

vibratory de-waterveyor™



The Cox and Plant De-Waterveyor™ has been enhanced to perform a comprehensive range of de-watering tasks. The Cox and Plant De-Waterveyor™ can be designed for many unique applications, with total flexibility for installation and can be integrated within any existing lines.

- The Cox and Plant De-Waterveyor™ is available in a large range of sizes to meet your specific requirements.
- Product is conveyed over large screening area for maximum water removal.
- The Cox and Plant De-Waterveyor™ removes excess water prior to deep freezing to improve appearance of the product.
- The Cox and Plant De-Waterveyor™ reduces substantially the heat requirement of fryers and reduces contamination from starch.

Application

Vegetables including - rice, potatoes sliced, diced and whole Fruit

Seafood

Frozen meat

And many other products

DESIGN

- Product is conveyed over large screening area for maximum water removal.
- Water is removed along with unwanted fine particles and debris, which can be collected in optional trays beneath the pan.
- Water can be filtered, cleaned and re-used in the washing process if required.
- All screens are designed with our Quick Release Clamps™ which ensures screens are secure on the conveyor whilst still able to achieve fast and effective changeover for cleaning or changeover.
- Chutes and tanks for water and waste collection can be incorporated.

OPTIONS

Chutes and tanks for water and waste collection can be incorporated.

Flared and spreader infeed designs

Flared, spreader and bias discharges

Gates - manual or pneumatic

Fines removal screening section

TECHNICAL SPECIFICATION

The Cox and Plant De-Waterveyor™ is manufactured from all stainless steel and supplied with a bead blast finish, facilitating lifetime free maintenance

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