

Fruit And Vegetable Washing Machine Operation Manufacturing Process

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Industrial Fruit And Vegetable Washing Machine is suitable for leaf vegetables, root vegetables and fruits, It can use separate machine but also be combined with other machines to form a fruit and vegetable Washing production line. Fruit And Vegetable Washer Machine has a bubble generator. Bubbles clean materials like manual washing. spray system is installed above the tank. While cleaning, materials can be washed completely and thoroughly without damages to material surfaces, taste and nutrition of materials. The machine also has a water circulation system to avoid waste of water and electricity.

INDUSTRIAL VEGETABLE WASHING MACHINE MAIN STRUCTURE

1.	Industrial Fruit Washing Machine is mainly composed of main components such as frame, conveyor mesh belt, water tank, jet device, drain pipe, baffle mechanism, water spray
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	device and so on.
2.	The parts of the Fruit And Vegetable Washer Machine that contact the dishes are made of stainless steel and non-toxic and corrosion-resistant materials, which are durable and increase the service life of the machine.
3.	The vegetable and fruit in the water channel is scattered, rolled, cleaned and delivered under high pressure water and powerful bubble. The sand will fall to Isolation warehouse on the bottom and don't cause pollution again. The debris and worms on the water will be collected by net. And the brush roller can clean the thread let, hair and so on. Then the cleaned vegetable and fruit will be doing spray cleaning again.

THE SCOPE OF APPLICATION OF FRUIT AND VEGETABLE WASHING MACHINE PROCESS

The different types of processed vegetables can roughly divide the vegetable washing machine into three categories		
1	Root Vegetable Cleaning Machine	which can clean root vegetables potatoes, such as potatoes, sweet potatoes, carrots, beets, taro, sweet potatoes and ginger.
2	Leafy Vegetable Washing Machine	which can clean leafy vegetables such as spinach, celery, coriander, cabbage and mushrooms, cucumbers, tomatoes, eggplants and peppers and other vegetables that are easily scratched on the surface.
3	Fruit Washing Machine	which can clean apples, oranges, pears, grapes, cherries, strawberries, dates, wolfberries, etc
Application For Fruit And Vegetable Washing Production Line		
Widely used in vegetable processing industry, applicability to all sorts of food processing industries such as frozen fruit factories, pickles factories, aquatic food factories, fruit and vegetable processing factories and salad factories etc. The canteen of the unit		

FRUIT AND VEGETABLE WASHING MACHINE OPERATION MANUFACTURING PROCESS

The fruit and vegetable washing machine adopts water bath bubble cleaning and high pressure spraying. The tumbling effect of the material in the water through the bubble during the release process causes the material to have an irregular strong flipping movement in the water, and effectively separate the attachments on the surface of the object to be cleaned by the movement of the material , Coupled with high-pressure pneumatic spraying, simulates the basic action of manual cleaning. At the same time, because the material is a tumbling motion generated in the steam-water mixture, it effectively avoids the damage to the material during the cleaning process, such as bumps, knocks, and scratches. In order to improve work efficiency, the manual operation is changed to mechanized processing.

1	Clean the water tank and fill it with water; fill the main tank with clean water until the overflow overflows.
2	Start the conveyor mesh belt motor to make the mesh belt run normally and the direction is correct;
3	Start the vortex pump and inject air into the water in the water tank to make the water in the tank tumbling;
4	Open the spray pipe valve to make the water spray evenly on the mesh belt;
5	Check each operation part and make sure it can work after normal operation.
6	Depending on the cleaning degree of the materials, the net belt can be transferred after being cleaned separately.

WORKING PRINCIPLE OF INDUSTRIAL FRUIT AND VEGETABLE WASHING PROCESS LINE

The fruit and vegetable washing machine adopts a UV/O₃ composite disinfection system, irradiating the water body saturated with ozone with ultraviolet light of 254 nanometer wavelength to produce the most oxidizing OH radical, the role of the OH radical is to kill viruses, degrade and precipitate toxic substances ; Under the action of the circulation pump, the water returns to the water tank. Lifting the conveyor chain will lift the cleaned objects from the sink into the container (user-supplied). While lifting, the spray water switch will be automatically turned on to rinse the fruits and vegetables during the lifting process again to make the fruits and vegetables cleaner.

The fruit and vegetable cleaning equipment is equipped with bubble generation equipment and water shower equipment:

1	One stage: the bubble burst cleaning stage, the special air distribution method, the occurrence of rich bubbles, the material appears to roll over, to ensure that the product is cleaned on multiple sides, to remove the product surface dust, the effectiveness of agricultural residues, and together can participate in the appropriate amount of reagents for disinfection as needed Solid color, floating matter can overflow from the overflow tank, and the sediment is discharged from the sewage outlet to reach the cleaning intention;
2	The second stage: water shower cleaning equipment, the water shower nozzle is directly connected to the tap water, and the cleaned and disinfected products are completely cleaned. Another: the clean water after water flowing back to the bubble cleaning section, the earth improves the water utilization rate.
The cleaning process is actively controlled by the computer, and it is easy to handle with a finger. Can save labor 8-10 times.	

In order to ensure the cleanliness of vegetables, when cleaning vegetables with lighter weight, high-pressure spray equipment is added to the upper end of the cleaning tank of the vegetable washing machine. The high-pressure water generated will be used to drive the vegetables floating on the water surface into the high pressure of the vegetable washing machine. Repeat repeated cleaning in water to ensure the cleanliness of vegetables. The cleaning and disposal of leafy vegetables We chose the finishing method of bubble vegetable washing machine. The use of vegetable bubble agitation to stop the gentle cleaning of vegetables will not damage the vegetables. It is important to ensure the integrity of the vegetables.

For the cleaning of rhizomes, this brush-type cleaning method is used, which uses the rolling of the brush to bring the trekking movement of the animal materials, and the conflicting force of the rolling of the brush to stop the cleaning of vegetables. For the vegetables that need to be peeled, use hard brushes to deal with conflicts. For soft peeling brushes that do not require peeling, you can stop the flushing.