

**FOOD PROCESSING MACHINES MANUFACTURER**

**PROCESSING CHAMPIGNONS - MUSHROOMS**



**DRUM CALIBRATOR** – Used to separating product on fractions, calibrating champignons using sieve with round shaped holes. Sieve shape and hole size are set depending on processed product and client needs.

**WASHERS** – Used for initial washing with air support. Initial washing in water closed circle, final cleaning with fresh water sprinklers. Unit is equipped with pump, slotted sieve and air turbine.



**INSPECTION TRANSPORTER**-Used to manual sort champignons before moving them to cutter.

**BRUSH WASHER** – Used for exact cleaning from cemented peat.



**CHAMPIGNON CUTTER** - - Used to cut mushrooms in slices (thickness 4-8mm). Cutting using round knives – dry method.



**VACUUM CHAMBER** – Used to structural saturate mushrooms with water or solution. Level can be regulated up to 60%. Capacity (3-4) cycles/h.



**WASHER-SOAKER + HOPPER FOR CRATES/PALLETES**

Charging product to washer by hopper. Washer-soaker besides washing can be used for any mushroom soaking in solution in batch with air section as well as with spades that are pushing product forward. The process goal is to unify the mushroom's structure.



**SCREW BLANCHER** – Used for blanching cut or whole mushrooms.

