

The line for processing and drying onions

Professional technological systems for the food and chemical industries

Application

The line for processing and drying onions is used in the food industry and includes onions processing stages from storage to packing the finished product into bags.

Description

Onions are stored in wooden boxes. After pre-sorting, they must be peeled. Peeling onions can be done manually on a control table or automatically with using of peelers. The peeled onions go to the buffer tank from where they are picked up by a belt conveyor and fed directly over the slicer. The sliced onions are sulfitated and go to the dryer. After drying, onions are cooled, weighted and packed directly on big bag loading station or to valve bags.

Technical specification*

The onion processing and drying installation consists of the following systems

- Hand peeling table or peeler
- The take-away belt conveyor
- Onions slicers
- Onions dryer
- Chiller
- Big Bag packing station or weighing and packing machines for valve bags

* Technological parameters and construction are individually adjusted to the needs of a customer



Offered devices can differ from the ones presented in the pictures



www.mysak.pl

Contact:

tel. +48 61 810 16 27
e-mail: mysak@mysak.pl

Address:

Mysak Group Sp. z o.o. Sp.k.
Bukowska 18
62-069 Dąbrowa / Poznan
Poland