



# MANGO POST-HARVEST HANDLING 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 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.



# MANGO POST-HARVEST HANDLING LINE

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## Introduction -

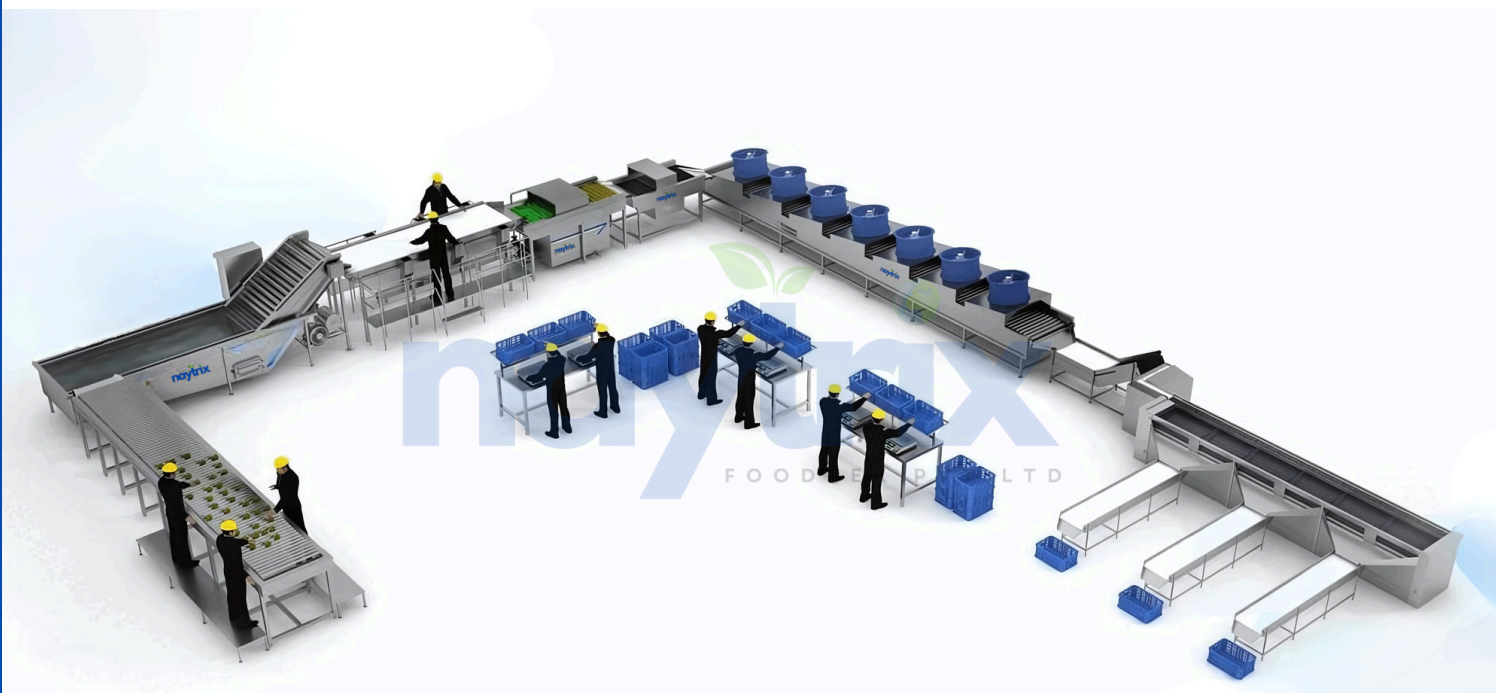
Our Mango Packhouse Line offers a complete, end-to-end solution for the efficient handling, cleaning, grading, and packing of mangoes. Designed to maintain fruit quality while maximizing productivity, the line includes advanced machinery for washing, drying, sorting, waxing, grading, and final packing.

Each stage is carefully engineered to ensure gentle handling and consistent output, making it ideal for commercial packhouse operations focused on quality, hygiene, and efficiency.



## Layout Design

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## THE PROCESS

### STEP 1: Roller Inspection Conveyor

Our 360° Inspection Conveyor is specially designed for mango packhouse operations, ensuring efficient and thorough quality checks. The system gently rotates each mango, allowing workers to inspect the entire surface (all 360 degrees) for defects, blemishes, or damage. This ensures only the best-quality fruit moves forward in the packing process. Built with food-grade materials and designed for easy cleaning and maintenance, it enhances both productivity and product quality in your packhouse.



### Step 2: Bubble Washer Machine

The Bubble Washer Machine is designed to gently and effectively clean mangoes using a stream of air bubbles. This process removes dirt, residues, and surface impurities without damaging the fruit. Ideal for packhouse operations, the machine ensures hygienic washing while maintaining the natural quality of the mangoes. It's a reliable, low-maintenance solution for improving post-harvest cleanliness and quality.





