



Processing of green beans

Complete processing systems
for green beans



Supplying complete processing lines

We can help you make the right choice and manufacture a processing line to suit your requirements. All our processing lines are assembled and tested in our factory prior to delivery.

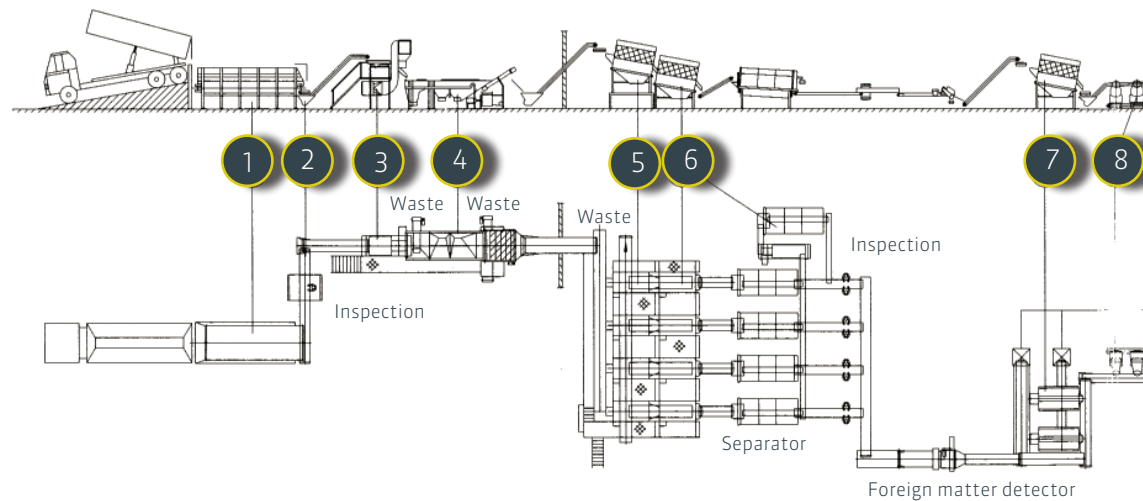
After delivery, the lines are reassembled on your premises and tested again.

To ensure that you derive the highest possible benefit from our unique, patented, modular systems, we offer on-site training of your personnel.



Preparation line for green beans

Capacity: 6-8 tons/hour



Mechanical trimming

The trimming process includes separation of clusters of beans. Removal of stems. Snipping of both ends. Removal of unsnipped beans

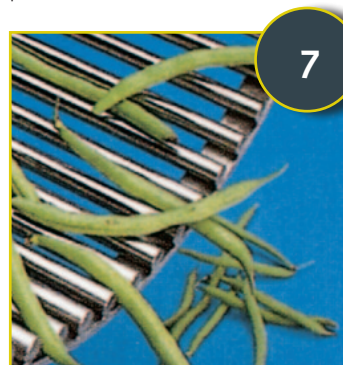
Followed by a second-stage snipping of all unsnipped beans removed after the initial trimming process for final snipping. Foreign matter detector

Diameter grading

- visual inspection and cutting.

During this process, the machine grades the beans according to a preset diameter which may be adjusted during operation to suit individual requirements. Green beans with a small diameter can be processed as whole beans

The larger beans going over the end of the grader are cut according to the requirements of the individual processor, either crosswise or lengthwise (French style)



Cabinplant is an established supplier of complete filling lines for a number of different industries.



Product reception

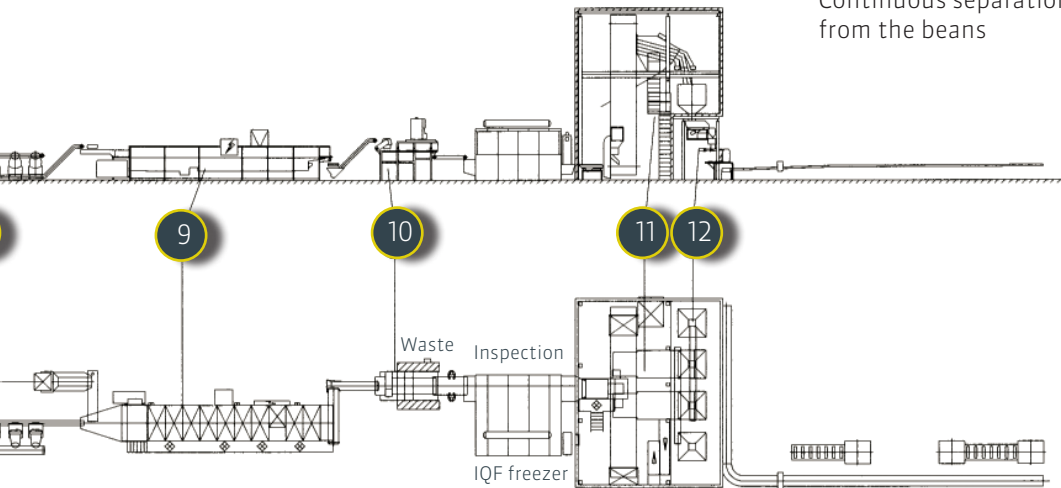
Green beans are trucked directly to the plant from the harvesting fields and unloaded into the bulk feeder

From the bulk feeder, the product is weight-controlled for even product flow through the line

Product cleaning

Efficient cleaning is essential for the final result. Thus, product cleaning includes: Pneumatic separation of leaves and beans. Continuous separation of stones from the beans

Flotation washing for removal of dust, debris and earth. Mechanical collection of waste from above process. From product cleaning, the beans are conveyed to subsequent processing



Integrated blanching, cooling and conveying

Heat treatment of the product is carried out on the Cabinplant blanching system. Conveyed through the machine on a perforated belt, the product is preheated, blanched and cooled at accurate temperature and retention time with minimum consumption of energy and water thanks to our counterflow system

After heat treatment, the product is conveyed through the scanning system where discoloured beans or beans with spots or blemishes are removed

Final cleaning, sorting and bulk packing

After IQF freezing, the cut beans are pneumatically separated and sorted according to length on a vibrating, multi-deck sorting machine. All handling may be carried out inside refrigerated rooms down to +18° C to maintain superior product quality

Finally, the product is weighed and packed into sacks or bulk palletainers for final consumer packaging



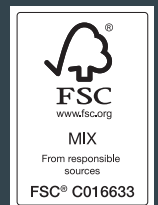
About Cabinplant

Founded in 1969, Cabinplant A/S is a world-leading provider of tailor-made processing solutions for the food industry.

Our main focus areas are within fish, shellfish, vegetables, fruit, berries, meat and poultry and convenience foods. Additionally, we provide multihead weighing and packing solutions for a wide range of industries.

Cabinplant works in close partnership with customers in major markets around the globe.

We are headquartered in Haarby, Denmark, and have representatives in more than 30 countries worldwide.



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Cabinplant

Precise by nature