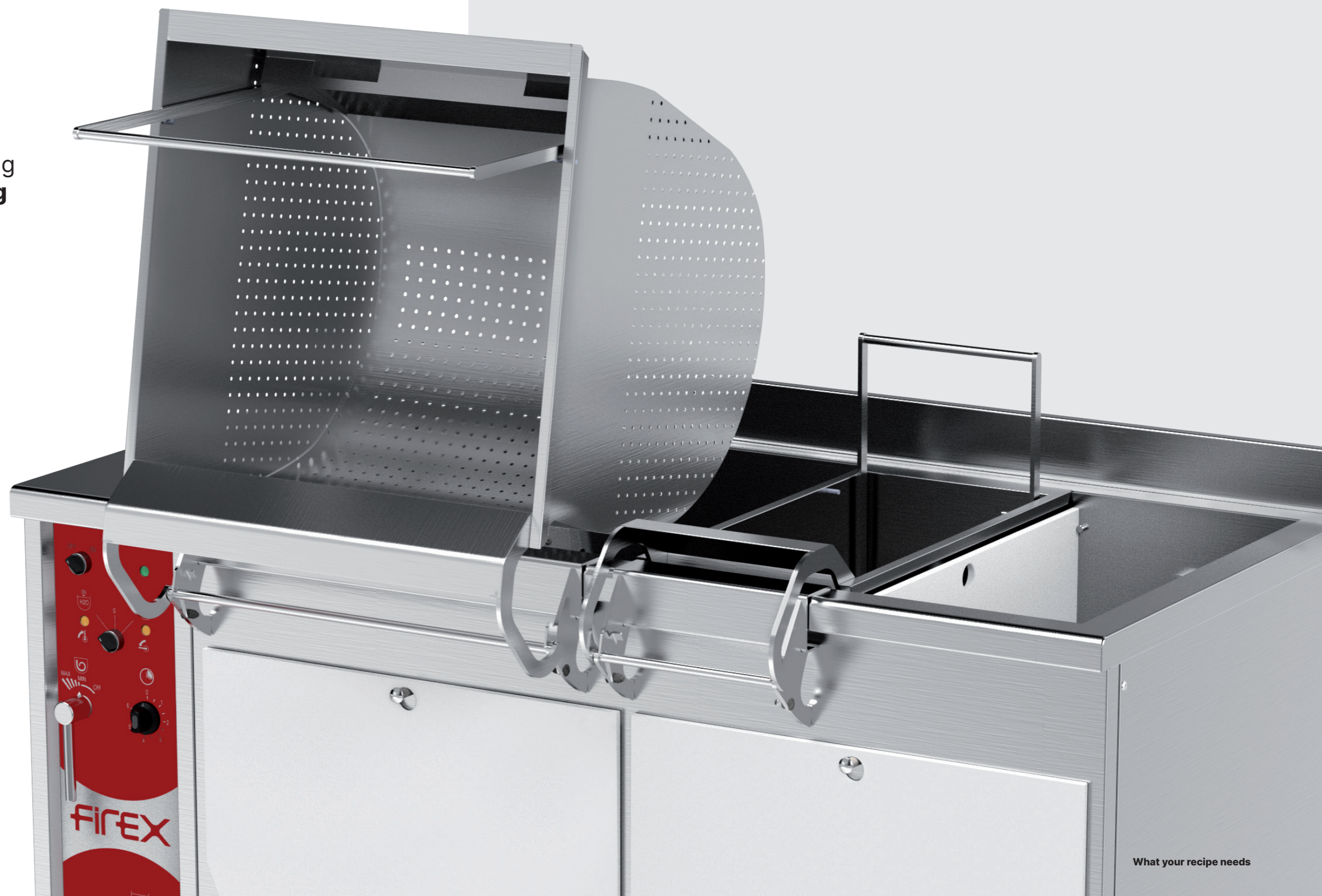
**We pay close attention to our customers' needs** in order to design innovative solutions that combine the solidity of steel together with the most sophisticated technologies in the mechanical, electrical and hydraulic fields. Firex multidisciplinary team strive every day to satisfy the needs of the market promptly.

# D R E E N E R L I N E

**Dreener Line,**  
the **professional vegetable washer** capable of supporting you in the kitchen in **washing fruits and vegetables.**

Made with high-quality materials and equipped with cutting-edge technology, our **professional vegetable washer** offers excellent performance and perfect results in **washing fruits and vegetables.**

Revolutionize the efficiency of your industrial kitchen with the **professional vegetable washer by Firex:** reliable and high-performing, designed to optimize every step of the food preparation process.



