



M&T ENGINEERING EQUIPMENTS



SALAD PROCESSING LINE

We are the Leading Manufacturing of Dairy, Food
Processing and Fishers Machinery.

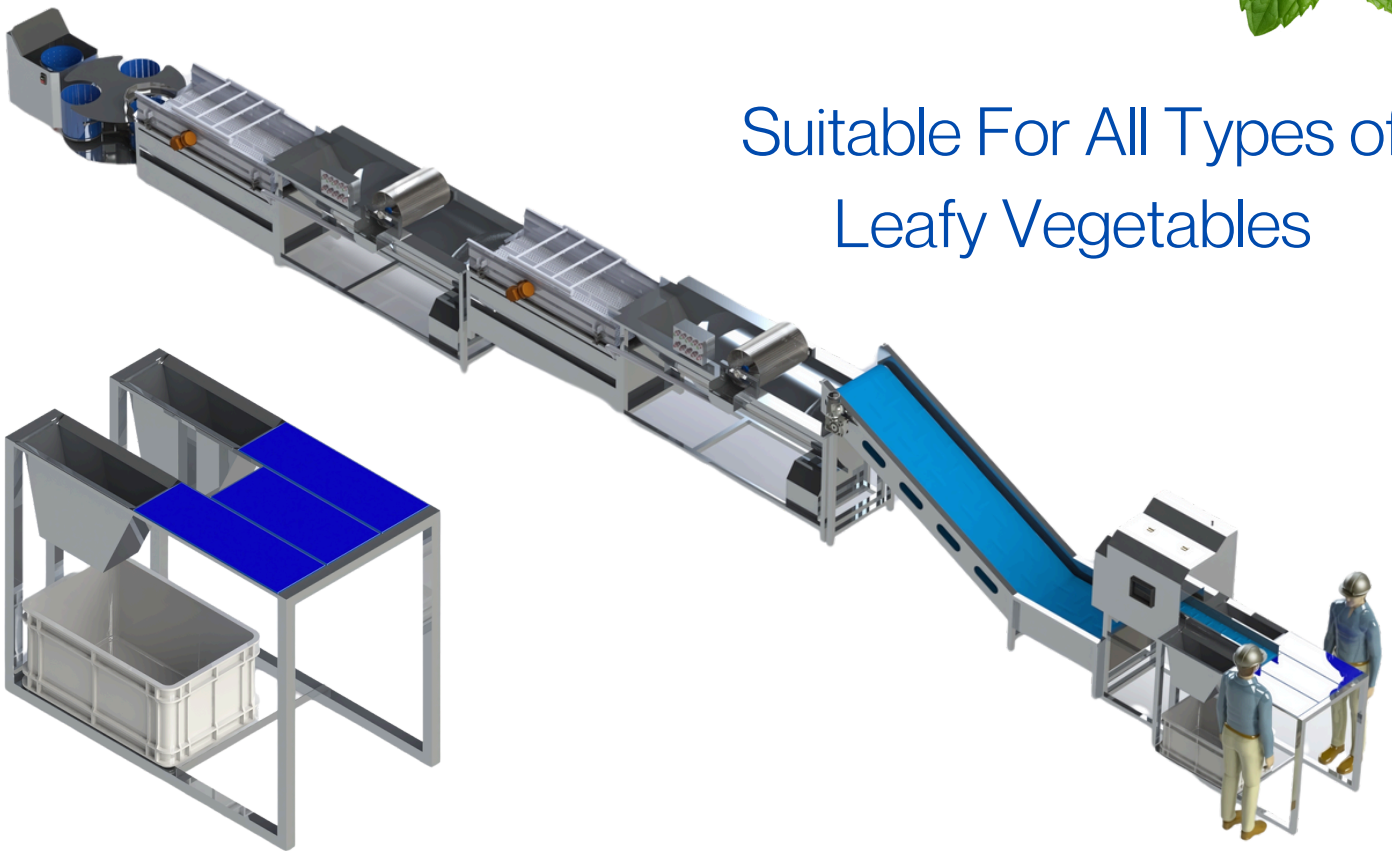
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Processing Lines for **Salads and Leafy Greens**

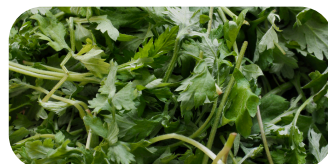


Suitable For All Types of
Leafy Vegetables



M&T's salad and leafy greens processing lines adhere to the strictest quality standards, ensuring you receive perfectly clean, ready-to-eat leafy vegetables. The entire line is equipped with highly efficient machines for chopping, washing, drying, sorting, and packing a wide variety of leafy products, including lettuce, cabbages, spinach, parsley, celery, and more.

