



“VELVET AIR” MULTICLEANER AIR CLEANING



Operation

Products are dumped into air vacuum chamber where air cushion prevents damage to fragile items by actually suspending them during the dumping procedure. While in dump chamber, the product is air scrubbed and swept clean of debris and insects which are carried upward. Product passes through free air flow high velocity vacuum chamber in which a “boiling” action takes place to thoroughly finalize the dry cleaning phase.

Cleaner Also Washes

Once the product has been thoroughly and gently vacuum cleaned, it moves to the water bath to be sprayed uniformly by a continuing supply to fresh water. As product is thoroughly cleaned, it travels across the de-water screen. It is then discharged uniformly onto the inspection belt. Vibration- which moves product at controlled rate – is restricted to the pan assembly and is not transmitted to the frame.

Gently, thoroughly cleans grapes, strawberries, raspberries, cane berries, cherries, olives and other products.

The Layton “Velvet Air” Multicleaner is a versatile, soundly engineered unit that will quickly and efficiently clean very dirty products. In-plant studies have shown that a 1000 Unit can cut labor costs up to 80%.

The secret of the 1000 Unit’s ability to give you a higher quality finished product is its unique, strong-but-gentle velvet air cushion that scrubs a product free of insects and debris. The 1000 Unit is in use in Europe, Canada, and the United States.

