PRODUCT CATALOGUE | 2026 EDITION

PROUDLY MADE IN KENYA



DK ENGINEERING

Everything we do is driven by you

Stainless steel food-processing machinery, ovens, mixing, cooking and distillation equipment, designed and built in Nairobi.

MADE IN KENYA

Designed and built in Nairobi

STAINLESS STEEL

Food-contact build, easy to clean

BUILT TO ORDER

Capacity, motor, voltage and finish to suit

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ABOUT US

DK ENGINEERING

Engineered and fabricated in Kenya

DK Engineering Ltd is a Nairobi-based engineering company that designs and fabricates stainless steel processing machinery for food producers, millers, bakeries and agro-processors.

This catalogue shows how our machines work together in real production lines, with a flow plan for each product and a plain guide to every machine. Each machine is made to order, so capacity, motor rating, voltage and finish are configured to suit your plant and your product.

Why DK Engineering

01
Stainless steel construction suited to food contact and easy cleaning

02
Machines built to your capacity, power supply and layout

03
Control panels with start / stop and emergency stop fitted

04
Local fabrication, installation support and after-sales service







SECTION 01

Cassava Flour Process

Washing to drying

01

PROCESS FLOW

01	02	03	04	05	06	07
Wash & peel	**Rinse & trim**	**Grate**	**Press**	**Crumble & spread**	**Dry**	**Blend into flour**
Cassava washer / peeler	By hand, clean knives	Cassava grater	Cloth or press bags	Mesh drying racks	Solar drying tunnel	Ribbon blender

Quality points

Use fresh roots within a day or two of harvest. Move quickly from grating to pressing to drying, because wet mash left standing spoils and darkens. Dry until the crumbs are brittle (about 12 % moisture or less). Bitter cassava contains natural cyanide compounds; full grating, pressing and drying reduce them. After drying, the crumbs are milled and sieved, then blended in the ribbon blender into an even, uniform flour.

01



Cassava Washer / Peeler

WHAT IT IS AND WHAT IT DOES

A long stainless steel tank with a recirculating water pump, spray bar, discharge chute and floor-standing control panel. Raw roots go in with soil and skin on, and the moving water scrubs off the dirt and loose skin. Clean roots leave through the chute, ready to be trimmed by hand and grated. It is the first machine in the line.

HOW TO USE

1. Fill the tank with clean water and start the recirculation pump.
2. Switch on the drive and load roots in small batches.
3. Run until the skin is off, then open the discharge chute.
4. Drain, rinse and clean the tank after use.

Cassava Grater

WHAT IT IS AND WHAT IT DOES

A motor-driven stainless steel grater with a feed hopper and collection outlet. Cut roots are pushed into the hopper and torn by the grating drum into a fine, wet mash that falls into a clean basin. This mash is what gets pressed in cloth bags to remove water and some of the natural cyanide compounds. It turns whole roots into a form that can be pressed and dried.

HOW TO USE

1. Check hopper and blades are clean and all guards are fitted.
2. Start the machine, then feed roots steadily with a pusher.
3. Collect the mash in a clean basin and press it soon after.
4. Switch off and isolate power before clearing or cleaning.

02



CASSAVA LINE | EXTRA PRODUCTION CHECKS

Keep the process moving from fresh roots to fully dried flour.

1. RAW MATERIAL
2. PRESSING & DRYING
3. FINISHED FLOUR

General guidance only. Always follow the operating manual and safety instructions supplied with each machine, and isolate power before cleaning.

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SECTION 01

Cassava Flour Process

Washing to drying

01

03



Solar Drying Racks

WHAT IT IS AND WHAT IT DOES

Raised stainless-framed racks covered with fine black mesh, set inside a closed polythene tunnel. A thin layer of pressed cassava crumbs is spread on the mesh, and the sun's heat dries it while the tunnel keeps out rain, dust and animals. Air reaches the crumbs from above and below, so the layer dries evenly. This is the final step before the dry crumbs are milled and sieved into flour.

HOW TO USE

1. Crumble the cake and spread a thin, even layer on the mesh.
2. Keep the tunnel closed against dust and the vents open.
3. Turn the layer several times until brittle and fully dry.
4. Collect, cool and bag; clean the mesh after each batch.

