

FOOD PROCESSING MACHINES MANUFACTURER

VIBRATION SYSTEMS

BOLTING MILL –sifting a one-deck sieve to sort sizes of the frozen product



WASHING – washing in the vibration pan under the water shower with the water dripping on the output sieve.



DEWATERING – liquidation condensates left on product after washing process.



CALIBRATING – calibrating, sorting on sieves one under another one or one after another one. Number of layers to cooperate, adjustable vibration frequency.



GLAZING –covering the frozen product (cauliflower, broccoli) with the water lamina. Additionally they can be used as a sifter. Interchangeable sieves.



PRODUCT BATCHING – batching product from bunker-tank on production belt. Cover to regulate the product thickness layer.



CONVEYORS – use to convey, distribute a fresh/frozen product to the further technological process.



FOR ORIENTING - an even distribution of the fruits and vegetables (rhubarb, leek) along the vibrating pan in W or V shape after washing and transporting process to the further technological process, ex. cutting.



VIBRATION WEIGHING MACHINE – automatic weigher using an automatic product batcher(weighing the exact or approximate volume of the product)