



## **Aerated Pre-Soak Tank**

**For all kinds of root and tuber vegetables**



Aerated Pre-Soak Tank version for dirty produce  
Discharge conveyor belt with horizontal part and with piping

- **Gentle receiving due to placement in a water bath**
- **Reduced damage to field crops**
- **Easy-to-remove discharge conveyor belt**
- **Special version suitable for gentle pre-washing of unwashed produce**

## Aerated Pre-Soak Tank

The standard version of the unit is suitable for gentle wet reception of washed produce. The water filled into the unit prior to operation, softens the impact of the delivered produce and thus ensures maximum protection.

This is why wet reception tends to be used for produce provided in crates or Big-Bags. The water displaced by the supply of produce is rained off via the integrated overflow. A gate fitted to the lowest point enables both removal of the accumulated dirt and complete draining of the water. The standard version is equipped with a manual gate. Overflow and gate are designed to prevent produce from being discharged.

The T-studded discharge conveyor belt transports the produce from the reception container to the next unit or conveyor belt. As an option, the discharge conveyor belt can also be extended or equipped with a horizontal part to ensure gentle product handling. The wet reception container consists of a funnel-shaped sheet metal construction with a rugged frame. The machine has four height-adjustable legs and generously dimensioned maintenance hatches. The housing is made of stainless steel as standard.

The discharge conveyor belt consists of a frame construction. The entire unit can be lifted from the machine for maintenance purposes. The output belt consists of round rods made of spring steel which are riveted to an endless belt at both ends. The rods are rubber-coated and fitted with T-studs to discharge the field crops.

### Version for dirty produce / whirlpool

The whirlpool version for dirty produce has a built-in fan that introduces air into the lower part of the container, thus enabling gentle pre-washing. Therefore, this version is also referred to as whirlpool.

The washing result can be improved both by the introduced air and by soaking the soil clinging to the field crops. Even if it is not a substitute for the main wash, the upstream integration of a wet reception prior to the washer leads to a more efficient and overall more effective wash. The fan is mounted next to the discharge conveyor belt.

The version for dirty produce is also provided with a pneumatic time-controlled sludge gate to ensure continuous removal of dirt.

Furthermore, a fresh water spraying system is fitted to the upper section of the discharge conveyor belt.

#### Versions

- Width of the hopper: 2,050, 2,400 mm
- Width of the discharge conveyor belt: 650 or 800 mm
- Discharge conveyor belt version with and without horizontal part
- Version for clean and dirty produce

