



# DATES POST HARVESTING PROCESSING LINE

[www.naytrix.in](http://www.naytrix.in)

**Your Turnkey Partner in Food Processing Equipment Manufacturing**





# COMPANY OVERVIEW



## About Us

**Naytrix Foodtek Pvt. Ltd.**, based in Ahmedabad, Gujarat, India, is a leading manufacturer and supplier of premium food processing equipment. We specialize in delivering turnkey solutions for Dates Packhouse Line, frozen food processing, dehydration processing lines, and fruits and vegetables packhouses. With a strong focus on quality and innovation, our state-of-the-art machinery is designed to enhance efficiency and meet global food safety standards across diverse applications.

At **Naytrix Foodtek Pvt. Ltd.**, we are committed to providing end-to-end project support, from design and manufacturing to installation and maintenance. Our expertise extends to developing customized food processing lines that cater to specific industry needs, ensuring seamless operations and maximum productivity.

# DATES CLEANING LINE

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## Introduction -

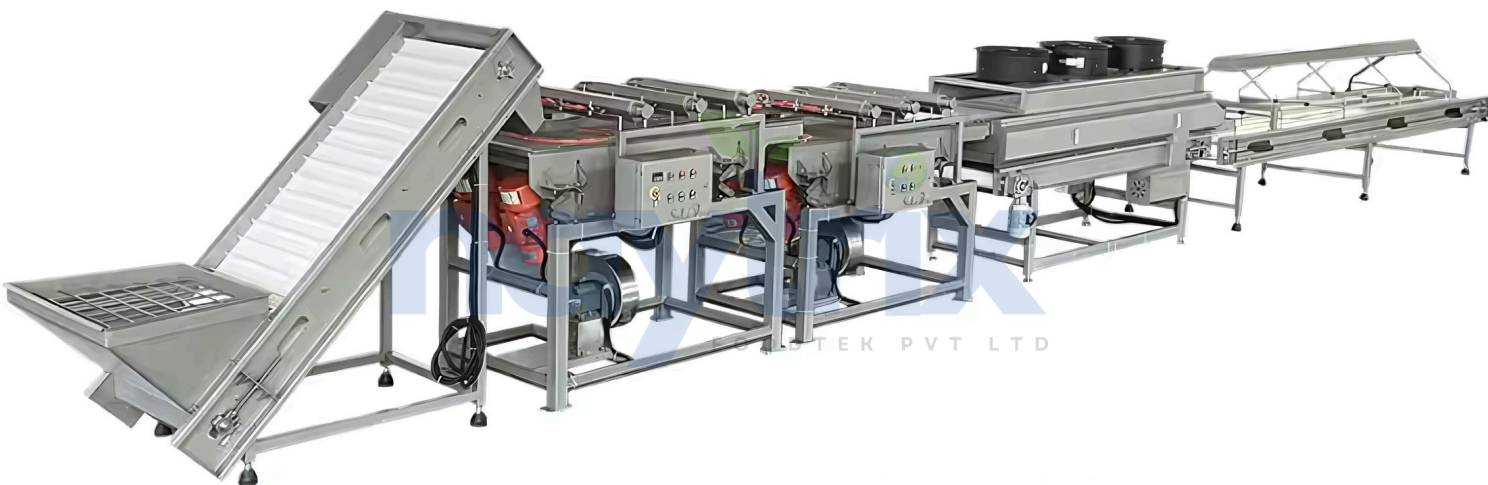
This fully automatic packhouse dates cleaning line is designed for medium and large-scale dates processing operations. With an efficient workforce of about 15 people, the complete line handles everything from raw dates unloading and washing to cleaning, drying, inspection, and packing. The system offers high automation, continuous processing, and simple operation to ensure maximum productivity and consistent product quality.



We understand that every packhouse operation has unique requirements. With output capacities ranging from 500 kg/hr to 5000 kg/hr, our dates cleaning lines are designed to meet the needs of both emerging and established packhouse businesses. For capacities exceeding 1000 kg/hr, we also offer customized solutions tailored to your specific production demands.

## Processing Plant Image

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# DATES CLEANING LINE

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## THE PROCESS

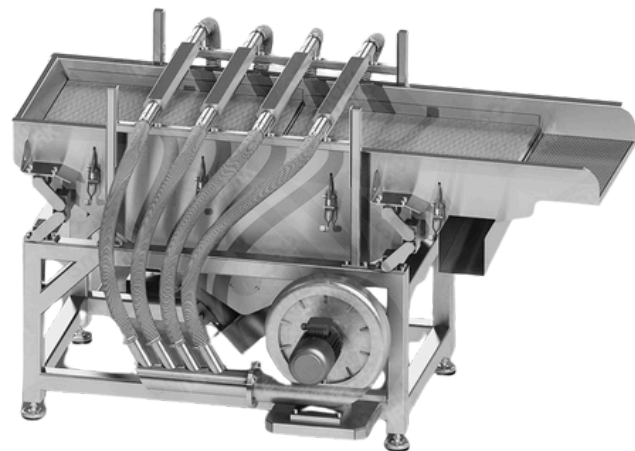
### STEP 1: Lifting Conveyor

The lifting conveyor for the Vibro shaker in the dates cleaning line is designed to efficiently and continuously transport raw dates to the Vibro shaker unit. Made from food-grade materials and featuring adjustable speed control, it provides a smooth and consistent feed, optimizing the cleaning process. Its gentle handling preserves the delicate integrity of the dates, while the inclined design streamlines workflow and minimizes manual labor during the initial cleaning stage.



