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VEGETABLE & FRUIT WASHER





MODEL	CAPACITY FOR LEAFY VEGETABLES	CAPACITY FOR VEGETABLES / FRUITS	TECHNICAL DATA				
			WATER CIRCULATION PUMP	FRESH WATER SPRAY PUMP	AIR BLOWER	CONVEYOR MOTOR	OVER ALL DIAMENSION
VFW 1000	500 Kg/h*	1000 Kg/h*	1 HP	0.5 HP	2 HP	1 HP	3500 X 600 X 1400
VFW 2500	1250 Kg/h	2500 Kg/h	1.5 HP	0.5 HP	2 HP	1 HP	3500 X 800 X 1400

* Depends upon Vegetables.

Working Principle

The Machine is designed for manual feeding of the vegetable in the hopper. Removal of the material from the chain through chute in the container kept in front of the machine under the chute.

Functional description

Structural design, the main components of a Fruit & Vegetable Washer

Main Frame

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The Machine is supported on the S.S.Sections with a adjustable ball feet & is castor wheel mounted.

The Machine consists of:

- · Hollow Gear Box with Motor for conveyor drive.
- · Frequency drive for conveyor drive motor.
- · Drive Shaft with sprocket fitted with bearing and nylon rollers.
- · Main Control Panel
- · Starters for Blower, conveyor drive, water pump, spray water pump.
- Outer container for water along with drain and inner container to carry fruit and vegetables. Inner container to have air nozzles for air bubbling to enhance the fruit washing.
- · Air blower mounted on the top frame to blow air in washing chamber thru nozzles divided in two headers.
- Water tank with submersible pump to pump water in the inner chamber for fruit movement in forward direction and helps in washing.
- Inclined and straight chain conveyor with SS clits to lift the fruit / vegetable from the inner chamber to be forwarded to the fruit collector.
- Inclined conveyor with clits and fresh water spray to wash the vegetable.
- Straight conveyor after inclined conveyor with air drying nozzles to dry the wet fruit.
 Compressed air to be supplied by the client to the drying nozzle header for removing water from the moving fruit / vegetable.
- SS chute in front to unload the fruit from the washer to the container.

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