

## Heinzen HMI Pasteurizing Conveyor for Whole Citrus Fruit

Mfg: Heinzen

Model:

Stock No: SFEP011.8a

Serial No: 13810

Heinzen HMI Pasteurizing Conveyor for Whole Citrus Fruit. S/N: 13810. Maximum aperture/clearance above belt: 24 in. W x 5 in. H. Height at conveyor infeed/exit: 92/74 in. This unit was part of a Fresh Express citrus line that was processing oranges and grapefruit. Product was pre-rinsed then sent to this unit for pasteurization prior to peeling. The HMI unit was setup for 2 ½ minute dwell time with 180°F hot water spraying from above the conveyor followed by a four-spray rinse section. Water was pumped from an insulated, external tank (screened and recirculated loop). The tank was heated with live steam injection. Tank and circulation pump are not included. (3) Baldor Industrial washdown duty motors, 1/2 hp, 1750 rpm, 230/460 V, 1.6/.8 amps, 60 Hz, 3 phase. (2) Boston Gear Drives, 60 ratio, 29.61 rpm (final, infeed and pasteurizing conveyors). Boston Gear Drive, 30 ratio, 58.3 rpm (final, exit conveyor). Inlets: (1) 1 in. dia. PVC (dual spray bridge), (1) 2 in. dia. S-line fitting. Outlets: (1) 3/4 in. dia. PVC (final spray), (1) 4 in. dia. S-line fitting, (2) 6 in. dia. vents each with 11 in. dia. flanges and (8) 3/4 in. dia. thru-holes at a center-to-center distance of 3-1/2 in. Overall dimensions: 1 ft. 8 in. L x 4 ft. 10 in. W x 9 ft. H.