## Thorough washing, with zero water and energy waste.

**Modular vegetable washer** with compartments, perfect for processing different foods and quantities, **saving water, energy, and time.**

**Automatic water loading in the tank**, controlled by a level sensor and solenoid valve.

**Timer** for washing time management.

Overfill with **removable stainless steel filter.**

**Removable false bottom** with embossed holes to avoid damaging the product, made of AISI 304.

**Volume**  
**Dreener Line:**  
150 . 225 . 300 litres

**Heating system:**



### Product extraction.

Dreener Line can be **accessorized with manually tilting baskets** available in 2 sizes to help discharge the product.

### Limpid water function.

At the end of the cycle, **3 high-pressure nozzles sweep away** even the smallest dirt deposits from the bottom of the tank.

There is no need of manual operations: you will always use perfectly clean water, wash after wash.

**Adjustable washing vortex** generated by multiple nozzles.

Tank with compartments made of 20/10 thick AISI 304 **stainless steel.**

### Modular tank.

The **removable panels** divide the tank into multiple compartments, thus making it possible to wash different types and quantities of fruits and vegetables at the same time.

Result: **water, energy, time, and -above all- money saving.**

### Accessibility and cleaning.

The **special design of the bottom** allows the complete discharge of the water at the end of the cycle. The **perforated false bottom** avoids that nothing but impurities deposit on the bottom of the tank.

Adjustable **stainless steel feet.**



The **Dreener Line** by **Firex** is ideal for washing different types of fruits and vegetables: dividing the products by quantities in the compartments guarantees **significant water, energy and time saving.**



**Great water, energy, and time saving.**

**100 kg of very dirty potatoes washed in 15 minutes.**

It takes **two 6-minute washing cycles** with water change.

The same work would take a person **4 hours.**

**50% water saved.\***

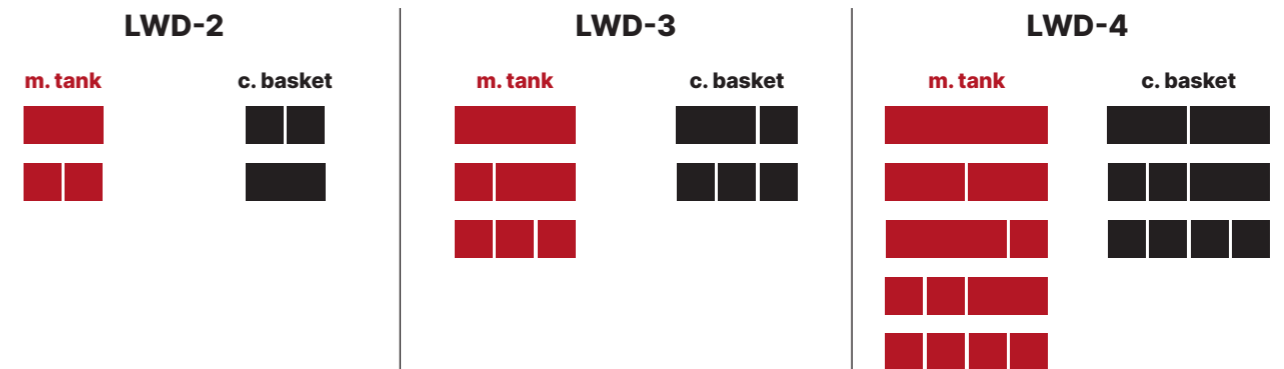
**Over 90% time saved.\***

\*test performed with **Dreener Line LWD-4**



Technical features					
LWD 2 . 3 . 4					
Model	Dimensions (mm)	Capacity tank (lt)	Vegetable loading light/heavy (Kg)	Electric power (kW)	Voltage
LWD-2	900×700 h. 850	150	6.7 / 27.0	1.1	380-415 3N - 50 Hz
LWD-3	1200×700 h. 850	225	10.0 / 40.0	1.1	380-415 3N - 50 Hz
LWD-4	1500×700 h. 850	300	13.3 / 53.0	1.5	380-415 3N - 50 Hz

**Tank modularity**  
**Basket combination**



# Discover **Firex** services.



**Start-up  
supervision**



**On-site or online  
commissioning**



**Food  
technologist  
consulting**



**Pre-delivery  
on-site or online  
technical training**



**Customised on-site  
or online demos**



**FirexLab,  
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**Firex s.r.l.**

Zona Industriale Gresal, 28  
32036 - Sedico (Belluno) Italy  
tel. +39 0437 852700  
firex@firex.com