



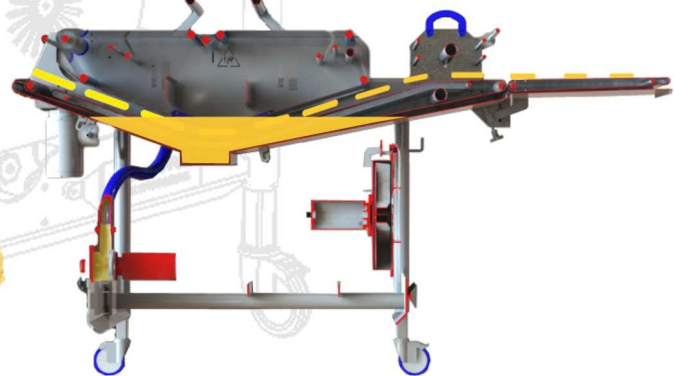
TS Technik bv

FOOD ENGINEERING & MACHINERY

SUPER DIPPER

Standard design features:

- Optimized process and handling ensuring careful treatment of product
- Belt width 400/600/1000 mm
- Double air knife
- Stainless steel motors
- Frequency controlled stainless steel hygienic blower
- Frequency controlled belt speed
- Easy adjustable frame height by hand
- Separate faster output belt to spread out product on exit
- Hygienic and ergonomic design, easy to clean



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