



Diptank

Model DTF/DTU

Floating and non-floating fruit

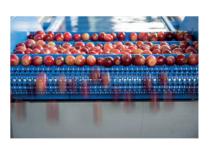
The DTF (floating), and DTU (unfloating) treatment tank is used to prevent fruit oxidation and is ideal for processing apples, pears, pineapples, melons, oranges and other types of whole and cut fruit. Thanks to the optional conductivity control unit and the dosing system, the tank is an excellent ally in fruit processing. In combination with your preferred fruit shelf-life extension liquid it can lead to excellent results, including fragrance protection and avoiding the risk of oxidation. The system has been designed in such a way as to minimize the amount of water in the tank and therefore the percentage of additive substance, while ensuring the dip time required. The tank and the conveyor belts have been designed so that cleaning and maintenance can be carried out in a very short time reducing labour costs.























We have the expertise





Diptank

Model DTF/DTU

Floating and non-floating fruit

SPECIFICATIONS DTF

Small Medium Large CAPACITY 500 kg (dipping time 2 min) 1000 kg (dipping time 2 min) 1500 kg (dipping time 2 min) **DIMENSIONS (LXWXH)** 1500 x 3250 x 2250 mm 1850 x 4150 x 2300 mm 2000 x 5150 x 2600 mm 750 kg 900 kg 1300 kg 4 kW 4 kW POWER 4 kW 5 bar / 3.5 l/min AIR PRESSURE / CONSUMPTION 5 bar / 3.5 l/min 5 bar / 3.5 l/min WATER PRESSURE / CONSUMPTION 2 - 5 min 2 - 5 min DIPPING TIME 2 - 5 min WATERTANK CAPACITY 2001 5001 8001

SPECIFICATIONS DTU

DTU

CAPACITEIT

AFMETINGEN (LXBXH)

GEWICHT VERMOGEN

LUCHTDRUK/VERBRUIK

WATERDRUK/VERBRUIK

DIPTIJD

WATERTANK CAPACITEIT

800 kg (dipping time 30 sec)

2040 x 650 x 1600 mm 650 kg

4 kW

30 sec tot 2 min

135 l













