

CUCUMBERS



Diverging chain grader AS

The classic grader, in use by hundreds of pickle processors. Available for different applications such as scalper, splitter or main grader and for capacities as high as 150 tons/hr.



Drum brush washer TBW

A multi product washer, but specially suitable for gherkins. The brushes in combination with the rotary movement and same water, produce a very thorough cleaning action.



Vibratory rotary filling machine VRM

For filling products such as cucumbers, baby red beets, cherries etc. in jars, bottles and containers. Capacities depend on type of product and size of container, but are typically around 4,000 containers/hr.



BELL PEPPERS



De-coring machine PO-30

Bell peppers are decored by means of vacuum. As an option the product can be topped, tailed and cut in segments. The capacity is 2,800 peppers/hr.



GENERAL

Belt washer BW-60

A flexible machine for washing of vegetables and fruit in small and medium sized quantities. A recirculation and a fresh water section are provided.



Fruit washer FW-100

The combination of a water stream with a paddle system makes the washer suitable for floating as well as sinking products. An air agitation system intensifies the washing result.



Turning table DRT

To accumulate, grade and inspect packed or unpacked products. Several options as raised edges and variable speed are available.



Box tipper KK

The box tipper is with hydraulic control. Both sides are equipped with a safety cage.



3D-dicing machine DC

To cut fruit and vegetables. A perfect cut (as from 2.5 mm) with minimum cutting waste and no product damage.



PROCESSING LINES

Potato line

Location: Austria
Capacity 500 kg/hr. For peeling potatoes. Consisting of e.g. de-stoner, knife peeler, dipping tank, roller inspection table and weighing machine.



Potato line

Location: The Netherlands
Capacity 5,000 kg/hr. For peeling potatoes. Consisting of five knife peelers.



Carrot line

Location: The Netherlands
Capacity 6,000 kg/hr. For cutting carrots. Consisting of two carrot toppers/piece cutters.



PROCESSING LINES

Carrot line

Location: The Netherlands
Capacity 10,000 kg/hr. For grading and cutting carrots. Consisting of vibratory grader, roller grader and three carrot toppers/piece cutters.



Onion line

Location: Switzerland
Capacity 1,000 kg/hr. For peeling onions. Consisting of hopper, onion peeler, roller inspection table, waste auger and weighing machine.



Onion line

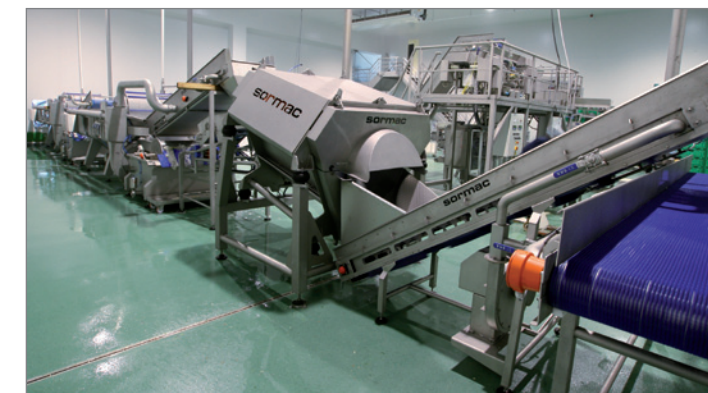
Location: USA
Capacity 4,000 kg/hr. For peeling onions. Consisting of four onion peelers.



PROCESSING LINES

Leafy vegetable line

Location: Portugal
Capacity 1,500 kg/hr. For washing and drying iceberg lettuce. Consisting of e.g. trimming table, washer and centrifuge.



Leafy vegetable line

Location: Italy
Capacity 400-800 kg/hr. For washing and drying baby leaf and spinach. Consisting of washer and centrifuge.



Leafy vegetable line

Location: Sweden
Capacity 1,000 kg/hr. For washing and drying baby leaf. Consisting of washer and centrifuge.



DESTONING
WASHING
POLISHING
DRYING
GRADING
PEELING
CUTTING
TRANSPORTING
WEIGHING

DELIVERY PROGRAM

Processing equipment for POTATOES CARROTS ONIONS LEAFY VEGETABLES CUCUMBERS BELL PEPPERS

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POTATOES



Knife peeler MS

A drum knife peeler with product appeal as if peeled by hand. Also very suitable to peel away black spots after roller- or steam peeling. Also available in mini version and combined with abrasive pre-peeling.



Carborundum peeler/knife peeler CSM-20/MSM-20

Version with a carborundum covered interior and a carborundum disc or knife peeling version. These peelers are ideal for peeling of root products. Capacity 15–20 kg per cycle. The cycle time is 1–5 minutes.



Roller inspection table RLT

A transport table that rotates the product. Waste and return chutes are included. Different lengths up to 5 metres available.



Halving and quartering machine DMA-80

A potato positioning and cutting system with the capability to cut the potatoes into 2, 4 or 6 pieces. Capacity up to 20,000 potatoes/hr.



Potato halving machine DMC-60

A positioning and halving system to divide potatoes into 2 pieces. Capacity up to 30,000 potatoes/hr.



Weighing machine AFW-40 DB

Weighing machine available with wet infeed reception hopper. Computer controlled weighing system with multiple options.



Grading drum ST

Grades the potatoes in predetermined sizes. The grading drum is available with rectangular or round holes, it may also be constructed with round bars at a predetermined gap.



Spiral roller grader SRS

This roller grader can be equipped with 3, 4, 5 or 6 rollers, and is provided with a spiral-shaped groove. The location of the hoppers determines the grading size. Maximum 5 gradings are possible.



