



Tomato Line



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Elevating Infeed Conveyor with Metering Hopper



Lakewood's elevating infeed conveyors allow you to introduce your produce onto your packing line easily, evenly, and efficiently. Each infeed conveyor comes standard with an adjustable metering hopper which allows workers to gently dump product into the hopper without having to manually spread it around to get an even flow over the next pieces of equipment in your line. This conveyor also features multiple telescopic frame adjustments which make it possible to adjust your conveyors angle and leg height with ease.



How our Elevating Infeed Conveyor works:

Workers simply tip lugs of grape or cherry tomatoes over into the adjustable metering hopper. Once the tomatoes are in the hopper, the conveyor below begins moving the tomatoes from the bottom of the hopper up and over the incline of the belt in order to reach the height of the next pieces of equipment in line. With a fully adjustable frame, and telescopic legs, it fits the front end of almost any packing line, and takes the work out of ensuring an even flow of product throughout your line.



Trash and Small Tomato Eliminator



How our Trash and Small Tomato Eliminator works:

The Trash and Small Tomato Eliminator is fed by the elevating infeed conveyor, where tomatoes are spread evenly across the width of the machine. As the tomatoes cross over the sizing bars, the gaps between the bars allow the smaller tomatoes and unwanted debris to fall through while the sizes you want remain in-line to continue through the washing process.

The dropped debris and small tomatoes drop onto a conveyor below the sizing gaps, and are conveyed away for disposal.



Brush Washers



How our Brush Washer works:

Tomatoes are fed into the brushes at the infeed end. As more product enters the brusher bed, it forces the tomatoes to advance and tumble, exposing all surfaces to the brushing, spray washing, waxing, or drying action if equipped with the appropriate options.

There are a number of different styles and sizes available - please contact us for more information on what might work best for your specific application.

All of Lakewood's Brush Washers are available with a catch pan beneath the brusher bed for keeping excess water off of the floor.



Visit us online at

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for video links, product listings, and more!

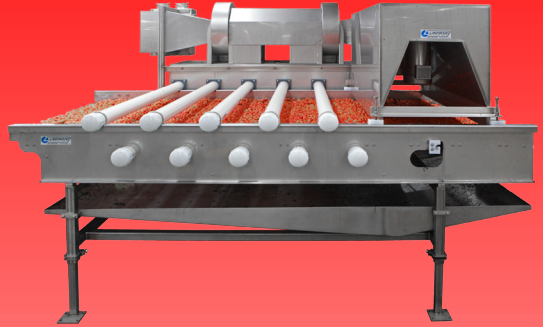


Dryers

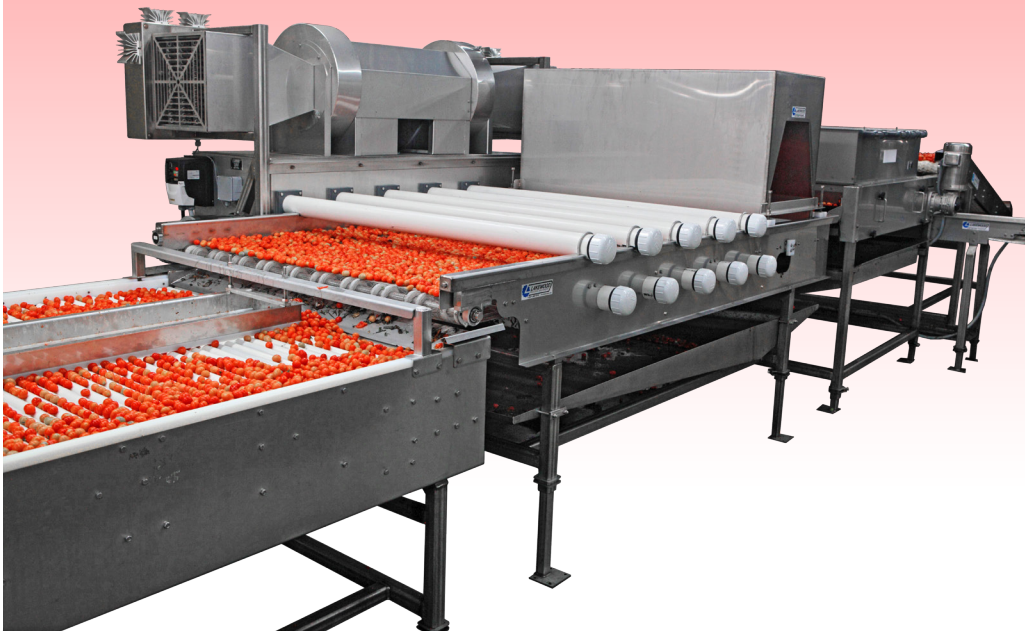


How our Dryers work:

Lakewood's advanced drying system incorporates our newly upgraded Dryer with heated air as well as our extremely popular Water Stripper. Our Water Stripper includes two powerful air knives and a 'wicking-brush' mounted beneath the fine mesh wire belt conveyor to remove as much water as possible left over from the washing process. After receiving the 1st push of air from the Water Stripper, tomatoes are gently conveyed between a top and bottom section of heated air to further remove moisture from the product.



Lakewood offers custom length and width drying systems to accommodate any facilities needs, and also offers the addition of a Water Stripper Conveyor to further ensure that all moisture is completely removed from product before it continues down the packing line. Call us to learn more about your drying options!



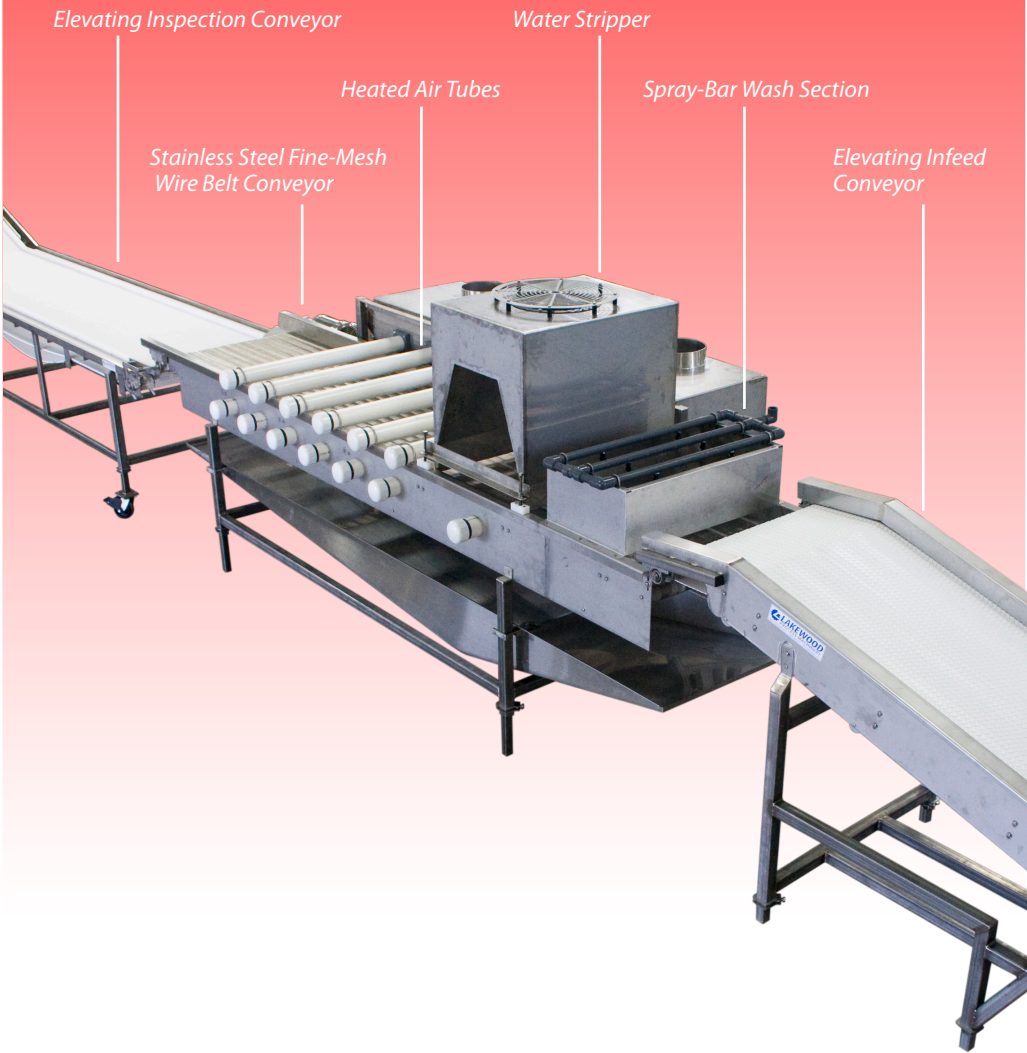
Washer / Dryer Combos



How our combination Washer & Dryers work:

Wash and dry all on the same conveyor with one of Lakewood's tomato Washer / Dryer Combos. Each combo is equipped with a spray-wash section at the infeed end where tomatoes are thoroughly washed. Next in line is the best-selling Lakewood Water Stripper, which includes two powerful air knives that strip water from the product. Following the Water Stripper are heated air tubes above and below the conveyor, where the remaining excess water is removed to get your tomatoes as dry as possible before continuing through the line.

Lakewood offers a growing number of styles and sizes of the Washer / Dryer Combo to suit the needs of both low volume and high volume tomato packing facilities. Call us today for more information on what combination could work best for you.



Roller Inspection Conveyors



How our Roller Inspection Conveyors work:

Tomatoes enter the Inspection Conveyor from the infeed end. As the PVC rollers move along the length of the conveyor, each roller turns - encouraging the product to show all sides while in front of your grading personnel. Our Roller Inspection Conveyor comes with or without a center trash lane for unwanted debris and bad product. When integrating the center trash lane onto this machine, we also include a trash chute which drops trash and bad product down to the trash belt where it exits the main flow of the line.

Our Roller Inspection Conveyors are available in standard and custom sizes to ensure the best fit for your facility.



Built in center trash lane exit chute



Flat / Elevating Inspection Conveyors



How our Inspection Conveyors Work:

Product is fed onto the Inspection Conveyor as evenly as possible at the infeed end. As tomatoes pass the grading personnel, they manually remove bad product and debris and place it into the convenient 3" wide trash lane conveyors located on both sides of the conveyor. Trash and debris is then conveyed down to the end of the conveyor where it is dropped into a lug, setting on the standard lug mount that is included with the purchase of any Lakewood Inspection Conveyor. Product continues down the length of the Inspection Conveyor where grading personnel continue to pull bad product and debris from the main flow of the line.



Lakewood offers both flat and elevating inspection conveyors in a wide range of lengths and widths. We also offer both rubber belt inspection conveyors with easy to clean, hinged wipe-off trash lanes, and a number of different plastic belt styles. Our inspection conveyors are also available with overhead light kits and trash conveyors in place of lug racks.

