

De-Watering Shaker

The De-Watering Shaker is designed for efficient removal of excess water from food products during processing. It ensures smooth product transfer and optimal flow between different processing stages.



Performance Highlights: - Maximum reliability with only two wear parts in the drive - Adjustable stroke for optimized product flow - Easy access for sanitation - Simple and versatile operation

Most Popular Applications: - Transfer between processes - Even distribution of heavy products to freezers, ovens, and dryers

Benefits: - Eliminates belts, pulleys, gears, and springs - Reduces downtime and maintenance costs - Suitable for snacks, nuts, vegetables, meat, seafood, and poultry