

vibratory glazing conveyor



The Cox & Plant Glazing Conveyor improves the appearance of deep frozen products, which may have suffered dehydration during cold storage. This process also makes handling of the product easier.

- The Cox & Plant Glazing Conveyor adds value to frozen products and is used by many of the leading UK food processors.
- The Cox & Plant Glazing Conveyor makes difficult products much easier to handle after glazing.

Application

**Mixed vegetables or separate product lines including: Cut beans;
Baton, Chopped and Diced carrots, Peas Corn**

Sliced, chopped, whole Onions

Brussel sprouts

Berry fruits

Cherries, Strawberries, Blackcurrants, Blueberries

Shellfish, Prawns Shrimps

Meat products

And many other products

DESIGN

- The Cox & Plant Glazing Conveyor incorporates interchangeable stainless steel screens which allows the operator to switch products efficiently.
- The Cox & Plant Glazing Conveyor overhead spray system is variable to accommodate every type of product, as well as changing the water output.
- The Cox & Plant Glazing Conveyor handles 10 tonnes of frozen product per hour.
- The step design of the Cox & Plant Glazing Conveyor ensures products are coated on all sides.

OPTIONS

Oil and flavourings can be incorporated into the process.

Overhead spray system can be designed to handle re-formed and delicate products.

Double bank glazing system which enables products to absorb different rates or types of glazing.

TECHNICAL SPECIFICATION

The Cox & Plant Glazing Conveyor is manufactured from all stainless steel and supplied with a bead blast finish, facilitating lifetime free maintenance.

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