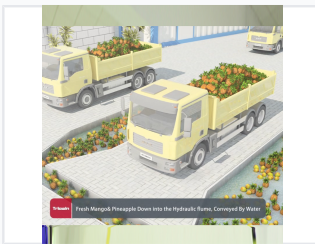


Pineapple and Mango Fruit Processing Line

This automated line efficiently conveys fresh mangoes and pineapples using a hydraulic flume system. It washes, conveys, and handles fruit with a scraper elevator and air-blowing system, optimizing processing speed.



ADDITIONAL IMAGES



Overview

Turnkey Fruit Processing Solution

This intelligent processing line provides a comprehensive, automated solution for converting raw tropical fruits like mangoes and pineapples into high-quality finished products. Designed for scalability and efficiency, the system supports various outputs including clear and concentrated juices, jams, and canned goods. By integrating advanced cleaning, extraction, and sterilization technologies, it ensures optimal operational efficiency while maintaining strict international food hygiene standards.

Technical Capabilities

Processing Capacity

3 tons/day

Minimum Capacity

1500 tons/day

Maximum Capacity

Processing Steps

- Bubbling cleaning
- Elevator conveyance
- Fruit inspection
- Hair brush washing
- Cutting
- Pre-boiling
- Peeling and core beating
- Crushing
- Belt pressing
- Separation
- Vacuum concentration
- Sterilization
- Aseptic filling

Key Processing Technologies

Technology	Benefit
Belt Press	Increased juice extraction rate
Low-Temp Vacuum Concentration	Preserves nutrients and flavor
Tubular Sterilization	Ensures product sterility
Multi-stage Cleaning	Combines bubble and brush methods

Compatible Final Products

Clear Juice, Cloudy Juice, Concentrated Juice, Canned Fruit, Fruit Jam

Construction & Hygiene

Material Construction

304 Stainless Steel • Food Grade

Hygiene Compliance

Yes

Cleaning System

Integrated automatic cleaning system