Ribbon Blender

WHAT IT IS AND WHAT IT DOES

A horizontal stainless steel trough with a hinged lid and a rotating shaft carrying ribbon-shaped blades, driven by a geared motor. Once the cassava crumbs are fully dry and milled, they are loaded into the trough and the ribbons turn the flour in opposite directions, so coarse and fine particles are mixed through and the whole batch becomes one even flour. It then leaves through the bottom discharge, ready to be bagged. This is the last machine in the cassava line.

04



HOW TO USE

1. Check the trough is clean and the lid is closed and latched.
2. Load the dried, milled cassava, not above the recommended level.
3. Start the mixer and run for the set mixing time.
4. Stop, open the bottom discharge and collect the flour; clean after.

PRODUCTION NOTES

A few checks that help keep the cassava line consistent from batch to batch.

01

PRESS THOROUGHLY

Move grated mash to pressing promptly. Pressing removes water and helps reduce naturally occurring cyanide compounds.

02

DRY COMPLETELY

Spread crumbs in a thin layer and turn them during drying. They should be brittle before milling.

03

FINISH & STORE

Mill and sieve the dry crumbs, blend to an even flour, then pack in clean, dry, sealed containers.

! **QUALITY CHECK ? Do not leave wet cassava mash standing; process it quickly to help prevent spoilage and darkening.**

BATCH RECORD | Note the supplier, processing date, drying result and finished flour batch code for traceability.

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SECTION 02

Banana Crisps Process

Washing to packing

02

PROCESS FLOW

01	02	03	04	05	06	07
Sort & wash	**Peel**	**Slice**	**Rinse**	**Fry**	**Season**	**Cool & pack**
Washing / blanching tank	By hand, clean knives	Slicing machine	Washing / blanching tank	Fryer with basket	Seasoning drum	Clean, sealed packs

Quality points

Use firm, green (unripe) bananas; slice thin and even; rinse off surface starch and drain well before frying; keep the oil at a steady temperature; season while warm and pack only when fully cool.

01



Washing / Blanching Tank

WHAT IT IS AND WHAT IT DOES

A long stainless steel tank with its own control box. It is used twice in this line: first to wash whole bananas before peeling, then to rinse the cut slices. Rinsing removes surface starch, which makes the crisps fry light and crisp instead of sticking and going soft. Drain the slices well before they go to the fryer.

HOW TO USE

1. Fill the tank with clean water to the working level.
2. Load produce gently and stir by hand or paddle.
3. Lift out or drain the water through the outlet.
4. Rinse and sanitise the tank before the next batch.

Slicing Machine

WHAT IT IS AND WHAT IT DOES

A stainless steel slicer with a feed chute and a rotating cutter. Peeled bananas go in through the chute and come out as thin slices of the same thickness, falling into a clean tray. Even thickness means every crisp fries at the same rate, so you don't get a mix of burnt and raw pieces. It does in minutes what would take hours by knife.

HOW TO USE

1. Check the blade is fitted correctly and the guard is in place.
2. Start the machine and feed product through the chute.
3. Catch the slices in a clean tray.
4. Switch off and isolate power before cleaning the blade.

02



BANANA CRISPS | BATCH CONTROL

A consistent slice, rinse and fry routine helps every batch look and taste alike.

1. PREPARATION
2. BEFORE FRYING
3. AFTER FRYING

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SECTION 02

Banana Crisps Process

Washing to packing

03



Fryer with Basket

WHAT IT IS AND WHAT IT DOES

A stainless steel deep fryer filled with hot cooking oil, with a lifting basket. Slices are lowered into the oil in the basket until golden and crisp, then lifted out so the oil drains back into the fryer. The basket keeps hands away from the hot oil and lets you remove the whole batch at once. Drain and cool the fried crisps on clean trays before seasoning.

HOW TO USE

1. Fill with clean oil to the marked level and heat to the set temperature.
2. Load product into the basket and lower it slowly.
3. Lift when cooked and let the oil drain.
4. Switch off, let the oil cool, and filter it.

Seasoning Drum

WHAT IT IS AND WHAT IT DOES

An eight-sided stainless steel drum that rotates on a stand. Warm crisps are tipped in with salt or seasoning and tumbled gently, so every crisp is coated evenly without breaking. This replaces hand mixing, which breaks crisps and coats unevenly. Season while the crisps are still warm so the seasoning sticks.

HOW TO USE

1. Check the drum is clean and dry.
2. Start the drum and add the warm snacks.
3. Sprinkle seasoning in as the drum turns.
4. Tip out the coated snacks and clean the drum.