POTATOES AND CARROTS



De-stoners SO

Screw and flotation destoners covering a wide range of products such as potatoes, carrots, celeriac and red beets.



Roller peeler CRP

The robust U-shape carborundum roller peeler with 10 or with 12 rollers. Also available with individual controlled roller speed.



Revolver peeler CRR-25/250

A roller peeler with a number of peeling rollers which form an elongated drum. Especially suitable for small products like e.g. baby carrots.



Rotary brush polisher BRR

Consisting of 16 brush rollers forming an elongated drum. For washing/polishing root vegetables.



Dipping tank DT-140/120

Enables a controlled contact time between the product and water with or without additives. Dwell times can be controlled between 1 and 5 min.



Excenter waste pump EAP

The excenter waste pump is suitable for processing peeling waste.



CARROTS



Pre-soaking tank VB-20

A rectangular storage tank with air injection system for separating carrots, but also potatoes, celeriac, red beets from soil particles.



Washing drum WT

The carrots are thoroughly cleaned in a drum with grooves. For very delicate products a water bath can be provided.



Carrot topper WO-1

A basic machine with hand feeding and hand positioning of carrots. Cuts of the tops from the carrots at a capacity of 60 carrots/min.



Carrot topper/piece cutter WOS-1A

The carrots are fed by hand and are automatically positioned for topping as well as tailing. The cutting into pieces is optional.



Carrot topper/piece cutter WOS-2A

For processing long carrots with a narrow diameter. Is especially suited to the Emperor type carrots used for the production of baby carrots.



Carrot topper/piece cutter WOA-3/4

An industrial machine with automatic singulating and positioning of the carrots in 3 or 4 lanes. The carrots are topped, tailed and (optionally) cut into pieces.



Process cutter WSS

For cutting large quantities (up to 5,000 kg/hr) at random. Maximum diameter up to 30 mm.



Carrot sticks machine WSM

Cuts sticks at a capacity of 60 carrots/min with specified length and cross section sizes. Different sizes are available.



Sliver remover SR

Removes small and misshaped pieces out of parallel shaped cut root vegetables. With adjustable inclination, roller speed and roller distance.



CARROTS



Roller grader RS-11/165

The roller grader grades out a predetermined undersize small pieces from a product flow. The grading size is stepless adjustable.



Roller grader WRS

This machine's distinctive feature is its robust construction and the wide range of grading sizes it can handle. The machine can be supplied in two grading ranges.



Block grader WBS

The machine grades the product from big to small, so that a high capacity and accurate grading size can be reached. Modular construction.



Vibratory grader VLS

For length-grading long-shaped products.



Undersize grading drum DST

Removes small pieces from a flow of carrots after cutting or peeling. The size of the removed pieces is depending from the chosen cup size.



Hydrocooler HC-7800

The Hydrocooler is a slide chain conveyor with perforated flights. Product and water flow in opposite direction through the cooler.



Shufflo PVW

The automatic shufflo system singulates carrots or other long-shaped products for further processing. The KP-60/HS, UP-8000 and WOS-1A are ideal machines to place behind this system.



Knife peeler KP-60/HS

A superb knife peeling system for long shaped products such as carrots, salad cucumbers, etc. Totally dry peeling with low waste and a perfect smooth product surface.



Knife peeler UP-8000

For knife peeling carrots. This machine has the advantage that it effortlessly and extremely flexibly follows the shape of the carrot. No orientation of carrots required. High capacity of 1,500 kg/hr



ONIONS



Onion peeler USM-S60

The basic model peeler. Onions are picked and positioned on the machine by hand. Peeling is done automatically at 60 onions/min.



Onion peeler USM-S100

Onions are picked and singulated automatically. The positioning is done by hand. The capacity is 100 onions/min.



Roller inspection table RLT-L6/9

The spiral roller inspection table offers an easy view on all sides of the rotating onions. Waste falls down through the rollers as well as the waste, which is dropped in the chutes.



Segmenting machine DMU-60

Segments the onions into 2 or 4 pieces after these are positioned manually. The capacity is 12,000 onions/hr.



Weighing machine AFW-40

Weighing machine available with dry infeed reception hopper. Computer controlled weighing system with multiple options.



LEAFY VEGETABLES



Trimming table VBT

A wide range of trimming tables with 2, 3 or 4 belts, possibly in combination with a platform. Different possibilities for infeed- or outfeed transport can be provided.



Belt slicer BSM

The belt slicer can process a wide range of vegetables. Available in three versions. Various cutting blades and other larger belt lengths available.



Vegetable washer GWM

For washing all kinds of sliced vegetables. Available in two versions. Capacity up to 1,000 kg/hr.



Washer PULSTAR

A wide range of washers can be adapted to all requirements with options such as rotary small pieces removing drums, peristaltic air system and sieve drums.



Centrifuge HS

For removing free standing water from the vegetables. In two versions available (variable speed and drying cycle).



Centrifuge SC

A revolutionary new centrifuge design concept delivers the ultimate control for the drying of delicate leafy vegetables. The drum has a completely smooth inner surface and no central axle. Capacity up to 2,000 kg/hr.



De-watering belt OWB

The de-watering belt removes excess water from leaves after the produce has been washed.



Air drying tunnel LDT

For the optimal appearance and extended shelf life time. The leaves are dried with dry cool air. Moisture levels lower than 1 % can be obtained. In two versions available.



Mixing drum MT

For a good homogenization of the mixed product a mixing drum can be used. Complete in stainless steel.