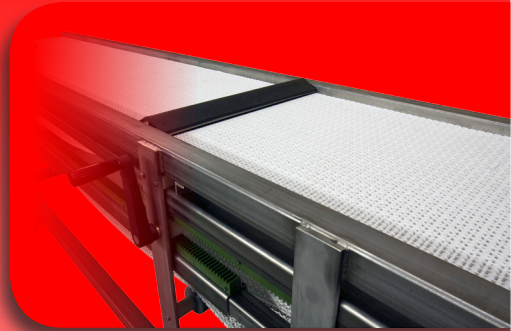


Flow Divider Conveyors



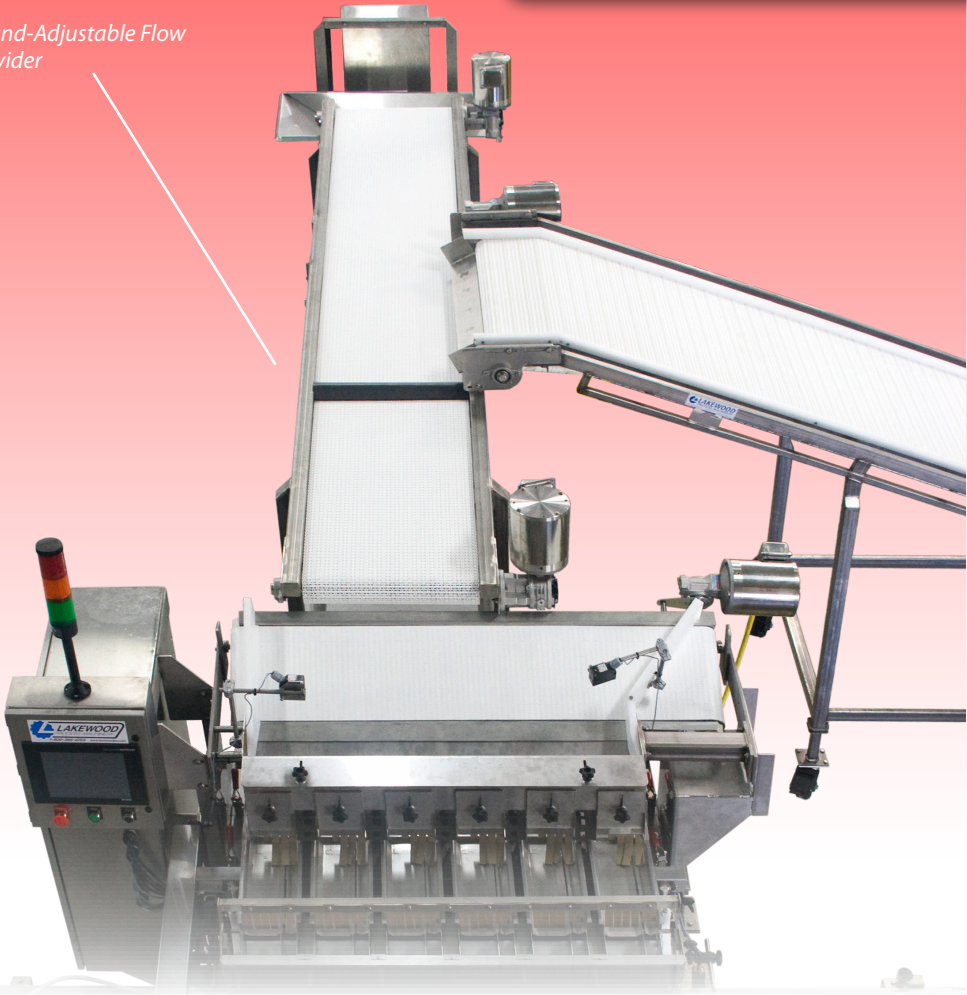
How our Flow Divider Conveyors work:

By turning a hand crank, the operator moves the dividing point to a desired position without affecting the conveyors discharge point. This allows perfect control over the amount of product that feeds two machines or conveyors. It is not necessary to relocate conveyors or machines on the floor - Infeed conveyors feeding the flow divider remain in place. Machinery or conveyors located at the discharge ends of the flow divider belt also remain stationary while only the infeed position of the flow divider is mechanically moved.



Custom Widths / Lengths Available

*Hand-Adjustable Flow
Divider*

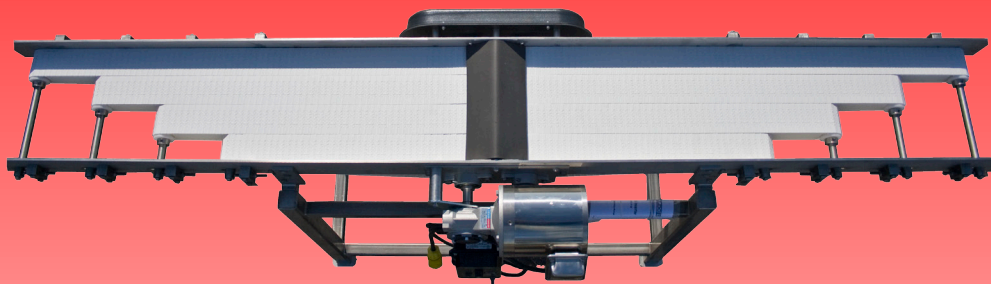


Stagger Belt Conveyors



How our Stagger Belt works:

Tomatoes are conveyed from a single infeed conveyor and onto the Lakewood Stagger Belt - Once on the Stagger Belt, tomatoes are sent in opposite directions onto two separate grading conveyors. This innovative design spreads product out evenly across the two parallel conveyors to allow for more accurate and more efficient grading / inspection.



Custom Widths / Lengths Available - Call for more info!

Transfer Conveyors



Lakewood has an unlimited amount of transfer conveyor designs in all different shapes and sizes. Our goal is to ensure that you can get the equipment that you need to work within the limitations of your new or existing facility. More often than not, our custom transfer conveyors can make this goal achievable.

Lakewood offers anything you will need to get your product to the next machine in line, whether it be a flat-top rubber belt conveyor, a plastic flighted elevating conveyor, or anything in between, we have you covered.

Built with stainless steel frames, bearings and motors, and easy-clean wash down safe components, cleanup is quick and easy.



