

MACHINES for processing fruit and vegetables

When manufacturing modern machines and equipment we remain open to users' suggestions.











We undertake challenging and prototype projects.

We design, manufacture and startup any customized technological lines or modernize and upgrade the existing ones to the ever changing market expectations.

We offer the installations for food processing of fruit and vegetables:

- equipment for unloading
- brushers and air bubble washers
- conveyors
- dryers and wax coating machines
- advanced electronic sorting and grading machines
- weighing and packing machines
- peelers and cutting machines for fruit and vegetables
- palletizers and destackers
- innovative vision systems for quality control



Machines 		Power supply	Power (P)	Weight	Efficiency	Application
Bin tipper bottom unloading - model SWP-D-01		3x380V 50 Hz	0,75 kW	340 kg	25 bins/h	dry unloading
Inspection belt conveyor - model PTR-009		3x380V 50 Hz	0,25 kW	100 kg	to 5 t/h	technological transport of fruit and vegetables OPTIONS: possibility of adjustment of the width and length of the conveyor
Uplifting belt conveyor - model PTU-1-01		3x380V 50 Hz	0,55 kW	100 kg	to 2 t/h	technological transport of fruit and vegetables OPTIONS: possibility of adjustment of the width and length of the conveyor
Air bubble washer - model MWP-01		3x380V 50 Hz	3,8 kW	500 kg	2-4 t/h	fruit and vegetables prewashing process
Brusher - model SSZ-01		3x380V 50 Hz	0,37 kW	320 kg	to 5 t/h	second stage of washing process
Belt conveyor for first class fruit - PTO-1-018		3x380V 50 Hz	0,25 kW	140 kg	to 5 t/h	technological transport of fruit and vegetables OPTIONS: possibility of adjustment of the width and length of the conveyor
Peeling and cutting machine - model UOK-01						<ul style="list-style-type: none"> ▪ modular structure of the machine allows for the exchange of cutting/slicing units, which can divide the fruit in 4, 6, 8 or 12 segments ▪ each previously cut segment can be cut horizontally into 3 parts or vertically into crisps of adjustable thickness ▪ machine's efficiency - up to 80 objects per minute
Sulfitation tubs - model WSJ-01		3x380V 50 Hz	1,7 kW	600 kg	to 2 t/h	prevention of oxidation and darkening processes of some products, eg. potatoes or apples
Vibrating conveyor - model PWP-01		3x380V 50 Hz	0,35 kW	180 kg	to 2 t/h	cleaning the product after the cutting, shredding process, for example from the remnants of the peel
ADVANTAGES:		<ul style="list-style-type: none"> ▪ Flexibility and universality ▪ High quality and efficiency ▪ Production processes optimization ▪ Time saving and ease of use 				