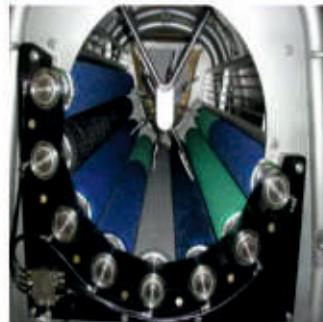


*How to Peel / Convey Better?*





## Even Feeder

The Even Feeder Conveyor 1405 Model efficiently and consistently meters and feeds dry product flow into your processing line – optimizing production rates and peeler performance. A five-sided corner hopper, elevated conveyor, and three-position discharge chute ensure product evenly flows from the hopper, spreads in a single layer across the full width of the conveyor then evenly feeds into processing equipment. It's designed to match the flow rate of our Peeler/Scrubber/Washer 1826 Model providing a best-in-class system for moderately sized processors.



### Features

- Standard hourly flow rates from 600 to 4,000 pounds (270-1814 kg) of storage potato capacity to match Peeler/Scrubber/Washer 1826
- Unique hopper design with five-sided corners ensures consistent product flow
- Three-position discharge chute allows for flexibility in line layout
- First-in, first-out product flow and completely emptying hopper prevents contamination and spoilage

## Inspection Conveyor

The Inspection Conveyor efficiently feeds heavy-duty product flow into your inspection area—improving production rates and inspection performance. Customize the conveyor to your exact needs with available white and composite modular belts, PVC food-grade rollers and a variety of accessories. Its strong, stainless steel construction and sanitary design ensure long-life and fast, thorough cleaning.



### Features

- Standard hourly flow rates from 600 to 4,000 pounds (270-1814 kg) of storage potato capacity to match Peeler/Scrubber/Washer 1826
- Unique hopper design with five-sided corners ensures consistent product flow
- Three-position discharge chute allows for flexibility in line layout
- First-in, first-out product flow and completely emptying hopper prevents contamination and spoilage



## Hydrolift

The space-saving Hydrolift elevates high volume of product, transferring it to the next step in your process. The vertical auger flawlessly lifts the product to the discharge point height of your choosing. Its heavy-duty operation, sanitary options and compact footprint make the Hydrolift an essential piece of equipment to transfer your products. Discharge rates from 25,000 to 50,000 pounds per hour, dependent on model. Elevate a wide range of products to the next step in your process.



### Features

- Discharge rates from 25,000 to 50,000 pounds per hour, dependent on model
- Elevate a wide range of products to the next step in your process
- Vertical auger design provides a compact footprint
- Sanitary design with optional auger door allows for quick and thorough cleaning

## Hydrocutter

Vanmark's Hydrocutters pump product in water through a fixed array of stainless-steel cutting blades. The Hydrocutter Skid provides quality and durability in an easy-to-install, compact integrated system. Its user-friendly, flexible operation and sanitary design make the Hydrocutter Skid essential for processors growing their operation or running seasonal and specialty products.



### Features

- Pumps product in water through stainless steel cutting blades
- Integrated, compact, skid-mounted system
- Stainless steel hydro tubes fit products up to 4" (101.6 mm) in diameter
- Flexible throughput – 1,000 to 50,000 pounds (453-22,679 kg) per hour
- Designed for quick and thorough sanitation and changeouts



## Bucket Elevator

The Bucket Elevator conveyor elevates your product to the next step in your food processing line in a tight footprint. Its overlapping V-style buckets securely contain product and gently convey it without breakage or loss. A variety of configurations, capacities, discharge points, and bucket options ensure the Bucket Elevator can be customized specifically to your application and process.



### Features

- Horizontal, S, C or Z-shape configurations
- V-style overlapping buckets
- Buckets: polycarbonate, polyethylene, stainless steel
- Chains: mild steel standard, stainless and Hydro-Service optional
- V-style, overlapping buckets

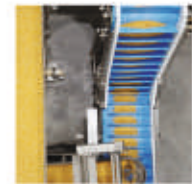
## Z- Elevator

The Elevator incline belt conveyor fits in tight spaces where you need to elevate your food processing line. Its positive drive system and self-tracking belt keep your product and operation moving. A variety of configurations and belt options ensure the Elevator can be customized specifically to your application and process. It's designed for quick, yet thorough washdowns and simple maintenance.



### Features

- Positive drive, self-tracking belt system
- Adjustable and easy pivot side guides
- Food-grade sanitary design with open frame and belt lifts for tool-less washdowns
- Horizontal, incline and S or Z-shape (gooseneck) configurations
- Custom dimensions precisely for your application



## Vibraflex II

The VFII sanitary vibratory conveyor efficiently and seamlessly moves a variety of products throughout your food processing line. Its flexible for multiple value-added applications, such as screening, shaking, laning, grading, and spreading. Its excited base frame design eliminates external moving parts and lubrication, increases pan life, reduces power requirements, and significantly reduces noise. The VFII is built durably for long life, with features and options designed for all of your key operations, engineering, safety, and quality teams in mind.



