

FOOD PROCESSING MACHINES MANUFACTURER

CHERRY DE-STALKER



Unit for taking off the stalks from the fresh cherries.

Fruits have to be evenly charged on whole work width of the initial batch from where are transported in direction of rollers covered with rubber which are rotating backwards. On the strength of specially shaped knives which are moving forward-backward and rotation of berries, all stalks and leaves are removed from the product. Rollers are supported on plastic bearings and powered one-sided by the special motoreductor. Set of nozzles sprinkling product is mounted under the rollers as well as a set of movable knives which is moving forward-backward. Removed stalks and leaves are falling down with the water to dripping bath mounted on the bottom. Water which is powering unit also cools down motoreductor and also moves and sprinklers processed product.

- Capacity (600 - 2500) kg/h. depends on work width
- Capacity regulation by roller set lean angle.
- Dimensions ...length. x width x height - weight(2400 x 1200 x 1100) - 400 kg
- Power supply ...N=2,8 kW ,50Hz, ~380VAC

PULPER – CHERRY LARK MOPPER

Unit used to rub the flesh from the stones after the cherry pitting process.

Pits thrown into the charge basket (usually by screw transporter) are falling between rotating spades. Under centrifugal force the pits are moved along the semi-circle sieve grazing between itself and the surface of the sieve. Flesh which was pushed through the holes in the sieve is being removed by the pipe finished with a valve. Rubbed stones are thrown out along the sieve axle into the discharger. The top cover can be opened. There is the possibility to set spades lean angle and gap between the sieve and spade. Interchangeable sieve. Powered by electric motor through the belt transmission. Flesh and stones discharge height fitted to the: barrels, crates.