These salad production lines are built to match your desired production speed, ranging from 600 kg/hr to 3000 kg/hr or beyond. The machines are designed with versatility in mind, allowing you to start small and expand your processing line as needed.



Multi-Stage Washing & Sanitizing



Our salad processing equipment is engineered to extend the shelf life of your products, ensuring they stay fresh for longer. For leafy vegetables that are heavily soiled or contain a high level of germs, a multi-stage washing system is ideal for thorough cleaning. A two-stage washing system is employed to achieve a zero-germ count by first sanitizing the products, followed by a wash in near-freezing water (around 0°C). For exceptionally dirty produce, a three-stage washing system equipped with a flycatcher is available, effectively removing any dirt, germs, or insects from the batch.



Salad Processing Steps

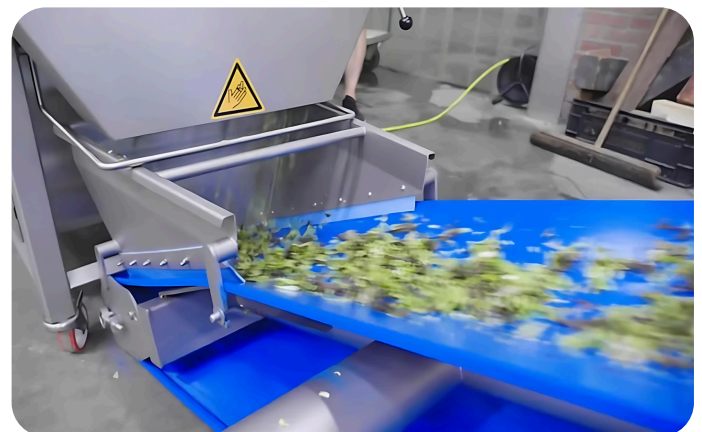
Preparation Station

The preparation station is positioned at the entrance of the cutting machine, equipped with cutting boards and waste funnels, allowing workers to de-core, de-stem, and pre-cut leafy vegetables before they are fed into the cutting machine. The station is available with 2, 4, or 6 workstations to accommodate your workforce.



Cutting Machine

Our vegetable cutting machines are ideal for chopping leafy greens such as lettuce varieties, cabbages, and herbs into adjustable sizes ranging from 1 mm to 55 mm, with processing speeds of up to 3000 kg/hr. Cutting shapes and sizes can be easily adjusted on the spot using a user-friendly touch screen mounted on the machine.





Bubble Washing

The cut or whole salads are placed into a washing machine that features a water-filled tank in its first compartment. Powerful pumps and side nozzles agitate the water, allowing the leaves to be submerged and mixed. They whirl around for several minutes, effectively removing any dirt from their surfaces. The water temperature can be adjusted to a cold range that is optimal for washing mixed leaves. A flycatcher inter-grated into the machine filters out small leaves and insects, and sanitizing agents or detergents can be added to the water solution if needed.



Sprinklers

The second section of the washing machine is a vibrating sieve with sprinklers mounted on top. The sprinklers give the leaves a second shower of clean water to ensure that they are thoroughly rinsed. The sieves filter away the sand, debris, and insects, and the unclean water is recycled back into the washing tank. The cleaned leaves then continue to the next cleaning station (in a multi-stage setup) or to an automatic basket filling system.



Automatic Basket Filling

The ACBM is a stainless-steel automatic carousel basket machine that is installed after the washing machine to collect the washed leafy vegetables in baskets. It has an optical sensor that detects when a basket is full and automatically rotates the carousel to the next slot, revealing a new empty basket. The ACBM is a useful system that reduces human intervention, time wasted, and product waste.





Centrifugal Drying

The centrifugal dryer is excellent for drying fresh cut and leafy vegetables efficiently. The washed products are placed in a basket in the dryer, which spins rapidly to drain water and moisture from the veggies. The dryer has an adjustable rotational speed and time, which can be controlled based on the products at hand to ensure that they do not spin too fast for too long and become damaged. This dryer also features a reverse function, which is especially useful for drying salads by spinning them in both clockwise and anti-clockwise directions.



Packing Machine

Once the salads have been chopped, washed, cleaned, and dried, they are ready to be packed in sealed trays, pillow bags, pouches, vacuumed bags, or any other type of packaging you may prefer. This is possible using our wide selection of automatic packaging machines which include flow pack machines, vertical packing machines, tray sealers, and vacuum packing machines.





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