04



BANANA CRISPS | PACKAGING EXAMPLE

Finished crisps are cooled, portioned and sealed in clear printed pouches.

01

COOL FULLY

Spread crisps on clean trays and let them reach room temperature before packing.

02

PORTION

Fill each pouch with an even serving; avoid crushing the crisps.

03

SEAL & LABEL

Seal the pouch securely, then apply the product and batch information.



Packaging shown in the supplied production video.

PACKING REMINDER | Cool completely before sealing.

General guidance only. Always follow the operating manual and safety instructions supplied with each machine, and isolate power before cleaning.

SECTION 03

Mango Juice Process

Washing to bottle filling

PROCESS FLOW

01	02	03	04	05	06	07	08
Sort & wash	**Peel & cut**	**Pulp**	**Extract**	**Strain**	**Blend & pasteurise**	**Fill & cap**	**Cool & label**
Washing / blanching tank	By hand, clean knives	Fruit pulper	Juice extractor	Fine sieve or muslin	Jacketed cooking kettle	Vessel with tap, sanitised bottles	Date, batch, store cool

Quality & safety points

Use ripe, sound mangoes; sanitise buckets, kettle, bottles and caps; heat to the pasteurising temperature in your recipe (hot fill is commonly about 85 to 95 deg C), fill hot and cap at once; follow Kenya Bureau of Standards requirements before you sell.

01



Washing / Blanching Tank

WHAT IT IS AND WHAT IT DOES

A long stainless steel tank with its own control box. Mangoes are washed in clean water to remove dirt and surface contamination before peeling and cutting. This protects the juice quality, since anything left on the skin can end up in the product.

HOW TO USE

1. Fill the tank with clean water to the working level.
2. Load produce gently and stir by hand or paddle.
3. Lift out or drain the water through the outlet.
4. Rinse and sanitise the tank before the next batch.

Fruit Pulper

WHAT IT IS AND WHAT IT DOES

A stainless steel pulper with a feed hopper and rotating pulping stage. Peeled mango pieces are pressed into smooth, thick pulp that runs out of the outlet into a bucket, while the skin and stone stay behind. It is the first step in breaking the fruit down, and its pulp is what goes to the juice extractor.

HOW TO USE

1. Wash the fruit and remove skins or stones if your recipe needs it.
2. Start the pulper before loading any fruit.
3. Feed fruit evenly into the hopper; never force it with hands.
4. Collect pulp in clean buckets and clean the machine after use.

02



MANGO JUICE | PROCESS CONTROL

Protect flavour and cleanliness from fruit receiving through extraction.

1. FRUIT SELECTION
2. PULP & JUICE
3. PREPARE TO HEAT

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SECTION 03

Mango Juice Process

Washing to bottle filling

03

03



Juice Extractor

WHAT IT IS AND WHAT IT DOES

A stainless steel extractor with a feed hopper and a spout. It takes the pulp from the pulper and presses it so the juice runs out of the spout into a container, while the fibre and solids stay behind. The juice then goes through a fine sieve or muslin to strain it. It turns thick pulp into a drinkable liquid.

HOW TO USE

1. Wash fruit and cut it to fit the hopper if needed.
2. Start the machine and feed fruit steadily.
3. Collect the juice from the spout in a clean container.
4. Strain the juice, then clean all contact parts.

Jacketed Cooking Kettle

WHAT IT IS AND WHAT IT DOES

An insulated stainless steel vessel with a heating jacket, hinged lid, top-mounted agitator and bottom outlet valve. Strained juice is heated evenly through the jacket while the agitator keeps it moving, so it never sticks or burns on the wall. This is where you blend in sugar or other ingredients and heat the juice to the pasteurising temperature, which makes it safe and gives it shelf life. The hot juice then leaves through the outlet valve.

HOW TO USE

1. Check the outlet valve is closed and the lid is secured.
2. Load product to the working level, then start the agitator.
3. Heat gradually and watch the temperature the whole time.
4. Discharge through the outlet valve, then clean the kettle.

04



05



Vessel with Tap

WHAT IT IS AND WHAT IT DOES

A tall stainless steel vessel on a stand with a tap at the bottom. Finished hot juice is poured in and run through the tap into clean bottles or jerrycans, so filling is controlled and quick with little spillage. Fill hot and cap at once to keep the juice sealed and clean.

