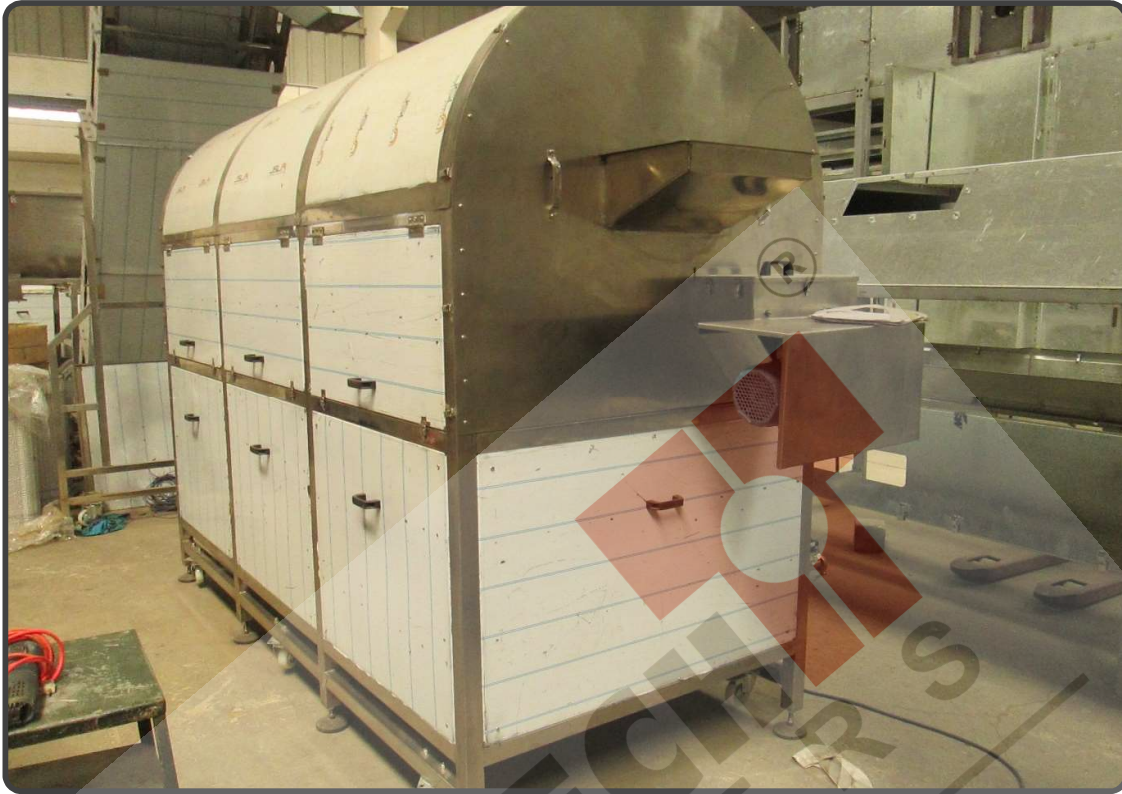


MC-14_VEGETABLE SULPHITATOR MC



OPTYTECH ENGINEERS

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APPLICATION

This is Continuous Type Vegetable Sulphitation cum cooling drum machine. It consists fully SS304 fully insulated. Mostly root vegetables are need to Sulphitation after blanching process. Before drying because of high bacterial contains fug, fungal, impurities may destore the product can be preventing by blanching and Sulphitation process. Cute vegetables form blancher machine feed in Sulphitation drum where cool water near room temperature is continuously spray by high pressure pump and product get cool for one to one and half minute. Material supply to next De-watering vibrator.

During Sulphitation process there is automation is provided to cool water spray, auto drain system and fresh water inlet. Control with PLC programmable panel.