Clamshell Scissors Denester



How our Scissors Denester works:

Step 1: A closed 'scissors' plunges between clamshells

Step 2: Once the scissors are in place, they open, separating the clamshells from one another

Step 3: The loosened clamshell falls down to the tracks to the filler

The Scissors Denester comes standard with any purchase of a WeighMaster & is available to fit onto any of our popular volumetric fillers (both single, and dual lane models)

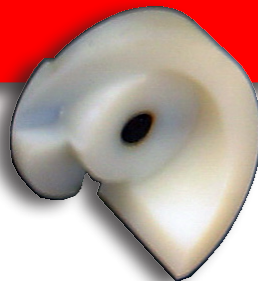


Clamshell Wheel Denester

How our Wheel Denester works:

Clamshells are placed onto the rear loading section of the wheel denester, where they are staged until a hopper eye recognizes tomatoes in the filler's hopper. As tomatoes are recognized, the denester automatically starts the denesting process to ensure very little spilled product, and will keep moving clamshells under the hopper at all times, assuming the hopper is being fed at a steady rate.

The key to our wheel denester is the precision machine designed wheel which separates the cups from one another. For each rotation of the denester wheel, a clamshell will gently fall onto the filler's container conveyor



Volumetric Clamshell Filler for Grape & Cherry Tomatoes



How our Volumetric Tomato Filler works:

Clamshells are fed onto live belts and stay on the same belts until discharge. As the clamshell moves under the filling hopper, it is filled to the specified volume and stays in place until the next clamshell replaces it. Filled clamshells are closed and conveyed where they can be packed on a Lakewood Packing Table or conveyed for shipping.



*Our Volumetric Clamshell Filler for Grape & Cherry Tomatoes includes the industry's most effective **no-bridge hopper system**, designed specifically to allow small tomatoes to fill containers without bridging or clogging the filling area.*

Runs up to 200 containers per minute!



Features: Quick Changeover (Adjustable from 4.4 oz to 2.75lb - no tools necessary) // Easy Maintenance (Filler is built with an easy-to-clean, open design) // Includes powered 'paddle-closer' // Adjustable hopper height from 42" to 52" to fit in almost any existing line

FastPak 24 / Fill-by-weight Clamshell Filler



Sustainable Average Production Speeds:

Pint clamshells: 160+ cups per minute / 6,600+ lbs per hour

1 lb clamshells: 80+ cups per minute / 4,800+ lbs per hour

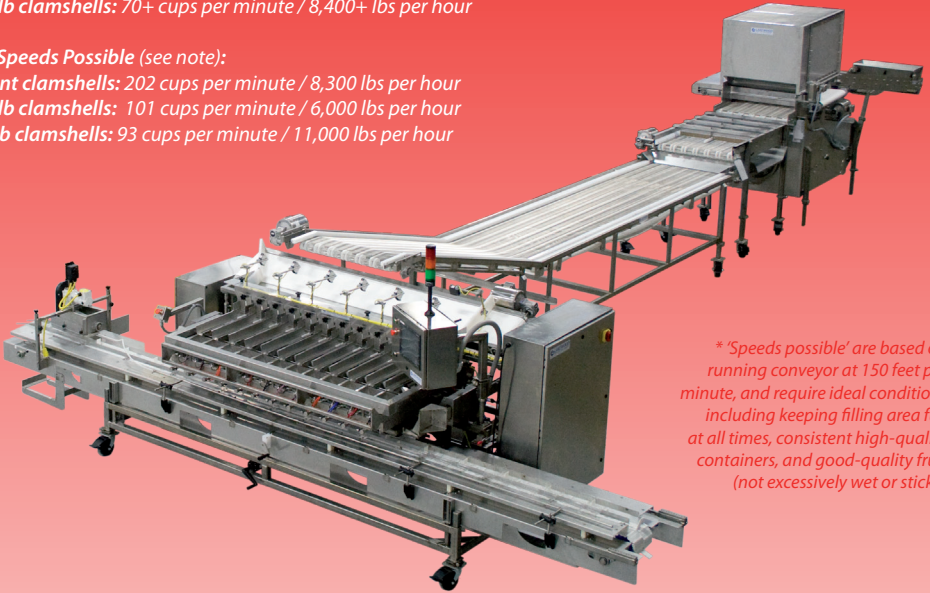
2 lb clamshells: 70+ cups per minute / 8,400+ lbs per hour

* Speeds Possible (see note):

