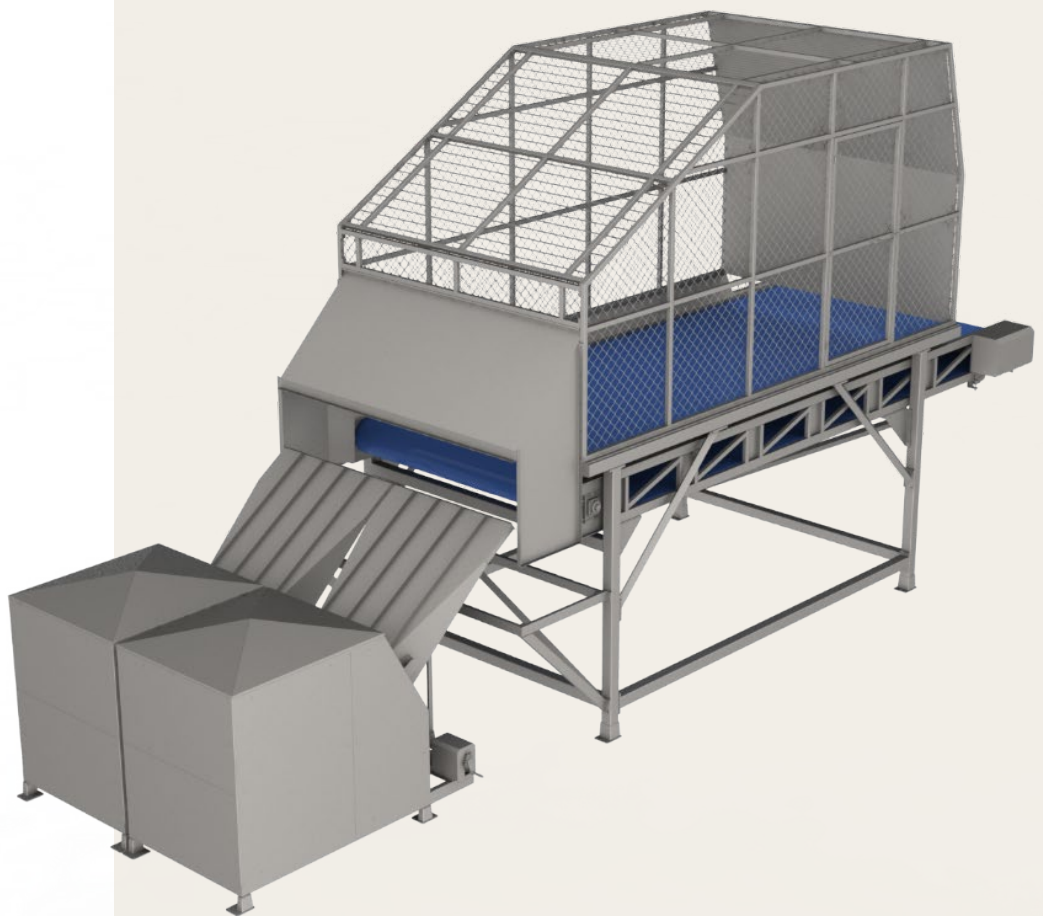




Air cleaners and vibrators, designed to ensure care and precision

Urtasun Dry cleaning area





Protecting product quality from the start.

Air cleaners and vibrators, designed to ensure that your product is treated with the utmost care and precision.

Our air cleaners use advanced filtration technologies to remove any foreign materials, such as dust or debris, from your product. With our air cleaners, you can ensure that your product meets the highest standards of cleanliness and purity. In addition, our vibrators are designed to gently and efficiently move your product throughout the production process, ensuring that it is handled with care and avoiding any damage or bruising. Our range of vibrators includes options for different parts of the production process, such as transportation, cleaning, grading, sorting, draining, and glazing, among others.



Positive air cleaner for leafy vegetable

Purpose

Designed to remove heavy elements: from stones to branches, small stems or blocks of earth. This machine is installed immediately after the reception area. It is called a positive air separator because a fan produces a blowing effect. The air flow produced by the fan separates leaves from the heavier materials. The product is blown as it enters the cage, lifting the leaves, while the heavier elements fall to a rejection belt and are removed. The leaves fall further along and continue along the process.

Features & Benefits



The machine is a belt or a vibrator with insect removal grills can be installed as a viable product transportation component as needed.



