

DIPPING ELEVATOR

In the potato processing line the processed product may need to be dipped in a solution. The dipping elevator ensures that the product is immersed in the solution and conveyed to the next processing step after the required application time.

The dipping elevator has a stainless steel eyelink belt. Flights are mounted along the belt. The hopper at the infeed is designed to hold the solution and ensures that each piece of the product is immersed in the solution. The adjustable belt speed controls the holding time and transfers the product evenly to the next processing step. As optional a blending and dosing tank can be offered. The size and type to be decided upon request.



DIPPING ELEVATOR ADVANTAGES

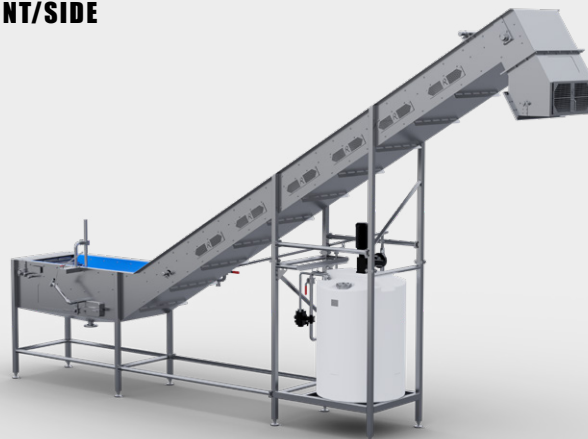
Adjustable belt speed

Stainless steel eyelink belt with flights

Dipping tub for complete coverage of liquid solution

Dosing tank

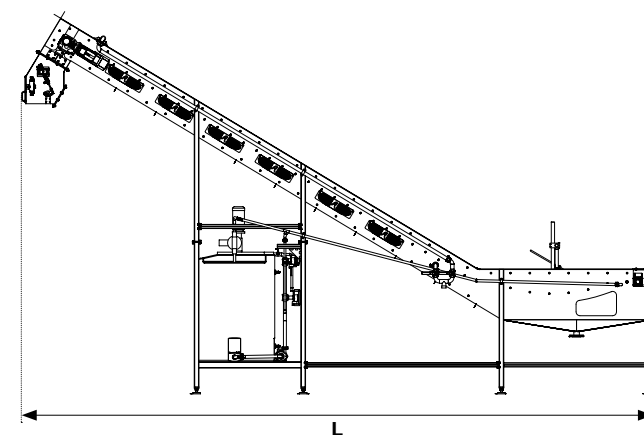
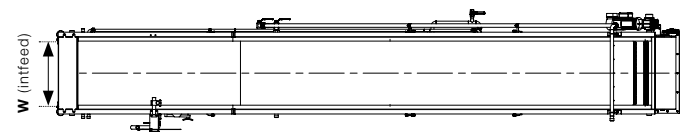
FRONT/SIDE



SIDE



DIPPING ELEVATOR	LENGTH L	EFFECTIVE BELT WIDTH W (mm)
DIB 06	as required	600
DIB 12	as required	1200



ADJUSTABLE
BELT SPEED



STAINLESS STEEL EYELINK
BELT WITH FLIGHTS



DIPPING TUB FOR COMPLETE
COVERAGE OF LIQUID SOLUTION



DOSING TANK

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