### Step 2: Vibro Shaker with Air Knife

The Vibro Shaker Machine equipped with an Air Knife is designed to effectively remove dust and light debris from dates by combining gentle vibration with a powerful airflow. The air knife on top blows away dust particles, ensuring cleaner product quality without damaging the delicate dates. This system enhances the overall cleaning efficiency in the dates processing line by providing a thorough pre-cleaning step before further washing or sorting.





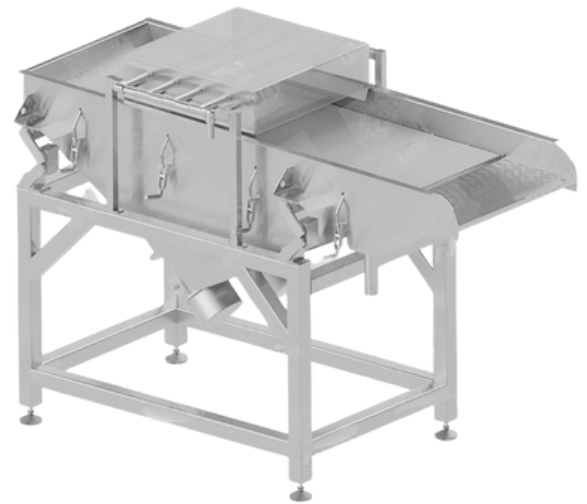
# DATES CLEANING LINE

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## THE PROCESS

### STEP 3: Vibro Sherk with Water Sprays

The Vibro Shaker with Water Sprays combines gentle vibration with a targeted water spray system to thoroughly clean dates by removing residual dirt, dust, and impurities. The continuous shaking motion ensures even exposure of all dates to the water spray, enhancing cleaning efficiency while preserving the product's quality and integrity. This step prepares the dates for subsequent processing by delivering a deeper wash after initial dust removal.



### Step 4: Brush Cleaning (Optional)

The Brush Cleaning unit is an optional but highly effective step tailored for hard dates that require additional surface cleaning. Featuring gentle yet efficient rotating brushes, it removes stubborn dirt, residues, and surface impurities without causing damage to the delicate skin. This process not only improves the overall cleanliness and appearance of the dates but also helps in reducing microbial load, contributing to better hygiene and longer shelf life. Ideal for preparing hard dates for premium packaging or further processing stages.



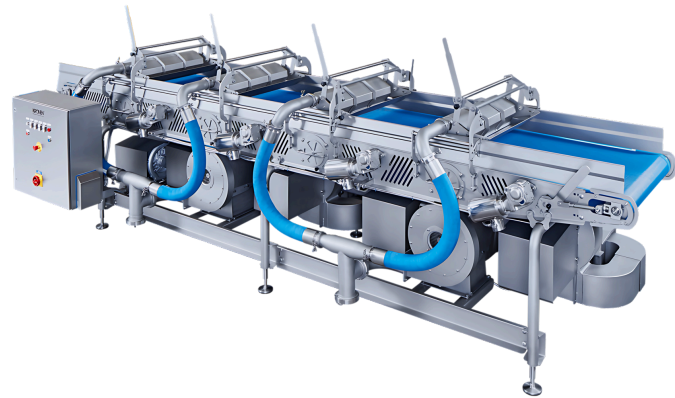
# DATES CLEANING LINE

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## THE PROCESS

### STEP 5: Air-Dryer

The Air Dryer is designed to efficiently remove moisture from cleaned dates using a controlled, high-velocity airflow. This drying process helps prevent microbial growth and extends the shelf life of the product while maintaining the dates' natural texture and quality. Integrated seamlessly into the cleaning line, the air dryer ensures the dates are properly dried before packaging or further processing, improving overall product hygiene and reducing the risk of clumping.



### Step 6: Inspection Conveyor

The Inspection Conveyor provides a smooth and controlled flow of dates, allowing operators to visually inspect and manually remove any defective, damaged, or foreign materials. Designed with adjustable speed control and ergonomic height, it ensures thorough quality checks while maintaining efficient processing speeds. This crucial step helps maintain high product standards and prevents subpar dates from advancing further down the production line.





# LET'S WORK TOGETHER



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