HOW TO USE

1. Check the tap is closed and the vessel is clean.
2. Pour in the liquid; do not overfill.
3. Place the container under the tap and open it slowly.
4. Close the tap, cap the container, then clean the vessel.

JUICE FINISHING | FILLING & STORAGE

The final steps protect the finished drink and help maintain a repeatable product.

1. HEAT CONTROL
2. FILLING
3. COOL & IDENTIFY

General guidance only. Always follow the operating manual and safety instructions supplied with each machine, and isolate power before cleaning.

SECTION 04

Baking Equipment

Ovens: what they do and how to use them

01



EDGE 150 Rotary Oven

WHAT IT IS AND WHAT IT DOES

A large stainless steel rack oven, made in Kenya, with a digital control panel, glass door and roof-mounted extraction fan. A full baking trolley is wheeled inside and turns slowly while hot air circulates, so every tray bakes at the same rate. It is built for large daily output of bread, buns and pastries, where every loaf must come out the same.

HOW TO USE

1. Switch on and preheat to the set temperature.
2. Wheel the loaded rack in and close the door firmly.
3. Set time and temperature on the control panel and start.
4. Remove the rack when the cycle ends; let the oven cool when finished.

EDGE 75 Rotary Oven

WHAT IT IS AND WHAT IT DOES

A smaller stainless steel rotary rack oven with a digital control panel, glass door and extraction hood. It works the same way as the EDGE 150, with the loaded rack turning inside for even baking, but at a smaller capacity. It suits bakeries with lower daily output that still want rack-oven consistency.

HOW TO USE

1. Switch on and preheat to the set temperature.
2. Load the rack, close the door and set time and temperature.
3. Start the bake and watch through the glass door.
4. Take the rack out with care; allow the oven to cool afterwards.

02



03



Wood-Fired Pizza Oven

WHAT IT IS AND WHAT IT DOES

A stainless steel dome oven on a trolley stand with a chimney, stone baking floor and temperature dial. A wood fire heats the dome and stone to a very high temperature, so pizzas and flat breads bake in minutes with a smoky flavour. It suits pizzerias and restaurants that want a traditional finish.

HOW TO USE

1. Build the fire and let the oven reach full heat.
2. Move the embers aside and place the pizza on the stone.
3. Turn the pizza as it bakes; it cooks in minutes.
4. Let the fire die and ash cool before cleaning.

OVEN OPERATION | BETTER BAKING RESULTS

Good preparation and repeatable settings improve consistency between batches.

1. PREHEAT
2. LOAD EVENLY
3. CHECK & RECORD

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SECTION 04

Baking Equipment

Ovens: what they do and how to use them

04

Bongard Soleo Evo

WHAT IT IS AND WHAT IT DOES

A two-deck electric deck oven from Bongard (France), with a touch screen for each deck. Bread and pastries bake directly on the hot deck floor, which gives a crisp, well-coloured crust. Each deck has its own temperature and programme, so you can bake two different products at once.

HOW TO USE

1. Remove protective film and follow the preheat procedure card.
2. Set temperature and baking programme on the touch screen.
3. Load trays or peels and close the door.
4. Unload when finished; keep the glass clean.



05



Sveba Dahlen Ovens

WHAT IT IS AND WHAT IT DOES

Sveba-Dahlen (Sweden) ovens in two types. The rotary rack oven, with a touch-screen display, bakes loaded racks as they turn, which suits large batches. The four-deck oven, with dial controls, bakes trays on four separate levels, each with its own controls. The two types serve different production styles.

HOW TO USE

1. Preheat the oven you need to the recipe temperature.
2. Load racks (rotary) or trays on the decks.
3. Set time and temperature and start the bake.
4. Unload carefully and switch off at the end of the shift.

CHOOSING THE RIGHT OVEN

Match the oven style to the product, batch size and baking method.

01

ROTARY RACK OVENS

EDGE 150, EDGE 75 and rotary Sveba-Dahlen models bake loaded racks as they turn. Useful for consistent batch production.

02

DECK OVENS

Bongard Soleo Evo bakes directly on the hot deck floor. A good fit when crust and deck-baked products matter.

03

WOOD-FIRED PIZZA

The dome oven heats a stone floor to high temperatures for pizzas and flatbreads with a traditional fire-baked finish.

