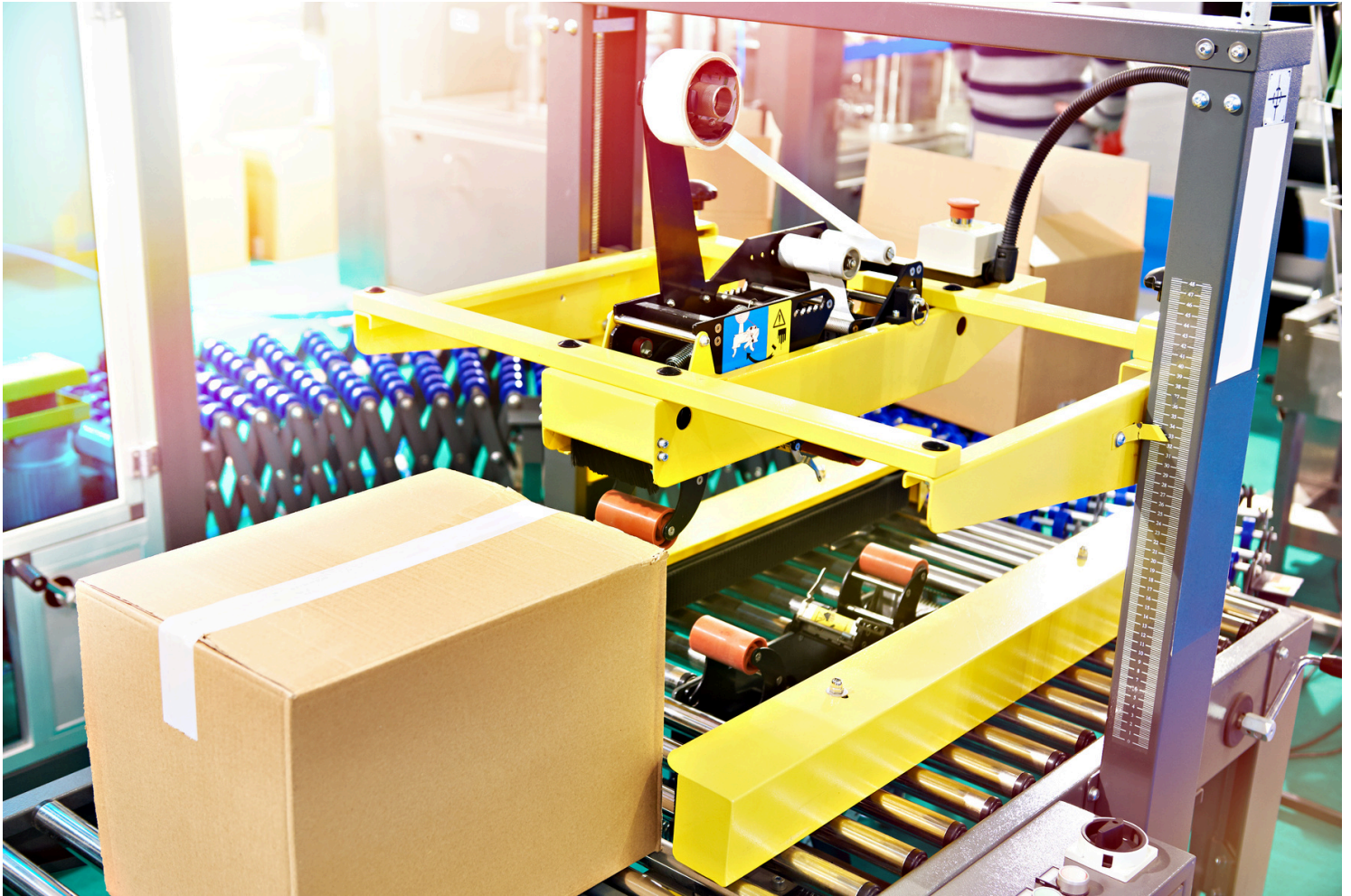


CANNING LINE



016





CANNED DEPALLETZER

A canned depalletizer is a machine used in the food and beverage industry to automate the process of removing cans from pallets. It is commonly used in production lines where cans are stacked on pallets for efficient storage and transport before being processed or filled.



Vision

Ensuring the preservation of its nutritional value, flavor, and appearance



Material

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



Mission

Lifting the pallet to the correct height and then using automated systems, such as conveyors and robotic arms, to remove cans from the pallet.



Maintenance

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



TUNNEL WASHING MACHINE

A tunnel washing machine is used to clean containers, such as cans or jars, before they are sealed for packing and transport. This machine ensures that the containers are free from contaminants and residues, which is essential for maintaining hygiene and ensuring a proper seal.

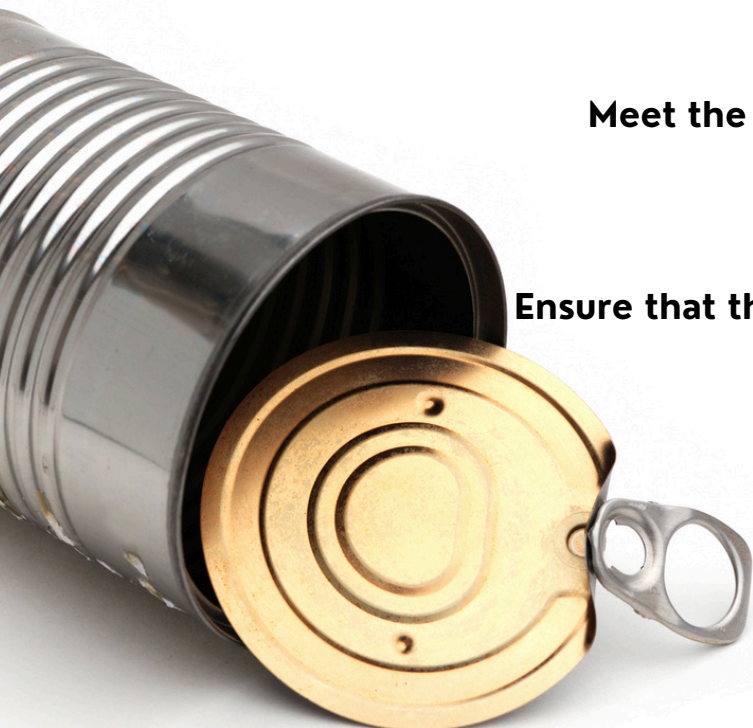
Made of 304 stainless steel

Meet the demands of food hygiene and safety.

Used for cleaning containers.

Ensure that they are sanitary and ready for sealing.

Easy to clean and maintenance.





BOTTLE COOLING TUNNEL

A cooling tunnel in hot filling lines is used to cool PET bottles, glass bottles, or cans after filling to prevent condensation, ensuring optimal conditions for labeling and packaging. It also rinses the bottles, removing any residue left from the filling process. This system uses recycled water and features durable components, ensuring efficient operation and maintaining hygiene.



Function

Cooling filled containers to prevent condensation and ensure proper labeling and packaging conditions.



Material

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