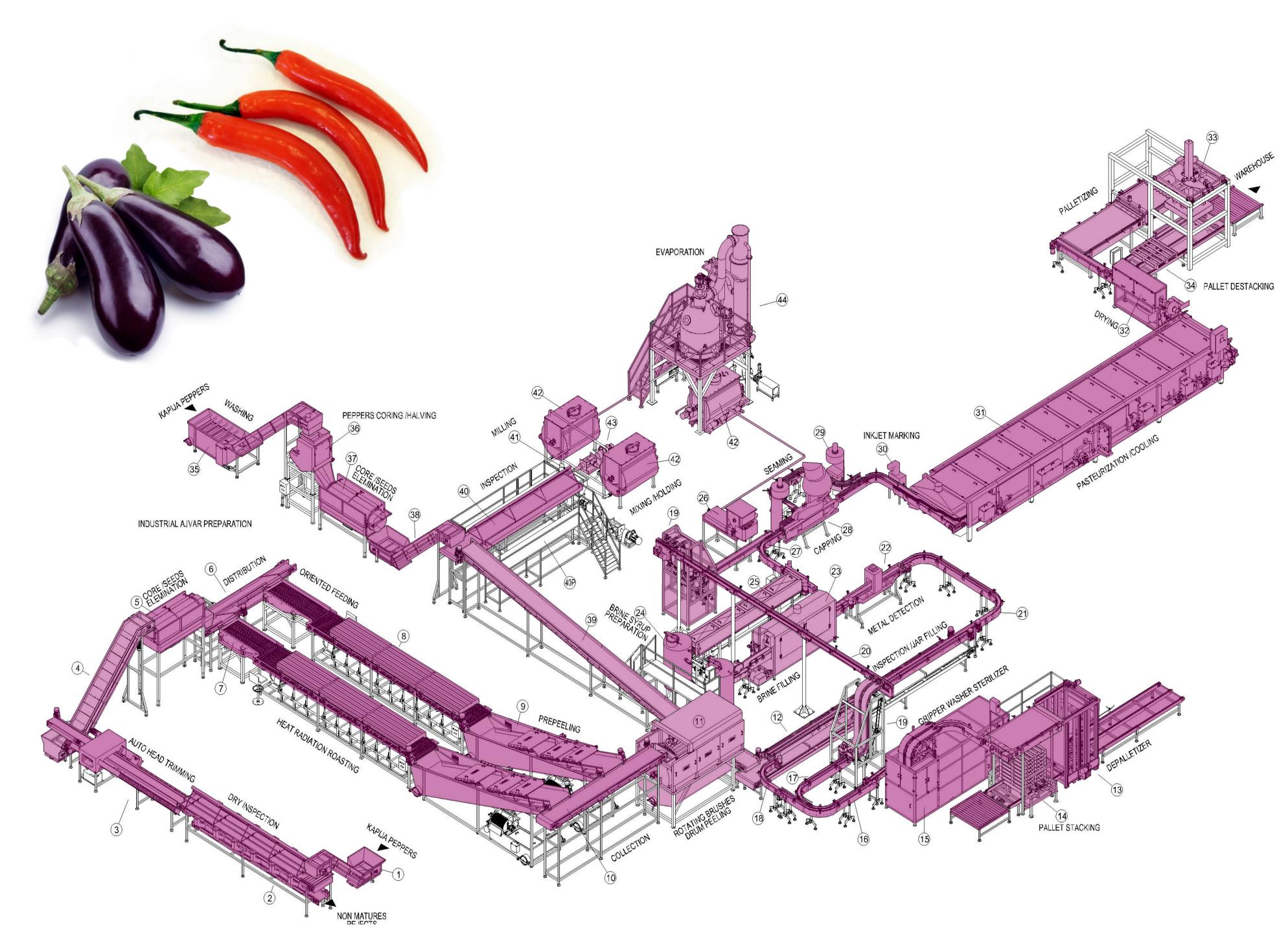


PEPPERS & AUBERGINE

ROASTING LINE



DRY INSPECTION AUTO HEAD TRIMMING CORE SEEDS ELIMINATION DISTRIBUTION ORIENTED FEEDING **HEAT RADIATION ROASTING PREPEELING ROTATING BRUSHES DRUM**

PALLET DESTACKING **DEPALLETIZER GRIPPER WASHER STERIL-INSPECTION JAR FEELING METAL DETECTION BRINE FILLING BRINE SYRUP PREPARA-**

CAPPING SEAMING INKJET MARKING MIXING / HOLDING **EVAPORATION** PALLET DESTACKING PASTEURIZATION/COOLING







designing & manufacturing first pepper corer/halver in 1990, bigtem continually made critical improvements on this machine and has served dozens of clients in 20 countries, having reached a sales record of 242 machines to date.

The ajvar, pepper & aubergine roasting line operates with water turbine corers, deheaders and rotating stud roasting tunnels. bigtem has developed new generation radiation heat roasting tunnels, water brush peelers that require no labor, increases effectiveness and consumes minimum amount of gas & water, taking advantage of the technological advancements to process ajvars, peppers and aubergines.