! **BEFORE EACH BAKE ? Preheat fully, use the product's recipe settings and unload with suitable heat protection.**

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SECTION 05

Commercial Kitchen

Cooking and prep equipment in stainless steel

05

01



Six-Burner Gas Range with Oven

WHAT IT IS AND WHAT IT DOES

A heavy-duty stainless steel gas range with six open burners, individual control knobs and a full-width oven underneath. A kitchen can boil, fry and simmer in several pots at once while baking or roasting in the oven. It is the main cooking unit for restaurants, hotels and institutional kitchens.

HOW TO USE

1. Check the gas hose and connection; ventilate the room.
2. Open the gas supply and light the burner you need.
3. Adjust the flame to suit the pot and the recipe.
4. Turn off all burners, then close the gas supply.

Two-Burner Gas Cooker

02



WHAT IT IS AND WHAT IT DOES

A stainless steel table cooker with two gas burners on cast grates, control knobs and an open under-shelf for the gas cylinder or utensils. It is compact and uses a cylinder, so it needs no fixed gas installation. It suits small restaurants, canteens and home kitchens.

HOW TO USE

1. Check the gas hose and connection to the cylinder.
2. Light the burner and set the flame.
3. Use pots that sit flat and are not wider than the grate.
4. Switch off and close the cylinder valve after use.

03



Fryer with Extraction Hood

WHAT IT IS AND WHAT IT DOES

A stainless steel deep fryer with a lifting basket, installed under a stainless steel extraction hood. Food is fried in hot oil in the basket while the hood draws away steam, smoke and cooking smells. This keeps the kitchen cleaner and safer, and keeps grease out of the air. It is used for chips, chicken, snacks and similar items.

HOW TO USE

1. Switch on the hood fan before heating.
2. Fill with oil to the mark and heat to temperature.
3. Lower the basket slowly; never add wet food to hot oil.
4. Switch off, let the oil cool, then filter and cover it.

COMMERCIAL KITCHEN | SAFE DAILY ROUTINE

Organise the kitchen so cooking, washing and cleaning do not interfere with one another.

1. GAS & VENTILATION
2. HOT OIL
3. FOOD CONTACT

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SECTION 05

Commercial Kitchen

Cooking and prep equipment in stainless steel

Stainless Kitchen Counter

04



WHAT IT IS AND WHAT IT DOES

A stainless steel counter unit with a sink, drawers and cabinets under a smooth worktop. It gives one hygienic place for preparing food, washing up and storing utensils, and is built to your kitchen layout. Stainless steel is easy to wipe down and does not harbour bacteria the way wood can.

HOW TO USE

1. Keep the worktop clear and clean while you prepare food.
2. Use the sink for washing; keep the drain clear.
3. Store utensils and crockery in the drawers and cabinets.
4. Wipe down with food-safe cleaner at the end of the day.

05



Work Tables & Sinks

WHAT IT IS AND WHAT IT DOES

Stainless steel prep tables with shelves below, and single or double bowl sinks with splash-backs. Tables give a clean surface for cutting and preparing food, and sinks are for washing produce and utensils. Both are made to your size, so they fit tight kitchens as well as large ones.

HOW TO USE

1. Fix tables level and in place.
2. Keep wet and dry tasks apart, with sinks for washing only.
3. Keep sink drains clear and rinse after use.
4. Clean with food-safe cleaner at the end of every shift.

A CLEANER KITCHEN WORKFLOW

Plan the work areas so food preparation, washing and storage do not get in one another's way.

01

PREP AREA

Use the stainless counter and work tables for clean, organised food preparation. Keep the worktop clear.

02

WASHING AREA

Use sinks for produce and utensils. Keep wet work separate from dry preparation and clear the drains after use.

03

CLEAN-DOWN

Wipe food-contact surfaces with a suitable food-safe cleaner. Clean sinks, drawers and shelves at the end of the shift.

! **LAYOUT TIP ? Position work tables, sinks and storage to suit the room and the direction of your kitchen workflow.**

CLEAN-DOWN | Clean from food-contact surfaces to floors, use the correct food-safe chemical dilution, and allow surfaces to dry before reuse.

General guidance only. Always follow the operating manual and safety instructions supplied with each machine, and isolate power before cleaning.

SECTION 06

Mixing, Heating & Fabrication

Blending, cooking, distilling and storage

01



Ribbon Blender

WHAT IT IS AND WHAT IT DOES

A horizontal stainless steel trough with a hinged lid and a rotating shaft carrying ribbon-shaped blades, driven by a geared motor. The ribbons push material in opposite directions, so powders such as flour, spices and premixes blend evenly, and the blend leaves through a bottom discharge. It gives a consistent mix every batch, which hand mixing cannot.