TECHNICLE SPECIFICATION

SR	MODEL	CAPACITY	KW	SIZE
1	OTE- 1000	1000 KGHR		2657 X 900 X 2050 MM
2	OTE- 2000	2000 KGHR		3657 X 1200 X 2200 MM
3				
4				
5				

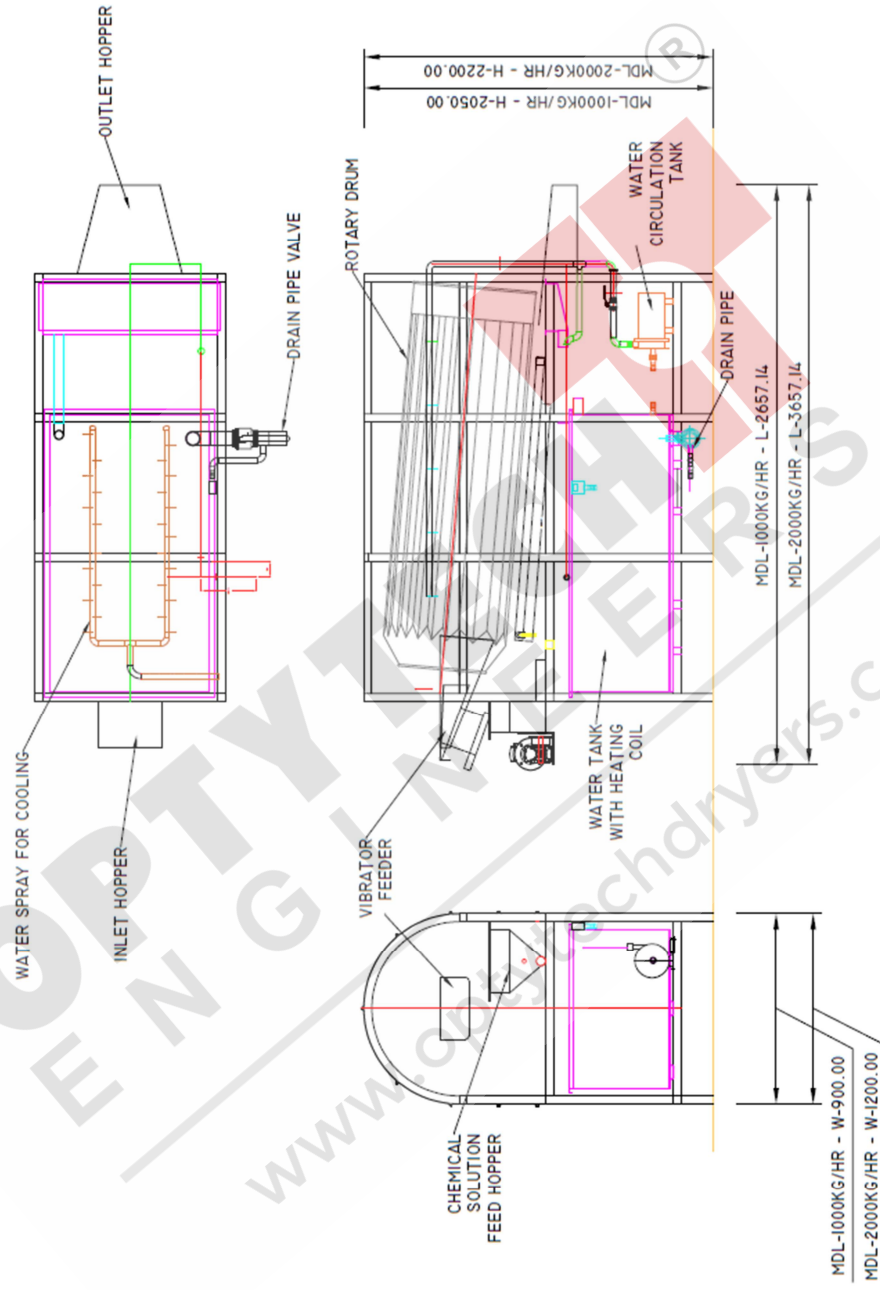
MOC DETAILS & FEATURE

PREVENTIVE MANTANCE SCHDULE

1	DAILY	Waste Disposal_SOS
		Clean with Air every 12 hours
		Clean Drum screen everyday
2	BIOWEELY SCHDL	Clean with Air
		Clean Very pot Controll
		Open all doors and clean inside the machine
		Open Clove grader machine and clean all screen and hoppers
3	YEARLY SCHDL	Clean with Air
		Clean Very pot Controll
		Change Gear oil
		Clean Electric Motor - Geardrive and Very pot Controll
		Open Complete machine and Clean all parts
		Open Clove grader machine and clean all screen and hoppers

[illegible]

014_SULPHITATION DRUM COOLER MC SKEMATIC DIA



ALL DIMENSIONS ARE IN MM.