

# FRUIT & VEGETABLE PROCESSING LINE



041





# FRUIT DIPPING CONVEYOR

This dipping system prevents oxidation and discoloration in fresh fruits which extending their shelf life. It uses a freshness retainer to maintain the fruit's color and fragrance, with optimized water usage for efficient dipping in 4-5 minutes. Optional features include conductivity and dosing systems for precise freshness retainer application. The design ensures easy cleaning and maintenance, reducing labor costs significantly.



Vision

**Ensures the freshness, color, and extended shelf life of processed fruits**



Material

**Made of 304 stainless steel, meet the demands of food hygiene and safety.**



Mission

**Efficiently preserving the quality, color, and freshness of processed fruits while optimizing resource use**



Maintenance

**Using a modular belt, easy to clean, sanitize, replace, and highly flexible.**