HOW TO USE

1. Check the trough is clean and the lid is closed and latched.
2. Load ingredients, not above the recommended level.
3. Start the mixer and run for the set mixing time.
4. Stop, open the bottom discharge and collect the blend; clean after.

Jacketed Cooking Kettle

WHAT IT IS AND WHAT IT DOES

An insulated stainless steel vessel with a heating jacket, hinged lid, top-mounted agitator and bottom outlet valve. Heat comes through the jacket walls, and the agitator keeps the product moving so it does not catch on the wall. It is used for cooking, heating and pasteurising sauces, jams, juices and similar products. It is emptied through the outlet valve.

HOW TO USE

1. Check the outlet valve is closed and the lid is secured.
2. Load product to the working level, then start the agitator.
3. Heat gradually and watch the temperature the whole time.
4. Discharge through the outlet valve, then clean the kettle.

02



03



Distillation Unit

WHAT IT IS AND WHAT IT DOES

A stainless steel still made of a boiler pot with a cone head, a long lyne arm and a separate condenser tank. Plant material and water are heated in the pot, and the vapour travels along the arm and is cooled in the condenser. It drips out as a liquid carrying the essential oil or herbal extract. It is used to extract oils and aromatic extracts from plant material.

HOW TO USE

1. Load the pot with material and water, below the fill line.
2. Close the lid clamps and connect cooling to the condenser.
3. Heat gently and collect the condensate at the outlet.
4. Let the unit cool fully before opening the pot.

MIXING & HEATING | PROCESS CONTROL

Use clean equipment, suitable batch sizes and controlled operating procedures.

1. RIBBON BLENDER
2. JACKETED KETTLE
3. DISTILLATION

General guidance only. Always follow the operating manual and safety instructions supplied with each machine, and isolate power before cleaning.

SECTION 06

Mixing, Heating & Fabrication

Blending, cooking, distilling and storage

Heated Stainless Tank on Wheels

04



WHAT IT IS AND WHAT IT DOES

A rectangular stainless steel tank on castors with a built-in heater, thermostat dial, indicator light and perforated basket. It holds warm water or solution at a set temperature for soaking, washing or blanching, and the basket lets you lift the product out in one go. Because it is on wheels, it can be moved to wherever the work is.

HOW TO USE

1. Lock the castors and fill the tank to the proper level.
2. Plug in and set the thermostat; wait for the light and temperature.
3. Lower the basket of product into the water.
4. Switch off, unplug, drain and clean the tank.

05



Five-Tier Shelving Rack

WHAT IT IS AND WHAT IT DOES

An open stainless steel rack with five shelves that have raised edges. It keeps trays, tins, containers and ingredients off the floor, easy to see and easy to clean. The raised edges stop items sliding off. It suits stores, kitchens and bakeries.

HOW TO USE

1. Place it on level ground.
2. Load the heaviest items on the lower shelves.
3. Spread weight evenly and do not overload.
4. Wipe the shelves clean regularly.

Lidded Stainless Trolley

06



WHAT IT IS AND WHAT IT DOES

A rectangular stainless steel bin on four heavy-duty castors with a fitted lid and carrying handles. It moves dough, ingredients, produce or finished product around the workshop, and the lid keeps the contents covered and clean. It saves carrying heavy loads by hand.

HOW TO USE

1. Check the castors and brakes work.
2. Load product and close the lid.
3. Push the trolley slowly and steadily.
4. Lock the brakes at the station; wash the bin after use.

STORAGE & HANDLING | WORKPLACE PRACTICE

Good handling protects equipment, product and operators between processing stages.

1. HEATED TANK
2. SHELVING
3. TROLLEY

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SECTION 07

Production Lines & Pulping

Washing, conveying, inspecting and pulping

01



Washing & Conveyor Line

WHAT IT IS AND WHAT IT DOES

A line of stainless steel machines: a spray-bar washing tank with its own control panel, an inclined conveyor that lifts the washed produce, and an inspection table beyond it. Produce is washed, carried up, and then checked by hand so only good product moves to the next stage. It combines washing, lifting and quality checking in one continuous flow.