Pint clamshells: 202 cups per minute / 8,300 lbs per hour

1 lb clamshells: 101 cups per minute / 6,000 lbs per hour

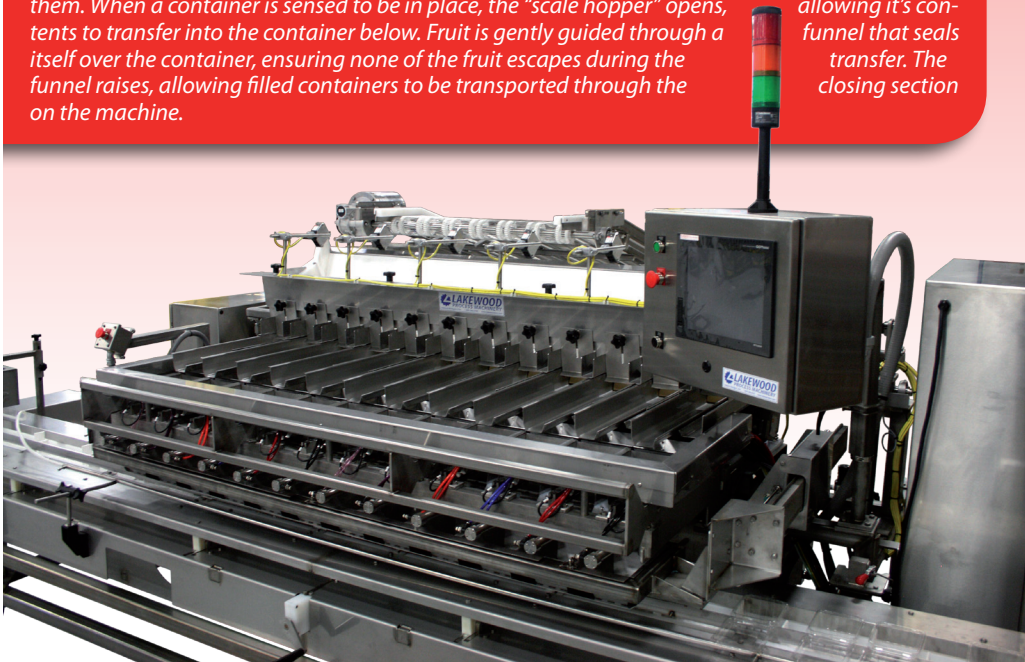
2lb clamshells: 93 cups per minute / 11,000 lbs per hour



* 'Speeds possible' are based on running conveyor at 150 feet per minute, and require ideal conditions including keeping filling area full at all times, consistent high-quality containers, and good-quality fruit (not excessively wet or sticky)

How our FastPak 24 Works:

Tomatoes are fed from a tilt belt (see next page for more information on tilt belt system) into the 24 "scale hoppers" that will hold pre-weighed batches until containers are conveyed in place beneath them. When a container is sensed to be in place, the "scale hopper" opens, tents to transfer into the container below. Fruit is gently guided through a itself over the container, ensuring none of the fruit escapes during the transfer. The funnel raises, allowing filled containers to be transported through the on the machine.



FastPak 24 / Fill-by-weight Clamshell Filler



FastPak 24 Features:

- 24 scale hoppers with 12 drop points ensures maximum production rates - Filling action never stops.
- Clamshells with the same footprint (4.4oz, 6oz, pints, and some qts.) require very little adjustment.
- Lane adjustments are hand-crank for fast / easy changeover when changing from pints to 2lbs or larger.
- Quick release funnel cartridge shuttles to the front of the machine for easy changeover and cleaning.
- 1 single transport conveyor fits all container sizes.
- Touch screen with menus simplifies all settings.
- Minimum drop heights ensure less bruising of fruit.
- Fills hinged clamshells 4.4oz - 4lb.
- Legs adjust up / down 10".

