

AIR SEALING SYSTEM

for potatoe boxes storage

Air tube sealing system for drying potatoes and onions





The air tube hangs high above the boxes in the coldstorage unit. The entire construction hangs from a galvanised steel support pipe using chains and rubber.

The air tubes are made to measure and are available in diameters of 60 and 80 cm.

The system has been developed so that the air tubes can be individually managed from the floor or the corridor by one person, the continued air pressure is monitored by the Air Control Unit. When removing boxes from the storage facility the air tubes can be deflated by simply connecting a pump to the Deflation Tap, deflating the tubes avoids damage. Filling or emptying the storage unit is a “one man job” thanks to the user friendly Air Tube System.

The air tube sealing system is suitable for blowing the product dry as well as sucking the air through the boxes.

The tapping point, 2 taps of 40 mm and a length of PVC tubing, is located close to or in the pressure chamber and is connected to the Air Tube.

The Air Control Unit regulates the pressure of approx. 10 mbar in the tube and prevents the influence of temperature and high and low pressure areas. The air supply for the unit comes from a ventilation pump or a compressor when using compressed air.

The Air Tube system which was introduced in 2009, is now running successfully in Holland, Belgium, Germany, France and Switzerland. Our great international success is due to the quality of our Air Tube system.

