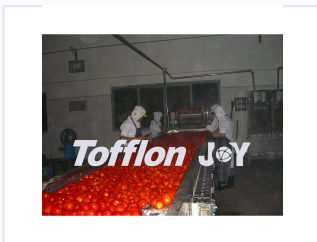


Tomato Ketchup Production Line

This automated tomato processing line is engineered for ketchup production, integrating stages from washing and sorting to final packaging. The system ensures efficient and hygienic processing, maintaining consistent quality and high throughput.



ADDITIONAL IMAGES



Product Overview

Comprehensive Tomato Processing Solutions

This turnkey production line provides a complete industrial solution for processing fresh tomatoes into high-quality tomato puree, paste, ketchup, sauces, and juices. Utilizing advanced vacuum evaporation and forced circulation technology, the system ensures consistent concentration and superior product integrity. Designed for hygiene and efficiency, the line encompasses the entire process from raw tomato reception through to aseptic filling and packaging.

Capabilities

End Product Varieties

Tomato Puree, Tomato Paste, Tomato Ketchup, Tomato Sauces, Tomato Juices

Technical Process

Workflow Stages

- Raw product receiving
- Washing and sorting
- Chopping and pulping
- Pre-heating and enzymatic inactivation
- Refining
- Vacuum concentration
- Blending and homogenization
- Degassing
- Pasteurizing or sterilizing
- Hot or aseptic filling

Evaporation Technology

Forced circulation evaporators and scrapped surface evaporators

Packaging Options

Supported Packaging

Glass Bottles • Cans • Drums