



Dry Nuts Processing Machines

MIKROPOULOS

Mikropoulos & Co. L.P.



PROCESSING MACHINES FOR OREGANO & DRIED PERENNIAL HERBS



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This machine is design to process, mainly, **oregano** and all the other perennial herbs. Firstly, it separates the leaf from the stalk then it rubs the leafs and proceeds to the second phase. Afterwards, it follows the sieving so it can be cleaned and further processing such as sorting Oregano sizes. Every kind of dried herb needs its own diameter of sieving. All the sieves are detachable.

Three Basic Models:

- ✓ TR – 100 “NEW” ideal for small productions.
Up to 100kg/h
- ✓ TR – 500 Commercial type with complete production line.
Up to 300kg/h
- ✓ TRZ – 500i Industrial type with complete processing equipment. Up to 300+kg/h



TR - 100

Model	Production	Power	Width	Length	Height	Weight
TR. 50	10 – 50Kg/h	0,75Kw	0,60m	1,50m	1,50m	150Kg
TR. 100	30 – 100Kg/h	1,1Kw	1,28m	1,95m	2,08m	250Kg
TR. 500	60 – 300Kg/h	4,5Kw	5,00m	5,20m	2,85m	1280Kg
TR. 500i	60 – 300Kg/h	10Kw	5,00m	9,5m	4,40m	1800Kg

The industrial models are designed and developed upon customers needs.

They are consisted with the following machinery:

- ✓ Cochlea or Feeding elevator
- ✓ Oregano mechanical separator and sander. Separates the leaf from the trunk.
- ✓ Air cleaner separator of the small stones, Zig-Zag Type.
- ✓ Air cleaner sieve which cooperates through feeding the herbs to a vibratory multi level sieve
- ✓ Vibratory multi level sieve, with different sizes and removable sieves
- ✓ Central electronic control panel

It contains:

- ✓ Feeding strip
- ✓ Plant clamping rollers
- ✓ Cutting knife

After placing the herbs on the feeding strip they move by the clamping rollers to the cutting knives. The cutting knives are manufactured exclusive by stainless steel AISI 304 so they will produce desirable size. Yet features an electronic control panel to check the production.

Basic Options:

- 1) 4mm – 50mm
- 2) 30mm – 180mm



Model	Power	width	length	height	weight
AK.1	1,5Kw	100cm	200cm	140cm	80Kg

Operating voltage 380 V

Power 1 KW

Please contact with us for your desirable cutting range before ordering.



DRIER FOR PERENNIAL HERBS FRUITS & MUSHROOMS

Our Company manufactures static driers "Crossflow" ideal for all kinds of perennial herbs, fruits, mushrooms and all similar. The crossflow driers show a shorter operating cycle as the drying air comes in contact with a big surface of the product and passes vertically from the trays.

Food static driers are constructed with three basic types:

Ξ – 900

Capacity of trays: 900lt, 100 – 200kg.
external dimensions: 1,5m length X 0,85m width X 2,45m height.
power supply: 5KW.
Structure: fully thermally insulated stainless steel.
Trays: fully stainless steel AISI 304L suitable for food.
loading door: insulated single-wing.
Control panel: With thermostats to set a desirable temperature, operating switches, indicator lights and control the analog humidity gauge with a electronic program upon request.
Operating voltage 220 or 400Volt.

Ξ – 1800

Capacity of trays: 1800lt, 200 – 400kg.
external dimensions: 1,57m length X 1,45m width X 2,45m height.
power supply: 9,5KW.
Structure: fully thermally insulated stainless steel.
Trays: fully stainless steel AISI 304L suitable for food.
loading door: Double-wing.
Control panel: With thermostats to set a desirable temperature, operating switches, indicator lights and control the analog humidity gauge with a electronic program upon request. Operating voltage 400Volt.

Video Ξ – 1800

Ξ – 11.000

Capacity of trays: 11.000lt, 1000 – 2000Kg.
external dimensions: 5,35m length X 3,5m width X 3m height.
Thermal power: 35.000Kcal/h.
power supply: 5W three phase.
Structure: fully thermally insulated stainless steel upon request.
Trays: upon request.
loading door: insulated Double-wing.
Control panel: With thermostats to set a desirable temperature, operating switches, indicator lights and control the analog humidity gauge with a electronic program upon request.



X-1800



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