



Special Inventory Announcement!

Apex 50 Antimicrobial Line

The APEX 50 System is a high-performance 50 kW machine designed to process up to 1,500 pounds of material per hour. Leveraging advanced thermal load technology, this system effectively eliminates micro-bacteria and reduces pathogens in both products and packaging. Built with safety in mind, the APEX 50 comes equipped with an intuitive user interface and comprehensive training for your safety operators, ensuring seamless operation and optimal protection for your team.



Dimensions: 324 in (L) x 78.7 in (W) x 11.3 in (H)

System features:

- Aluminum & stainless steel construction.
- HMI/PLC based control system
- Continuous processing with conveyer belt

Location: 1 Atlanta Plaza, Elizabeth NJ, 07206

Don't miss this spectacular opportunity to bid on this top-quality piece of equipment at unbeatable prices. at RestaurantEquipment.Bid
For more details, contact us at info@RestaurantEquipment.Bid or [800.572.4480](tel:800.572.4480)



Components & Additional Requirements

System Components:

1. **RF generator**– RF energy is generated here. The RF oscillator and all electrical controls and devices located in the top cabinet.
2. **Processing Chamber**– Area where the RF energy is applied to the commodity. The conveyer belt passes through this area.
3. **Conveyer assembly**– Framework that supports the RF unit and the best. Input of the conveyer is referred as “loading end” and the output “delivery end”.
4. **Access Doors**– Doors on both sides offer access to the processing chamber (2). Contains an electro-mechanical safety switch that requires the RF energy to be switched off before the door can be opened.



Additional Information:

- **Max allowable package height:** 9.8 inches (not for bulk product processing)
- **Consists of:** cabinet housing the RF generator and processing chamber mounted on top of a conveyer assembly.
- **Operating Environment:** Temperature 5° C to 40°C up to 90% humidity.
- **Electrical Requirements:** 480 VAC 60 Hz 3 phase
- **Suitable Products for Processing:** hazelnut kernels, pumpkin seeds, cashew nut kernels, brazil nut kernels & macadamia nut kernels
- **codes & standards:** CE compliant
- **Site requirements:** indoor, dry, well ventilated location



Machine photos

Side of the Machine:



Serial Plate:



Open Door:



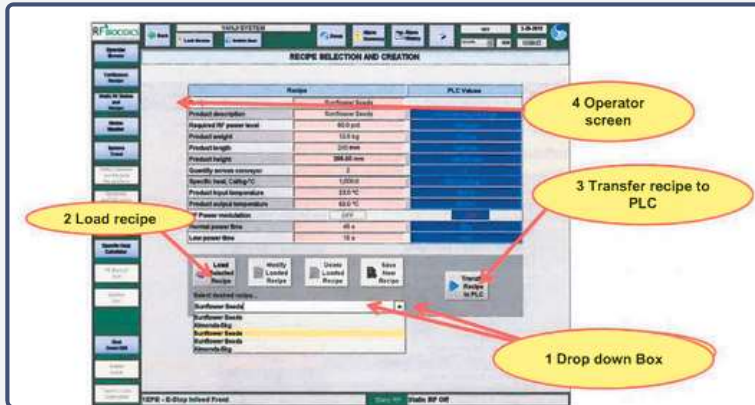
Front Door:





Additional Information

Easy to use operating system



Simple to find buttons & breakers

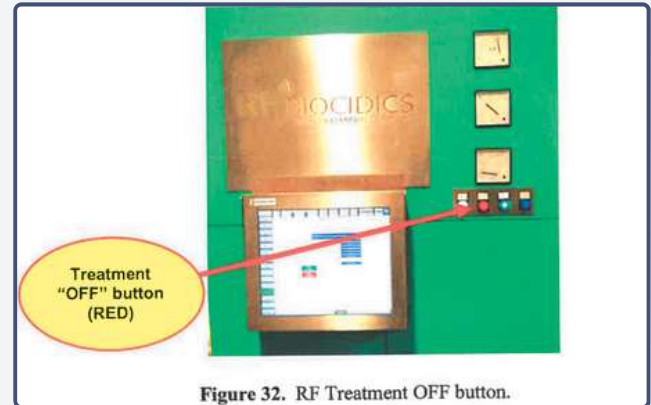


Figure 32. RF Treatment OFF button.

Clearly Defined Maintenance Steps

7.3 Maintenance Schedule	
Daily	<ul style="list-style-type: none"> - Check the process chamber areas (C) for any accumulation of product and remove if necessary. Failure to do so could impair the working efficiency of the APEX50 and become a fire hazard. - Ensure all deposits are removed from inside the RF1 duct tunnel areas where the product enters and leaves the process chamber (C).
Weekly	<ul style="list-style-type: none"> - Clean the air filters in the control panel (B), HV compartment (H) and air extraction compartment (J). - Clean the process chamber (C). First, blow out any dust or debris using a dry air line. Always wear eye protection and observe standard codes of practice for use of compressed air lines. Second, clean the process chamber with a vacuum cleaner, both on the sides and underneath the belt and wipe dust with a clean dry cloth. - Check the belt for burn marks and clean
Monthly	<ul style="list-style-type: none"> - Check all metallic door seals (C). Where there are visible signs of burning or carbonization, replace the seals ensuring that the new seals fit the door and achieves a fully sealed closure. Frequent replacement of door seals may be due to poor alignment of the door catches, loose door hinges or failure to close the catches fully during operation. - Hardened or damaged door seals will also reduce the efficiency of the cabinet cooling system and also cause leakage of electromagnetic waves that potentially could interfere with communication systems and exceed allowable human exposure. - Visually check top electrodes in the process chamber (C). Clean and remove any burn marks. - Replace any damaged items with Ziel original parts.
Quarterly	<ul style="list-style-type: none"> - Inspect and clean insulators in process chamber (C). - Grease the chain sprockets of the electrode drive system located beneath the process chamber (C). - Grease the electrode lead screws (C). - Check all the RF connections in the process chamber (C) are securely fasten. Look for burned or damage parts. Clean or replace with Ziel original spare parts. - Check all door hinges to ensure they are securely fastened. If loose, fasten securely (C, G, M, N) - Check all electrical connections in the control panel (G). Securely fasten any loose connections. - Check belt and plastic sprockets for signs of damage (A & D). If the belt has suffered a severe burn, replace with a new section
Yearly	<ul style="list-style-type: none"> - Contact Ziel Process Solutions for a full Maintenance/Check-up Service

Trouble-free machine cleaning



Figure 40. Cleaning underneath the belt in the process chamber.

**All this Information
& more explained in
a comprehensive
manual for your
convenience!**

Special offering!!

The Apex 50 Antimicrobial Line

For more details and questions,
please contact Neal Sherman:

Phone Number: 585.259.6353

Email: nsherman@tagexbrands.com

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