### Features

- Screen, shake, lane, grade, spread, and orientate a variety of food products across a range of temperatures
- Excited base frame reduces stress, necessary horsepower, noise, and maintenance
- Food-grade sanitary design with wipe down pans and no moving parts or lubrication

## Magneflex

The MAGNEflex sanitary vibratory conveyor efficiently and seamlessly moves a variety of products throughout your food processing line. Its flexible for multiple applications, such as feeding, spreading, and laning. Its electromagnetic drive provides product flow accuracy with stroke feedback loops and adjustments and instant on/off operation. The MAGNEflex is built durably for long life, with features and options designed for all of your key operations, engineering, safety, and quality teams in mind.



### Features

- Feed, spread, and lane a variety of food products
- Ultimate product control with variable stroke feedback and instant on/off
- Natural frequency operation reduces energy requirements
- Food-grade sanitary design with electro-mag drives, wipe down pans, and no moving parts



## Peeler/scrubber/washer - 1820

Vanmark's Peeler/Scrubber/Washers integrate the continuous washing and peeling of a variety of product into one machine. Whether you are only separating foreign material, scrubbing or removing skins entirely, the 1820 Series combines high quality performance and durability with ease-of-use and efficiency for potato chip and produce processors. Product is tumbled through a configurable combination of four or six roller types, spray bars and other optional features, speed and settings – ensuring effective and flexible processing.



### Features

- Standard flow rates up to 4,000 pounds (1814 kg) per hour of storage potato capacity
- Configure roll types, speed and discharge gates to your exact operation. Further specialize with options including spray bars, drain pans and small product package for products under 1" diameter
- EasyFlow™ Gate with screened chute and manual adjustable lever for easy operation and better load visibility
- Quick roll change and setting updates increase flexibility for multiple applications, with limited downtime



## Peeler/scrubber/washer - 2920

Vanmark's Peeler/Scrubber/Washers integrate the washing and peeling of a variety of products into one machine effectively and efficiently. The 2920 and 2922 models are available with six or eight rolls and are specifically designed for a large scale, around-the-clock operations. Product is tumbled through a configurable combination of rollers, speed and settings – ensuring thorough cleaning and/or peeling. Spray bars and optional reversing roll quickly remove peel waste and debris to increase efficiency.



### Features

- Standard flow rates up to 10,000 pounds per hour of storage potato capacity
- Configure roll types, number of rolls, speed and discharge gates to your exact operation
- Further specialize with options including reversing roll, spray bars, CIP systems, drain pans and tumbling unit that continuously moves odd-shaped products
- Exclusive Natural Flow Gate dramatically reduces peel loss and increases yield compared to conventional dams or auger gates



## De-oiling Conveyor

De-oiling systems are typically used for fried and snack products. These systems efficiently remove excess oil allowing the oils to drip through a stainless-steel open mesh. DE-oiling conveyor is to handle a variety of hot, deep-fried products to recover valuable excess surface oil which can be recycled into the fryers oil filtration and heated system.



### Features

- All Stainless-steel 304 Construction
- Finish with Glass Bead Blasting
- Includes oil collection tray
- Easy To Clean
- Robust Design