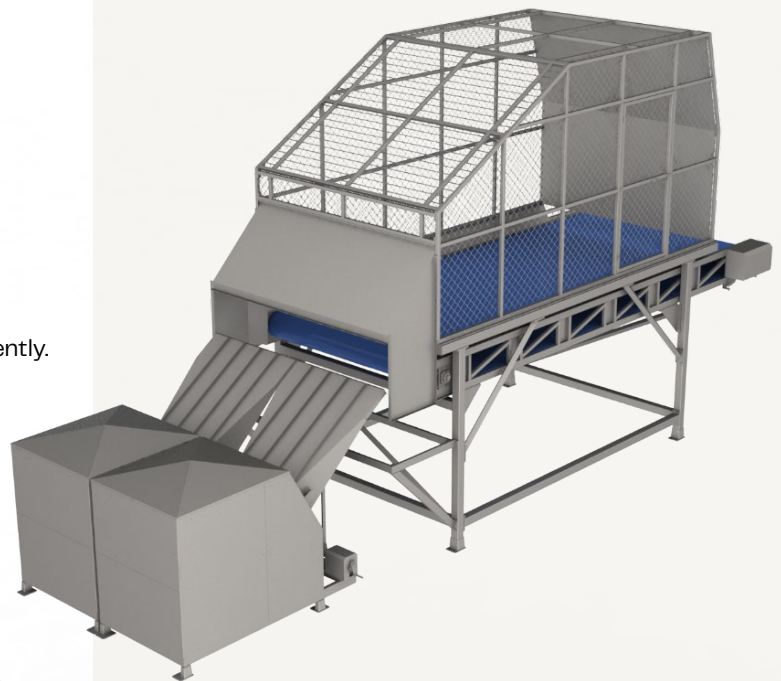
The fan's power output can be regulated to eliminate more or fewer heavy elements depending on the amount of unwanted material that comes with the product.



It prepares the product in the best possible way for subsequent feeding to an optical selector.



It does not damage the product and handles it gently.



Negative air cleaner for leafy vegetables

Purpose

It is installed immediately after the positive air separator. It is a dry cleaning machine that separates the product from both heavy and light materials. The product is sucked towards a mesh strip by 3 powerful fans that lift the product, making it stick to the strip as it advances, and it is transported to the next belt. During this process, the remaining heavy particles fall through the gap between the belts, and the finer particles pass through the perforated strip and are removed. It is called a negative air separator because the fan has a suction effect.

Details

- Valid for any type of leaf.
- Designed and manufactured to the required dimensions for the line.
- Spinach must be fed in a continuous and uniform flow, in a layer no more than 50 millimeters high.

Features & Benefits



Removes both heavy and light material.



Very efficient at removing insects.



Handles the product very gently and does not damage it.



The fan's power output can be regulated.



It has a self-cleaning water circuit to eliminate insects after the expansion chamber.



Positive air cleaner for leafy vegetable

Purpose

This is a dry cleaning machine that uses gravity to make the product fall through a channel while an air flow rises through it in the opposite direction to the expansion chamber, eliminating lighter particles than the grain, such as sand or husks. It is called a positive air separator because the fan has a blowing effect.

Details

- Valid for any product type other than leaves.
- Designed and manufactured to the required dimensions for the line.
- Vibrator feeding is important to ensure the product spreads correctly and to enable suitable cleaning.

Features & Benefits



It ensures the product is transported and handled gently from loading to unloading, avoiding any damage.



The fan's power output can be regulated to remove more or fewer heavy elements depending on the amount of unwanted material that comes with the product.



It can be used in reverse, for example to separate parsley leaves from any stems requiring removal.



Negative air cleaner for grain vegetables

Purpose

It is always installed after the output from the freezing tunnel. This is a dry cleaning machine that separates the viable product from light materials such as husks and pieces and blocks of frozen product that can form in the tunnel. The product moves into a two-level vibrator from the tunnel in which the blocks of frozen product pass through the upper part and exit through the sides for removal. The viable grain product passes through the holes of the upper grill and continues along the process while a fan sucks the lighter particles. It is called a negative air separator because the fan has a suction effect.

Features & Benefits



Removes both light material and pieces like frozen product blocks.



Ensures the removal of frozen product blocks that may negatively affect subsequent processes.



The fan's power output can be regulated to remove more or fewer heavy elements depending on the amount of ice or unwanted material coming out of the tunnel.



It prepares the product in the best possible way for subsequent feeding to an optical selector.

