

Brush Polisher



➤Capacity: up to 16 tonne per hour ➤Products; carrot, potato

Machine Description:

This machine is designed to polish produce for the fresh market.

The product is fed into the brusher via the infeed chute.

The diameter of the drum is formed by a number of rotating brush rollers. The drum is, at the same time, rotating in the opposite direction to the rotation of the brush rollers, thereby tumbling the product around over the surface of the

brushes preventing it from settling between the rollers and providing a through brush.

Both the brush rollers and the drum speed is controlled by frequency inverters.

Made from stainless steel and food grade plastics and brushes to ensure a long trouble free life.

Peeling, cutting, grading, aligning, washing, and conveying equipment etc. is also available. - Please ask for a brochure.

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