

Catalogue



Our Fresh Thinking Story	3
Our Post-Harvest Solutions	4-5
Bin Tipping Equipment	6
Manual Tip	
Super Tip Bin Tipper	
Soft Tip Bin Tipper	
Hoppers	7-9
Wet Hopper	
Wet Hopper Destoner	
Dry Creep Feed Bunker Hopper	
Dry Bunker Hopper	
Refrigerated Bunker Hopper	
Evenflow Hopper	
Conveying Equipment	9-10
Belt Conveyor	
Web Conveyor	
Roller Conveyor	
Flume Conveyor	
Waste & Dirt Removal Equipment	11-12
Vibrating Piece Remover	
Screen Piece Remover	
Hedgehog Top Remover	
Star Roller Dirt Remover	
Washing & Polishing Equipment	13
Vege-Polisher™	
Mega-Polisher™	
Washing & Brushing Equipment	14
Barrel Washer	
Flat Bed Brusher	
Pumpkin Brusher	
Peeling Equipment	15
Vege-Peeler	
Water Recycling Systems	15
Inspection Equipment	16
Roller Inspection Table	
Belt Inspection Table	
Cooling Equipment	17
Hydro-Cooler™	
Drying Equipment	18
Absorbent Drying Rollers	
Drying Tunnel	
Sizing Equipment	19-20
Lift Roller Sizer	
Vibrating Length Sizer	
Screen Sizer	
Spool Sizer	
Filling Equipment	21
Gooseneck Bin Filler	
Dual Bag/Bin Filler	
Packing Equipment	22
Rotary Packing Table	
Platforms, Walkways & Frames	22
Control Systems	23
General Capabilities	23

Our Fresh Thinking Story

Wyma's team works together to help create, deliver and support innovative post-harvest solutions that lead the field. Our fresh thinking is always available to help you keep improving the way you process your vegetables.

Wyma's philosophy has always been to bring continuous improvement to our design, manufacturing, distribution and servicing capabilities. To achieve this, team work and ongoing customer relationships are crucial. We listen, we learn, we share and we deliver on our reputation for innovation, value and support in global markets.

Our equipment is known for its robustness and effectiveness achieved through quality design and manufacturing combined with years of experience. Our equipment range also offers flexibility as we recognise the importance of providing smart, adaptable products and solutions that meet current and future customer needs.



What We Do



Wyma design, manufacture, distribute and service post-harvest vegetable equipment and solutions worldwide, yet our fresh thinking culture allows us to deliver beyond these core capabilities. Our innovative, effective, and robust post-harvest solutions ensure that our customers' businesses grow to full potential. When you buy Wyma, you buy proven technical innovation and quality, backed up by ongoing service and a deep understanding of your processing needs.

Our Post-Harvest Solutions

Whether you deal with potatoes, carrots, onions or other bulk vegetables, our fresh thinking is always available to help you keep improving the way you process your vegetables. Wyma's dry, wash or pre-pack lines are designed in conjunction with you, in a consultative way, to ensure that you are supplied with an effective and long term solution.



Consult



Design



Manufacture



Install



Support

Consult

We work closely with our customers to understand their business, the fresh produce they handle, their physical constraints and their equipment expectations. This allows us to solve any potential issues early, and ensures that the proposed post-harvest solution is effective and meets individual customer requirements.

Design

The knowledge and understanding gained through the consult stage is discussed between our design and our sales teams to formulate fresh possibilities which will be shared with you. This consultative approach continues until our customers are provided with a unique solution that will add value to their business.

Manufacture

Working off detailed drawings prepared by our design team, our trade qualified production staff utilise modern equipment throughout the manufacturing process. Tight quality control systems are in place to maintain the highest standards and to ensure that our equipment performs for the long term.

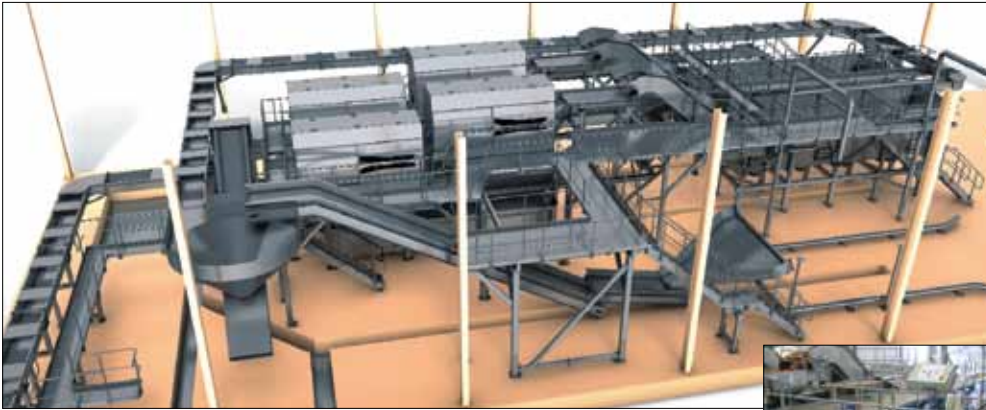
Install

Each project involves a full site assessment to confirm all installation details. A fully planned installation and commissioning schedule is then issued that takes into account your specific requests and ensures minimum downtime.

