

COCONUT MILK PROCESSING LINE









































COCONUT RECIEVING AND WASHING

A coconut receiving and washing machine automates the initial process of coconut milk processing line. It typically uses to receive and clean the coconuts with water, ensuring they are free of debris. After washing, the clean coconuts are automatically transported to the next stage of the production process, ensuring a hygienic and efficient workflow in coconut milk production.



Vision

Ensure uniform cleaning, leading to better quality control and consistent product quality.



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



Mission

Effectively removing dirt, dust, and debris, the machine upholds quality standards, promotes food safety, and boosts production efficiency.



Maintenance

Using a PVC belt, easy to clean, sanitize, replace, and highly flexible.



This conveyor is designed to transport and sort coconuts based on size, quality, or other criteria. It uses a conveyor belt system to move coconuts along a path where they are inspected and sorted, ensuring only the desired coconuts proceed to the next stage of processing.



Made of 304 stainless steel

Meet the demands of food hygiene and safety.

Used for transporting and sorting coconuts

Easy to clean and maintenance.

Reducing errors and improving product quality

Increasing the efficiency of the sorting process compared to manual sorting..



ROTARY WASHING MACHINE

This machine is designed for the efficient and continuous washing of coconut meat. It consists of a rotating drum or cylinder where the coconut meat is placed. As the drum rotates, the coconut meat is agitated while being sprayed with water or cleaning solutions. The machine's surface is made of stainless steel with food grade sanitary and ensure long service life. The machine's surface is made of stainless steel with food grade sanitary and ensure long service life.



Function

Provides a high level of cleaning efficiency by using rotary motion, ensuring all surfaces are thoroughly washed.



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



COCONUT MEAT GRINDING

This machine is designed for grinding and crushing coconut meat into shredded coconut flakes. Our coconut scrapper can be adjusted to produce smaller or larger particles based on customer needs, ensuring consistent texture and quality.

This process typically involves rotating blades or grating surfaces that break down the meat into small particles. The finely ground coconut allows for more efficient extraction of coconut milk, as the surface area of the meat is increased.



Mission

Break down the meat into small particles for more efficient extraction.

This process will making it easier to press out the milk from the meat during the extraction process.



Materia

Made of 304 stainless steel, meet the demands of food hygiene and safety.



Maintenance

Stainless steel constuction ensures maximum durability, easy to clean and maintenance.



SCREW PRESS MACHINE MODEL B1500

This machine is designed for efficient coconut milk extraction as a first step. It extracts liquid efficiently while maintaining some moisture in the fiber. The machine's surface is made of stainless steel with food-grade sanitary construction, ensuring long service life.



Function

Efficiently extract liquids from fibrous materials while maintaining some moisture in the fiber.



Materia

Made of 304 stainless steel, meet the demands of food hygiene and safety.



Maintenance

Stainless steel constuction ensures maximum durability, easy to clean and maintenance.

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Screw press Machine Model F1500

This machine is designed for efficient coconut milk extraction as the second step. It extracts liquid effectively, leaving the fiber much drie. This provide an efficient extraction and dewatering of materials. The machine's surface is made of stainless steel with food grade sanitary and ensure long service life.



Function

It features a cast screw that extracts liquid effectively, leaving the fibrous material much drier.



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



MIXING TANK (STREAM JACKET TANK)

A Mixing tank is used for heating coconut products. It features an outer jacket that allows steam to circulate around the inner tank, evenly heating its contents. This tank is ideal for operate tasks like pasteurization, cooking, or maintaining the temperature of coconut milk, ensuring consistent and efficient processing.



Mission

Ensure uniform blending and consistency of ingredients in the production process



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.

Its customizable features ensure optimal efficiency and product quality. The machine's surface is made of stainless steel, meeting food hygiene standards and ensuring a long service life.



CAN FILLER & SEAMER

This process automates filling and sealing cans with coconut milk. It ensures precise and hygienic filling to prevent contamination, while the seaming mechanism securely seals the cans to maintain freshness and extend shelf life. The system is designed for high-speed, reliable operation and features adjustable settings for various can sizes.



Vision

Prevent contamination and preserve the freshness and quality of the product byusing can filler and seamer



Material

Made of 304 stainless steel, meet the demands of food hygiene and safety.



Mission

Automates filling and sealing with precision and speed, handling various can sizes while ensuring uniformity and freshness.



Maintenance

Stainless steel constuction ensures maximum durability, easy to clean and maintenance.