HOW TO USE

1. Fill the tank and start the pump from the control panel.
2. Start the conveyors, then load produce at the tank.
3. Inspect and sort produce at the inspection table.
4. Stop the line, drain the tank and wash everything down.

Roller Conveyor

WHAT IT IS AND WHAT IT DOES

A stainless steel frame fitted with a row of free-turning rollers. Crates, trays and boxes are pushed along it, so loads move between work stations with very little effort and no lifting. It is not powered, so it needs no electricity. It reduces worker strain and speeds up handling.

HOW TO USE

1. Line it up with the stations at each end.
2. Push loads gently along the rollers; do not overload.
3. Keep hands and clothing clear of moving parts.
4. Wipe down the rollers regularly.

02



03



Inspection Conveyor

WHAT IT IS AND WHAT IT DOES

A raised stainless steel belt conveyor with a control box, set above a diamond-plate step platform. The belt carries product slowly past workers, who pick out damaged or wrong items before it moves on. The belt speed can be set to suit how fast the workers can inspect. It is the quality-control step before processing.

HOW TO USE

1. Switch on at the control box and set the belt speed.
2. Place product evenly on the belt.
3. Pick out damaged or wrong items as they pass.
4. Stop the belt and clean it at the end of the shift.

CONVEYING & INSPECTION | LINE EFFICIENCY

A steady product flow makes inspection easier and reduces unnecessary handling.

1. WASHING LINE
2. ROLLER CONVEYOR
3. INSPECTION BELT

General guidance only. Always follow the operating manual and safety instructions supplied with each machine, and isolate power before cleaning.

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SECTION 07

Production Lines & Pulping

Washing, conveying, inspecting and pulping

Mobile Processing Unit

WHAT IT IS AND WHAT IT DOES

A stainless steel unit on lockable wheels with a feed conveyor and a work table beside it. It can be rolled to where it is needed, and its exact job depends on the module fitted, so confirm the use for your order. It is a flexible unit for plants that need to move equipment between areas.

HOW TO USE

1. Roll it into position and lock the wheels.
2. Connect power and check the guards.
3. Start the conveyor and feed product evenly.
4. Stop, isolate power and wash down after use.

04



05



Red Produce Pulper

WHAT IT IS AND WHAT IT DOES

A stainless steel drum pulper with a feed hopper, rotating drum and a motor underneath. Soft red produce such as tomatoes is crushed against the drum, and the thick pulp runs out of the outlet into a bucket while skins and seeds are held back. It is used for tomato paste, sauces and similar products.

HOW TO USE

1. Wash and sort the produce; remove bad pieces and stalks.
2. Start the machine and check it runs smoothly before loading.
3. Feed produce steadily into the hopper.
4. Collect pulp from the outlet, then wash down the drum and hopper.

Rotary Fruit Pulper

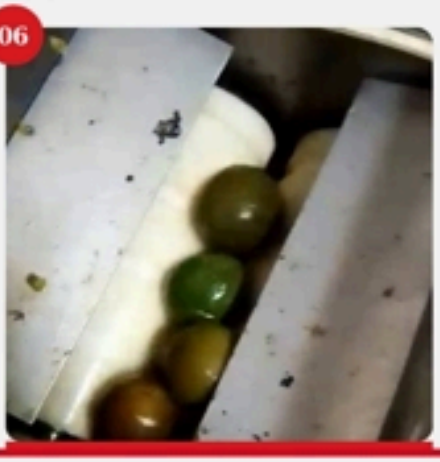
WHAT IT IS AND WHAT IT DOES

A stainless steel pulper with a rotating drum and a feed chute. Whole soft fruit rolls down the chute into the drum, which spins to break it up and separate the pulp from the skins and seeds. Unlike the hopper-fed fruit pulper, it takes whole fruit, so less prep is needed before pulping.

HOW TO USE

1. Wash and sort the fruit.
2. Start the drum and let it reach full speed.
3. Load fruit gradually down the feed chute.
4. Collect pulp below; clean the drum when finished.

06



PULPING | PRODUCT & MACHINE CARE

Prepare produce properly and keep pulp protected after it leaves the machine.

1. **SORT FIRST**
   Wash fruit and remove spoiled or foreign material. Prepare produce to suit the pulper's feed design.
2. **STEADY FEED**
3. **COLLECT & CLEAN**

General guidance only. Always follow the operating manual and safety instructions supplied with each machine, and isolate power before cleaning.

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