## Purmotion

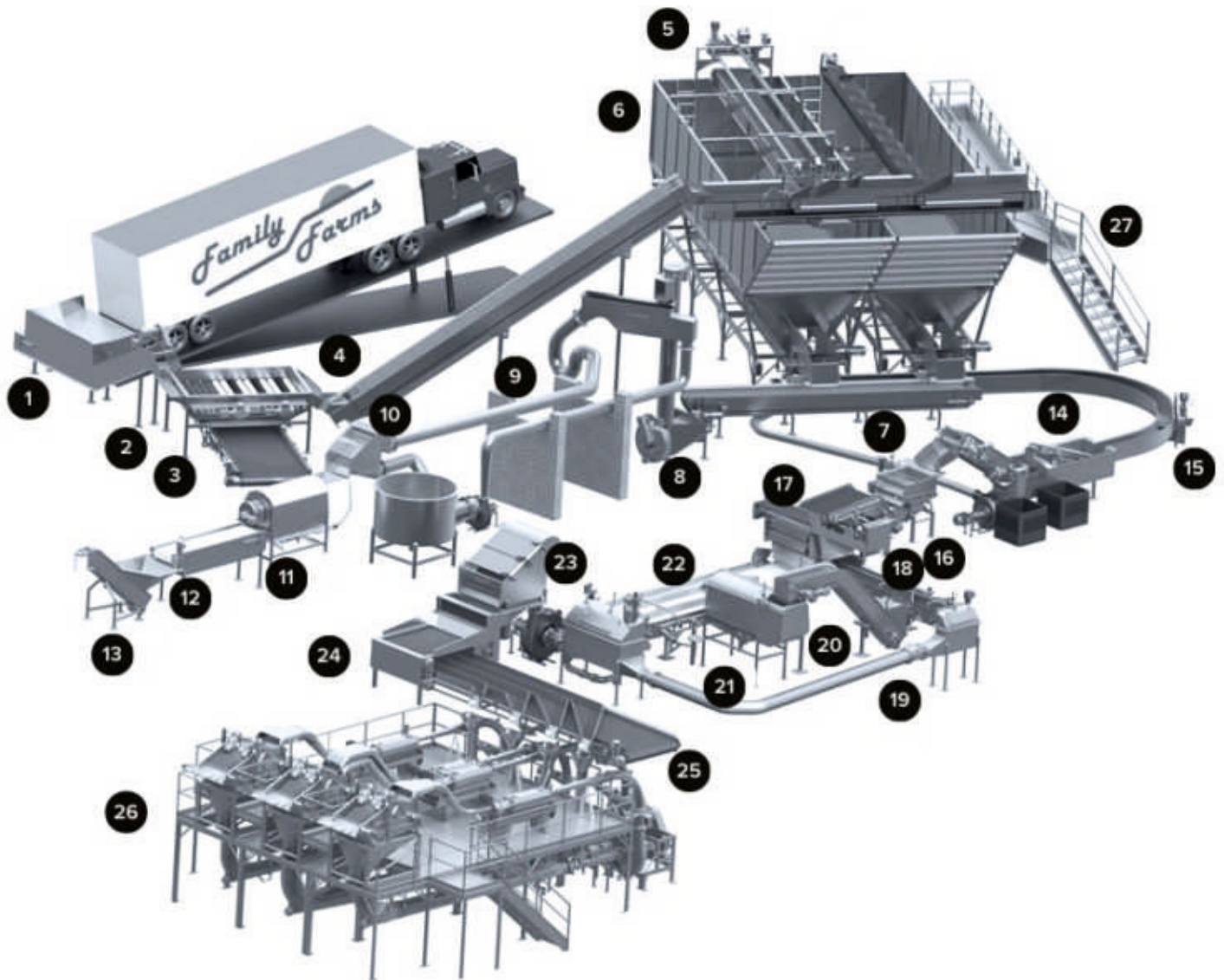
The PURmotion horizontal motion conveyor smoothly conveys a variety of products throughout your food processing line. Its patent-pending controls allow instant start/stop and reversing and constant feed rates without disruption – giving you consistent uptime and flow. The PURmotion builds on the time-tested horizontal motion technology with features and options designed for all of your key operation, engineering, safety, and quality teams in mind.



### Features

- Smoothest product handling technology, eliminating breakage and seasoning/fine loss
- Instant start/stop and reversing and quiet, dependable operation with a sealed Servo drive
- Sanitary design with wipe down pans, IP69k components, open frame, no hollow tubing, and minimal moving parts

## The Complete Process Line



1. Receiving Conveyor
2. Transverse Washer
3. Dirt Removal Conveyor
4. Incline Conveyor
5. Filling Conveyor
6. Bulk Storage Bins
7. Collection Conveyor
8. Hydrolift
9. Siphon Flume
10. Dewatering Unit
11. Peeler/Scrubber/Washer
12. Inspection Conveyor
13. Even Feeder Conveyor 4500
14. Open Flume System

15. Rock Remover
16. Hex Roll Spreader
17. Sorter
18. Sort Conveyor
19. Closed Flume System
20. Incline Conveyor
21. Peeler/Scrubber/Washer
22. Inspection Conveyor
23. Dewatering Unit
24. Mechanical Sizer
25. Multi-Lane Conveyor
26. Hydrocutter Deck System
27. Catwalk-Stairs



 **VANMARK** is a trusted business partner in all continents of the world

Vanmark is a leading manufacturer of industrial potato and produce processing equipment, working with our customers to make the safe, high-quality food we know and love to eat. For over 60 years, we have been designing and manufacturing top quality, customized, easy-to-use equipment that optimizes receiving, storage, washing, peeling and cutting processes.

With our personal touch and enduring commitment to customers and employees, we provide unparalleled support. Our hardworking team embraces integrity, strives for excellence and never quits. We proudly collaborate to serve not only the equipment we build, but also the people who operate and depend on it. This approach is why our customers include the largest food processing companies in the world.



PFI manufactures a wide variety of sanitary conveying and bulk material handling equipment for food processing operations. Every solution is designed to sanitary regulations and configured to seamlessly integrate with existing systems. With over 60 years of experience, we always have our customers' best interests at heart and ensure dependable success before, during, and after installation.

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