

Vegetable and Fruit Dewatering Centrifuge

This machine efficiently removes excess water from vegetables and fruits using a vibration-based system. Constructed from stainless steel, it features adjustable vibration intensity and a user-friendly control panel.



ADDITIONAL IMAGES



Product Overview

Efficient Produce Dewatering

This automatic dewatering machine is engineered to efficiently remove excess moisture from blanched vegetables and fruits. By utilizing advanced centrifugal or vibration-based mechanisms, it prepares produce for subsequent processing stages such as packing or deep frying. Built from high-quality stainless steel, the unit ensures food-grade hygiene, durability, and stable performance in commercial food processing environments.

Technical Specifications

Construction Material	High-quality stainless steel
Control System	Automatic digital control
Processing Capabilities	Vegetables, Fruits, Blanched Produce

Operational Features

Key Operational Benefits

- Automatic digital control system for easy operation
- High-grade stainless steel construction for hygiene and durability
- Adjustable processing parameters for different produce types
- Effective water removal to enhance product quality

Ideal Applications

Food Processing Plants • Catering Businesses • Agricultural Cooperatives