

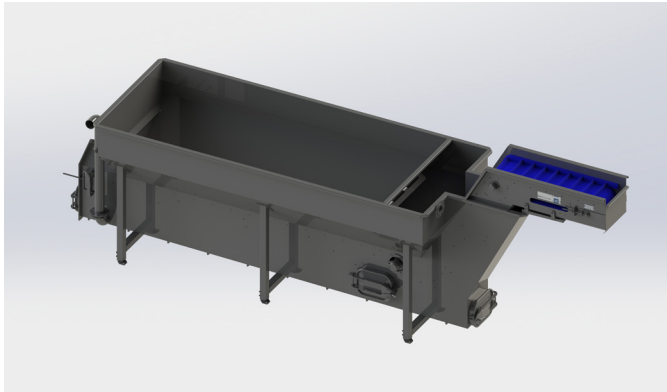


Cooling buffer

The MT cooling buffer is designed for buffering potatoes, carrots, parsnips, celeriac, red beets etc.

The machine is constructed in stainless steel with plastic link belts and is made so that everything is easy to clean. Where possible, the machine has hand and manholes to provide easy access for cleaning and maintenance.

The dimensions are scalable both in width and length. For example, a machine for 6,000 KG buffering has the dimensions of approximately 6,000 x 2,000 x 3,000 mm.



Cooling water is applied to the product via sprinkler irrigation. This allows us to use the most optimal cold transfer. The tires are equipped with a spray system in the frame to automatically clean them from the inside.

The machine is built with 2 belts, the lower belt turns independently from the output elevator. This has the advantage over 1 belt that the product is not stirred by the output conveyor, so we can say that no product damage is possible.

The dimensions are scalable depending on the desired buffer capacity. The drives are with a slip-on gearbox and the bearings include heavy duty foodsafe grease-filled bearing housings. The motors are equipped with stainless steel protective covers so that the motors are well protected for high-pressure cleaning and wet/humid conditions. In addition, drip trays are provided under the conveyors to collect process and wash water.

BRAND



SPECIFICATIONS

NAME	Cooling buffer
CAPACITY	Approx. 6 tons per hour
DIMENSIONS	Approx. 6.000 x 2.000 x 3.000mm
INPUT HEIGHT	2.000 mm
OUTPUT HEIGHT	3.000 mm

