

HIGH CAPACITY CANNING LINE – “NIKO” Germany

1. Line for producing pasteurized conserves in jars /cans

2. Producer: “Niko”- Germany.

The nomenclature of the products which could be produced by it are:

- 3. **Vegetables:** tomatoes, green /red peppers, peas, aubergines, cucumbers and mushrooms – in marinade and/or sterilized, different kind of marinades, conserves for direct use.
- 4. **Fruits:** jams, marmalades and compotes made of different fruits – cherries, peaches, strawberries, etc.

5. Production capacity: (jars)

5 000 jars /h – cucumbers 3-6 cm

3 000 jars/h – cucumbers 6-9 cm

6 000 jars/h – for round fruits and vegetables

2 - 3 000 jars/h for preliminary manipulated fruits and vegetables

6. General consumed resources for production:

power supply – 45 kWh

- steam – 2.5 t/h

- pure water – 10 m³ /h

- cooling water during pasteurization – 10 m² /h

- air – 10 Nm³ /h

- pressure – 5 bars

-The line is situated at 200 m² .

7. The main machines are:

- **Calibrator** for sizing the raw material – 7 tons /hour , 5 diameters

- Rotating table for passing the empty jars/cans.

- Machine for rinsing the jars

- High productive **machine for filling** supplied with: vibration oar, table for filling, jars transport, band for back transportation of the nonstandard products and elevator. 5 000 pcs/h

- **Continuously working pasteurizing tunnel** 98°C, length 19, 60m, inlet capacity 6 000 pcs/h