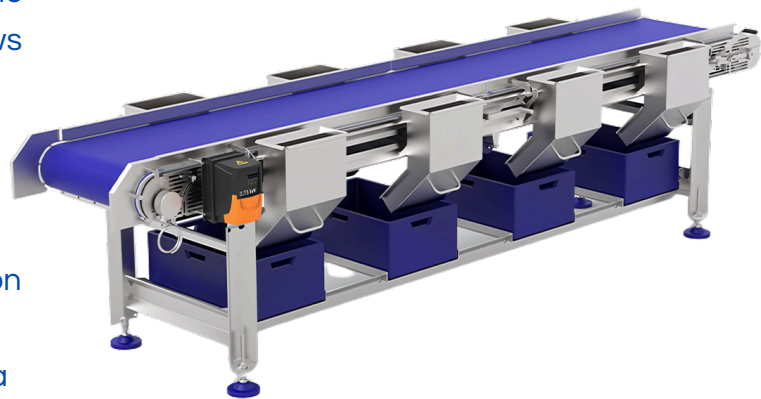
# MANGO POST-HARVEST HANDLING LINE

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## THE PROCESS

### STEP 3: Inspection & Sorting Conveyor

This conveyor system is designed to streamline the initial stages of mango processing. It allows for the efficient preparation, manual sorting, and visual inspection of mangoes before grading and packing. The design ensures smooth fruit movement and provides ample space for workers to inspect and sort based on size, quality, or defects. It's an essential component for maintaining quality control in a modern mango packhouse.



### Step 4: Brush Waxing Machine

The Brush Waxing Machine is designed to apply a uniform layer of food-grade wax on mangoes, enhancing their appearance and shelf life. Soft brushes gently rotate the fruits while evenly spreading the wax without causing any damage. This machine is ideal for packhouses aiming to improve fruit presentation and reduce post-harvest moisture loss.



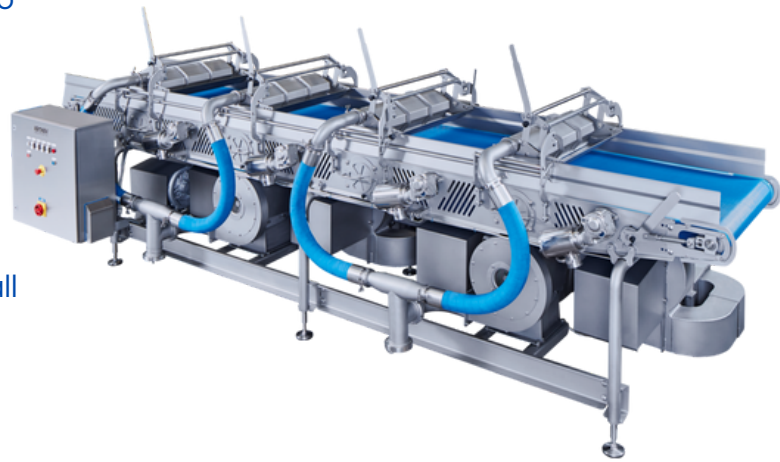
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## THE PROCESS

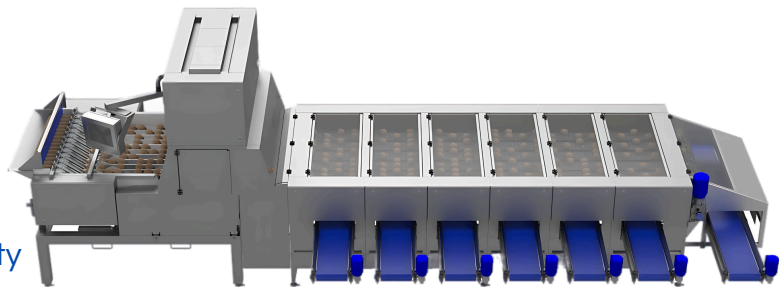
### STEP 5: Air-Dryer Conveyor

The Air Knife Air Dryer Conveyor is designed to remove excess water from mangoes after washing or waxing. High-velocity air jets from strategically placed air knives ensure quick and efficient drying without damaging the fruit. This system helps prepare mangoes for grading, packing, or labeling, improving overall efficiency and product quality in the packhouse line.



### Step 6: Weight Grading Machine

The Weight Grading Machine is designed to automatically sort mangoes based on their weight with high accuracy and speed. It ensures uniformity in packaging by dividing the fruit into predefined weight categories. This system increases efficiency, reduces manual labor, and supports consistent quality control in commercial mango packhouse operations.





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## THE PROCESS

### STEP 7: Box Packaging

The Carton Box Packaging section is the final step in the mango packhouse line, where graded and sorted mangoes are carefully packed into cartons for safe transport and storage. Designed for efficiency and minimal fruit handling, this stage ensures that mangoes reach the market in excellent condition, preserving both quality and appearance.



### Step 8: Move To Cold Storage

After completing all processing and packaging steps, the mangoes are transferred to cold storage to maintain their freshness, extend shelf life, and reduce spoilage. This temperature-controlled environment ensures that the quality of the fruit is preserved until it is ready for dispatch or distribution.





# LET'S WORK TOGETHER



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