Rice Whitener VP 1 and VP 2

Vertical whitening (abrasive) from top to bottom.

The VP 1 and VP 2 operates with abrasive whitening discs without gap between each single stone, this ensures a reduction of the increase of broken rice and uniform whitening of the rice.
Mode of operation

The product is fed via two inlets and one trough into the working chamber.
Air-feed openings in between supports the cooling of the product and the discharge of the bran.
The counter pressure for the working chamber is built up by a resistance plate at the rice outlet. The pressure can be varied by adjustable spring to control the degree of whitening.
Adjustable gap between stones and screens ensures a gentle and uniform whitening of different varieties of rice.

Advantage of this gap-control is a reduction of the increase of brokens.
The cylindrical whitening stones have no gap between the single stones in order to reduce the increase of brokens.
Special designed airflow system inside the machine ensures the discharge of bran and cool milling.
Due to the movement of the gap, it is possible to adjust the distance between discs and screens according to the rice variety.
Replaceable brakes with different sizes available; suitable for the product to be handled.
Fast maintenance, as screens can be changed easily.

Technical data

<table>
<thead>
<tr>
<th>Type</th>
<th>Capacity* up to to/h</th>
<th>Motor Capacity Main Drive kW (max.)</th>
<th>Bran Aspiration m³/min. daPa</th>
<th>Net Weight kg</th>
<th>Shipping data kg</th>
<th>Volume m³</th>
</tr>
</thead>
<tbody>
<tr>
<td>VP 1</td>
<td>4.0</td>
<td>22</td>
<td>20</td>
<td>150</td>
<td>~ 850</td>
<td>~ 2.2</td>
</tr>
<tr>
<td>VP 2</td>
<td>8.0</td>
<td>37</td>
<td>40</td>
<td>150</td>
<td>~ 1250</td>
<td>~ 3.6</td>
</tr>
</tbody>
</table>

*The capacity depends on the variety of the raw product and the whitening degree.
We reserve the right to deviate from illustrations and data as improvements are constantly being made.