

Working Principle Of Fruit And Vegetable Brush Washing Machine Manufacturing Process

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Using the slow rotation of the soft brush in the vegetable and fruit brush washing machine and the friction between the fruits and vegetables, the upper part is equipped with two uniform water outlet pipes to continuously discharge water, and the bottom and the middle and lower parts of the side are uniformly distributed with uneven and hard brushes, which can achieve Irregular tumbling in the vegetable brush washer, such as a potato cleaning time is about 5-10 minutes (depending on the cleanliness of the potatoes).

WORKING PRINCIPLE OF VEGETABLE BRUSH WASHER MANUFACTURING PROCESS

1	The hard brush can be used to clean potatoes, and the hard brush can remove the skin of the potatoes without damaging the meat of the potatoes
2	The fruit brush washer machine has two forms of forward rotation and reverse rotation. After the cleaning, the material can be rotated to discharge the material
3	Compared with the market, this fruit and vegetable cleaning machine has a large volume, high cleaning efficiency, continuous cleaning, and very simple operation
4	After washing, it shows the original color, no residual impurities, and effectively removes residual pesticides, which can greatly increase the sales price of customers.
5	It has the characteristics of large cleaning effective volume, high efficiency, water saving, continuous cleaning, simple operation and long service life.
6	The brush roller material is processed by a special process, which is durable and has good wear resistance. The fruit brush washer machine specifications can be customized according to customer requirements.
7	The hair roller material is specially processed and rolled by nylon rope with good wear

	resistance.
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APPLICATION OF VEGETABLE BRUSH WASHER PROCESS FOR SALE

Fruit brush washer is suitable for the cleaning, removing impurities and transportation of fruits and vegetables such as stem vegetables, melons and fruits, tubers and medium-round oval lamps. Such as: ginger, carrot, sweet potato, peach, hawthorn, potato, yam, radish, apple pear and gastrodia, eucommia, ginseng, etc. Cleaning completely without residue is an indispensable equipment for your fruit and vegetable washing processing.

VEGETABLE AND FRUIT BRUSH WASHE MANUFACTURING PROCESS

1	First open the top cover of the fruit brush washer, pour a certain amount of fruits and
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	vegetables, the number of fruits and vegetables should not be excessive, generally below 3 layers, pass into the water source to moisten the fruits and vegetables
2	Start the motor to drive the brush to rotate
3	After the hair roller rotates smoothly, turn on the water switch to allow water to wash and moisturize the hair roller brush
4	Gradually invest in fruits and vegetables to prevent damage to the click load and increase damage caused by the concentrated delivery of fruits and vegetables
5	After cleaning for about 15 minutes, the material door can be opened, the material is discharged, and the fruits and vegetables are released for drying.
6	After the work is completed on vegetable brush washer, rinse the roller brush with water
VEGETABLE BRUSH WASHER CONTROL PANEL	
1	plug in the power supply, turn on the power switch
2	After turning on the power switch of the hair roller peeling cleaning machine, the power indicator light is on Choose equipment forward or reverse for fruit and vegetable cleaning
3	Clean the fruits and vegetables, click pause
4	Open the spout and pour out the cleaned fruits and vegetables
5	Turn off the power after use