
Vacuum Pre-Cooler

Salient features

- Machine for pre-cooling the leafy vegetables.
- Lowers the saturation pressure and temperature.

Advantages

- ✓ Removes the field heat and free water from the leafy vegetables.
- ✓ Enhances the shelf life of the vegetables.

Specifications

Material of construction: Machine body is made using mild steel and tray is made using SS 202.

Storage capacity: 20 kg

Vacuum pump: 1 hp

Overall dimensions (LxBxH): 28 x 26 x 26 inches

Machine developed by

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Year

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Cost

₹ 40000/- approx

*More
information*

Status of commercialization / Patent / Publications

Patent

Ready for commercialization