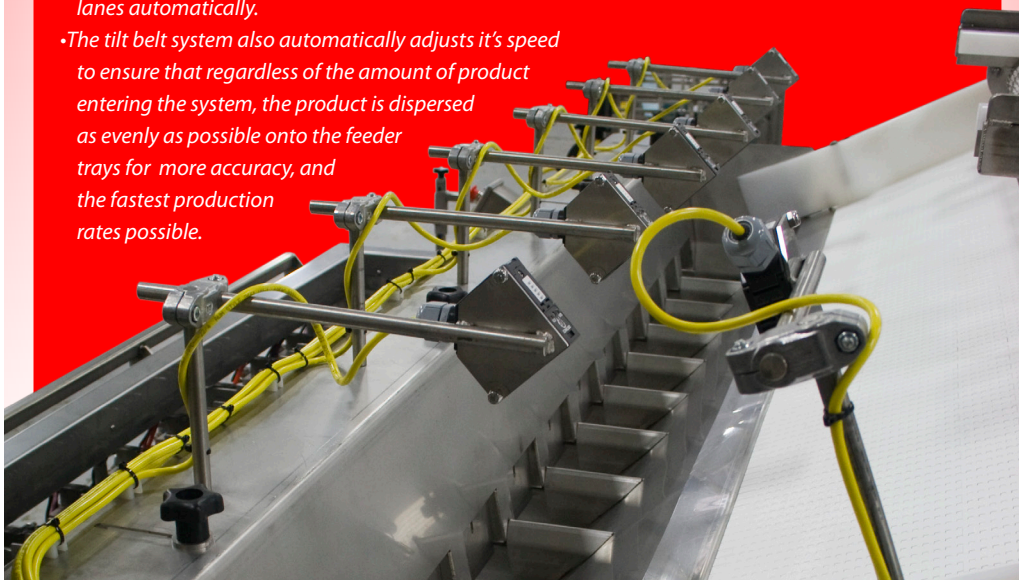
New Simplified User Interface for Easy Operation!

NEW & IMPROVED Fill-by-weight Features:

- New program that virtually eliminates the need to make adjustments to achieve the proper balance of speed and accuracy - the program makes these adjustments automatically.
- Drop heights reduced to an absolute minimum for the most gentle filling possible.
- All lanes easily tilt up and tilt belt pivots automatically for extremely easy cleaning.
- Indexing conveyor now collects any possible spilled product and returns it to a lug.
- Automatically runs fewer lanes as volume decreases during production to ensure steady, non-interrupted production regardless of volume.

NEW Tilt Belt Features:

- As product enters the FastPak 24, the sensors on the tilt belt ensure that the first two feeder trays are always being fed.
- As the volume of product increases, the tilt belt gently carries the product over into the remaining lanes automatically.
- The tilt belt system also automatically adjusts its speed to ensure that regardless of the amount of product entering the system, the product is dispersed as evenly as possible onto the feeder trays for more accuracy, and the fastest production rates possible.



Quad-Slide Clamshell Denester

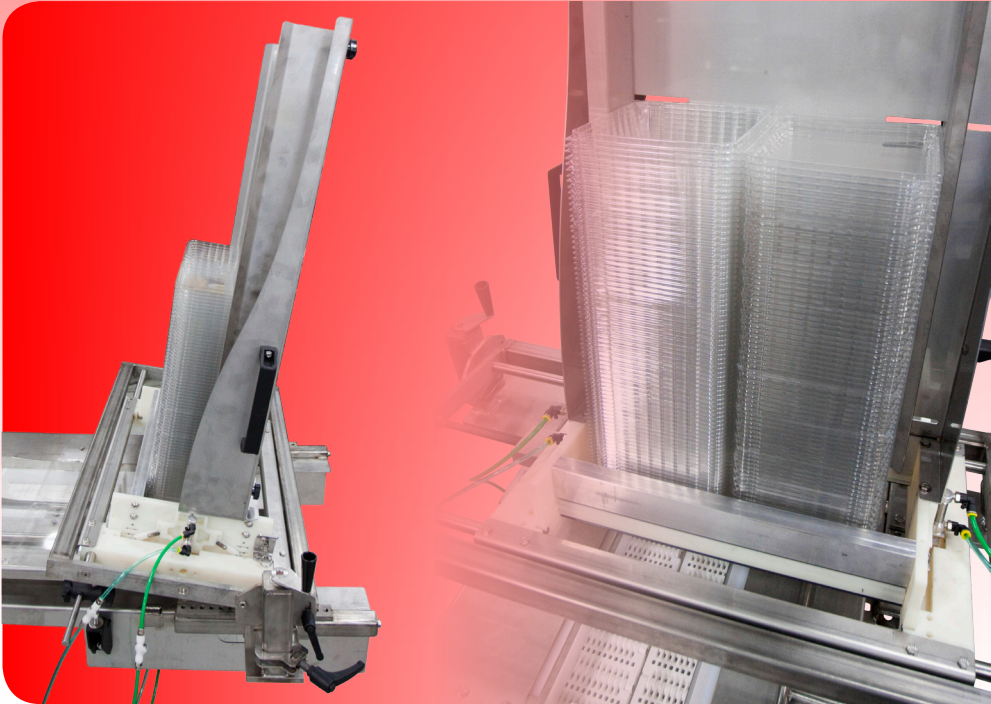
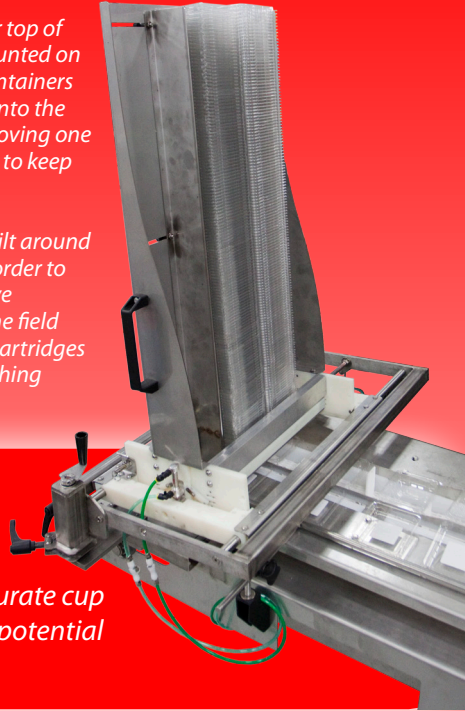


