

How to Vegetable Brush Washer Machine?

Processing step: Elevator conveyor-washing-sorting-drop water-blanching-cooling-vibrate feeder-quick freezing -packing, This line use in making frozen french fries line and vegetable, fruit freezing or drying line for pre-processing.

[Vegetable Brush Washer Machine](#) For Various Fruits And Vegetables is designed for the raw material for different shapes. High airflow mixed water washes the raw material to avoid colliding with each other.

The materials are washed by the high pressure water, intensity, high effectively, and continuous operations. It is an indispensable washing device for the fruit and vegetable or seafood processing before quick freezing. Complete stainless steel SUS 304, Portion water recycling and stepless speed regulation.