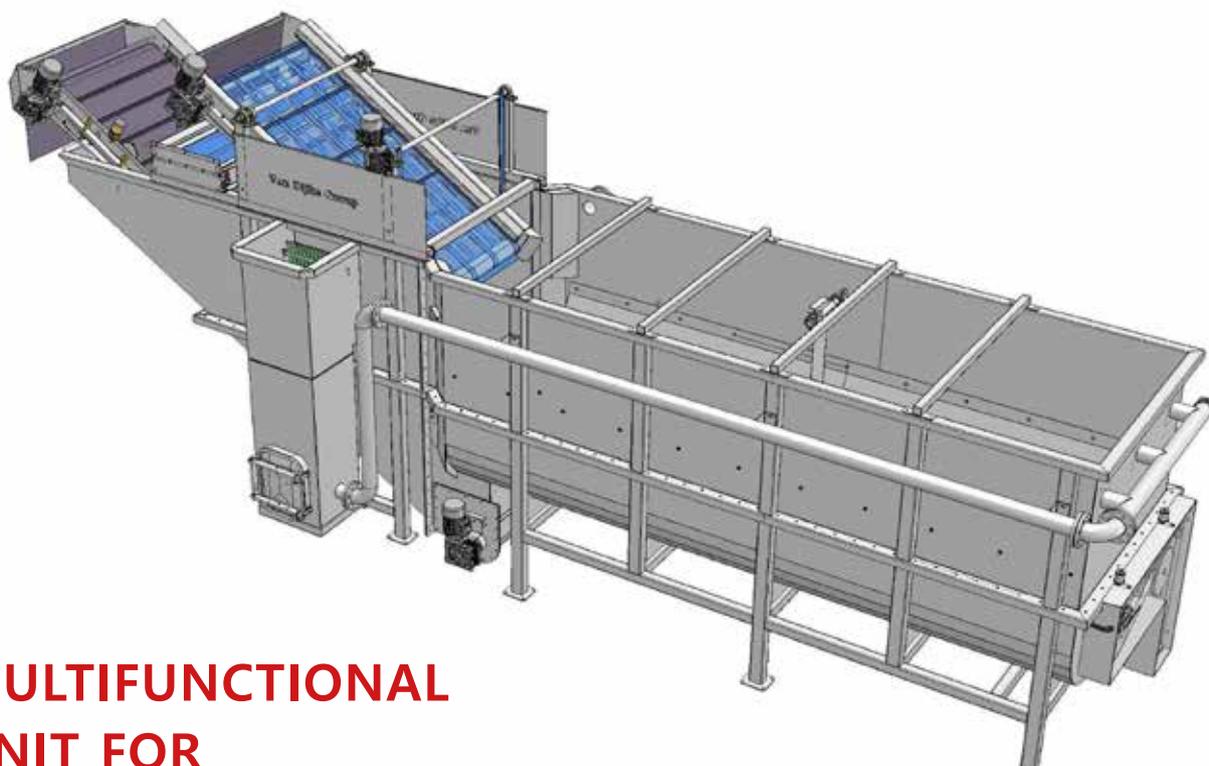


PRESOAK UNIT



MULTIFUNCTIONAL UNIT FOR OPTIMUM WASHING

This innovative Presoak unit is used to presoak produce like potatoes from the heavy (clay) soil. The produce is totally submersed, which ensures a maximum presoak-effect of the produce. The transport of the produce trough the machine is done by one or more (big diameter) augers.

Because the produce is totally submersed in the water, the water is able to penetrate into the adhering clay or sticky soil on the produce. This causes a perfect soaking result.

The unit consists of a big water tank with a wide outfeed belt and in the bottom two (2) big diameter augers (depending on capacity). The combination of the infeed flow, the powerful water stream and the turning movement of the augers transports the produce to the outfeed conveyor. Soil like sand, clay, etc. will go down to the bottom and is removed by using a shaftless mud-auger, which brings the sludge to the outlet valve.

The unit can be used as a soaking- as well as a pre-heating unit. For the fresh market (table potatoes) this machine is able to receive heated water to warm-up the produce to avoid bruising damage to the potatoes during the further processing in the line.

KEY FEATURES:

STAINLESS STEEL OR GALVANISED
(OR COMBINATION)

GENTLY PRODUCE TREATMENT

PRODUCE SUBMERSED-BEST
PRESOAK ACTION

MULTI FUNCTIONAL MACHINE

OPTION FOR INTEGRATED WET
LEAF REMOVER

SMART DIRT (MUD) DISCHARGE SYTEM



HOW DOES IT WORK?

The Van Dijke presoak unit is a multi-functional machine. The unit can be used as a presoak unit, as well as a pre-heat unit. Also the unit can be equipped (optionally) with an integrated Wet Leaf Remover, for removing vine, leaves and other floating debris from your produce.

The unit is built up from a main receiving and presoak hopper. Within this hopper, one or more augers (depending on the type/capacity) are mounted to transport the produce from the input compartment through the machine towards the outfeed conveyor. The augers are equipped with a VFD so the presoak- /dwelltime can be preset (in between 5 and 30 minutes)

At the end of the presoak unit, the outfeed conveyor will process the produce to the next step in your washing line. Underneath this conveyor, a smart dirt(mud) removal system is installed. This system is equipped with a shaftless auger, which will take the mud and soil towards one side of the machine. At the end of this auger, a pneumatic knife valve is mounted to automatically flush the settled dirt to a recycling unit or a pond.

The unit can be used as a soaking- or as a heating unit. Any heat or energy released from the cooling units (storage) can be collected and used for the heating of the water in this unit. The potatoes coming from the cooling stores are warmed up before going further in process. Some varieties are extremely sensitive when the temperature of the produce is low. By using the unit as a pre-heat unit, bruising damage will be avoided during processing through the line.

SPECIFICATIONS

Type:	PSU1200-1	PSU1200-2
Capacity [t/h]:	≤ 20	≤ 40
Size LxWxH [mm]:	9.600	11.450
	2.840	2.840
	3.660	3.660
Infeed height [mm]:	2.510	2.510
Weight [kg]:	4.500	5.500
Power:	3x 230/400V@50Hz	3x 230/400V@50Hz
	3x 266/460V@60Hz	3x 266/460V@60Hz

ABOUT VAN DIJKE

For more than 60 years Van Dijke Group is specialized in designing and manufacturing innovative machines for washing potatoes, carrots, flower bulbs and other root vegetables.

Our focus is also on water treatment and complete turnkey projects.

Our goal is to meet your requirements with high quality equipment, low water consumption and excellent service.



**EXCELLENT
QUALITY**



**EXTREME LOW
WATER CONSUMPTION**



**SMART DIRT
REMOVAL SYSTEM**



Van Dijke Group
Kwekerijweg 6A
4675 PZ Sint Philipsland
The Netherlands

T. +31 167-572 385
E. info@vandijkegroep.nl
W. www.vandijkegroep.nl