How It Works

Clamshells are staged in their custom fit cartridges over top of an indexing conveyor. As the hopper eye (included) mounted on your filler's hopper recognizes berries and a need for containers below, the denester simply 'flicks' the container down onto the conveyor. Changing container sizes is as simple as removing one cartridge and replacing it with another, and your ready to keep denesting.

The most exciting feature of this machine is that it is built around the footprint of each customer's specific containers. In order to ensure the highest levels of speed and accuracy, we have essentially taken the need for making adjustments in the field entirely out of the picture by giving you custom-made cartridges that are guaranteed to denest your containers with nothing more than some initial fine tuning.

The Quad-Slide Clamshell Denester is our most innovative denester to date, capable of running cups at extremely high rates of speed while maintaining accurate cup placement, and significantly lowering the potential for doubles, or missed containers.



Box Fillers



Lakewood offers a number of different box fillers - from single head, to four head box fillers along with a number of different features and add ons - we have what you need for quick and accurate box filling.

Our stand alone box filler options include weigh hoppers or on-conveyor scale systems, and vibratory or belt feed box filling.

How our box fillers work:

Product is conveyed into a hopper on the rear end of the machine and then into a feeder tray (vibratory or belt feed) which either feeds the box directly (over an on-conveyor scale) or into a weigh hopper. As the weight nears it's specified amount, a dribble gate is activated to maximize accuracy until the scale has reached the correct weight.

Boxes can either be conveyed to, and off from the filling station via an index conveyor, or they can be manually placed and removed.



Packing Conveyors and Tables



An essential part of every packing line is having a reliable packing conveyor to keep up with the packaged product exiting your filling system. Lakewood's **Dual Level Packing Conveyor** is the most efficient method to case pack clamshell containers and is built to last. As clamshells feed onto the top conveyor, packers take empty cases which are stored on the overhead shelf or roller conveyor and place them on the packing platform. Clamshells are manually placed into the empty cases, and once full, the cases are simply pushed onto the lower conveyor which will take full cases to the box collection conveyor (not shown) and will be staged for palletizing.



Any dual level packing conveyor is available with a coding section

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Lakewood's **Rotary Packing Tables** allow you to get the job done even on a budget. The simple "lazy susan" design allows clamshells to collect on the rotating table while packers case pack into empty boxes. This durable packing table is made on a simple stainless steel adjustable height frame with a solid UHMW top. Our Rotary Packing Tables come in your choice of a 48" or 60" diameter top.

Tomato Line Layouts



Lakewood Process Machinery has a full staff of knowledgeable and experienced engineers who help our sales team work with our customers to ensure a good fit for our equipment in your facility. We offer (upon request) full line layouts, and facility drawings so you can visualize every aspect of what your project will look like once installed.

Call us today to get a line layout for a tomato packing line!