Support

We recognise the importance of building strong relationships with customers and deliver ongoing service that enables our national and international customers to obtain full value from our products.

Carrot Wash Line Solutions



Potato Wash Line Solutions



Pre-Pack Line Solutions



Manual Tip Bin Tipper



The Wyma Manual Tip Bin Tipper has been designed to tip field bins into a wet or dry hopper. It is forklift operated and is tipped by placing the forklift forks underneath the tipping bar and lifting. It requires only a moderate amount of movement to begin the tipping motion.

Key Features

- Designed to accommodate various bin sizes
- Allows tipping through 145° to ensure complete produce discharge
- A central pivot point allows bins to tip directly over the hopper ensuring produce is distributed evenly across the hopper width
- Bin will self-right when fork pressure is removed
- Low maintenance

Super Tip Bin Tipper



The Wyma Super Tip Bin Tipper is an automated version of the Manual Tip. It uses hydraulics to tip the bin.

Key Features

- Designed to accommodate various bin sizes
- Allows tipping through 145° to ensure complete produce discharge
- Quick operation (as little as 35 seconds per bin, tipped & returned)
- Remote control operation from forklift*
- Electric motor option available in place of the hydraulics*

Soft Tip Bin Tipper



The Wyma Soft Tip Bin Tipper is a corner pivot bin tipper that has been especially designed for gentle handling and controlled discharge of fresh produce onto a conveyor or small hopper.

Key Features

- Automated hydraulic bin clamp to secure the bin before its rotation and adjust to various bin heights
- Roll back lid to discharge produce and to protect it against damage in the tipping cycle
- Sensor system to control product discharge onto conveyor*

Wet Hopper

The Wyma Wet Hopper can receive produce in dirty, clean or semi-clean condition. It allows produce to be quickly tipped from a bin, truck or other device into a water-filled tank without fear of damage.

The Wet Hopper acts as a pre-soak and dirt/rubbish collection facility, ensuring that this material is not transferred to other equipment in your processing line. It also provides an even-flow to the rest of your processing line.

Key Features

- Durable, robust design with stainless steel construction
- Air agitation for improved dirt removal while maintaining gentle vegetable washing*
- Water spray bars to remove remaining solid and floating debris from vegetables before exiting hopper*
- Easy access for cleaning and maintenance
- Self-cleaning with soil collection hopper(s) and manual or automatic discharge valve(s)



Potatoes being tipped from a bin into a Wyma Wet Hopper



Air agitation with carrots

Wet Hopper Destoner

The Wyma Wet Hopper Destoner significantly improves your washing performance further down the processing line whilst providing the additional benefit of removing stones and clods.

The Wet Hopper Destoner offers the same benefits as the Wyma Wet Hopper (described above), and can be fitted with either a stone lock or a stone elevator mechanism to remove stones and clods.

Key Features

- Rubber web bars for gentle vegetable handling
- Internal spray jets to assist with the flow of vegetables along the tank
- Air agitation for improved dirt removal while maintaining gentle vegetable washing*
- Internal cleaning bars to clean hard to reach parts of the hopper
- Variable speed control for out-feed elevator*



Wyma Wet Hopper Destoner with Stone Elevator



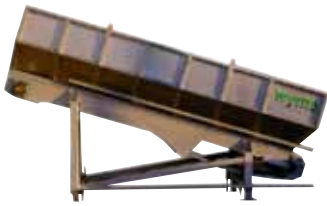
Wyma Wet Hopper Destoner with Stone Lock



Automatic discharge valve

* Optional

Dry Creep Feed Bunker Hopper



The Wyma Creep Feed Bunker Hopper is suitable for dirty produce that has a high level of dirt and clods. This equipment has been designed with a slow out-feed rate to ensure a slow but constant flow of produce to the rest of your processing line.

Key Features

- Robust construction
- Roller chain bed
- Centralised greasing system*
- Out-feed flow moderator to even-out flow of produce*

Dry Bunker Hopper



The Wyma Dry Bunker Hopper is designed to store produce ready for automatic delivery into a processing line. It is suitable for clean or dirty produce.

A capacity of up to 50 t/unit is possible depending on produce and allowable storage depth.

Key Features

- A single or multi stage soft drop system is fitted at the loading end to minimise produce damage
- Auger or conveyor spreading system available to load the bunker

Refrigerated Bunker Hopper



Carrots in a series of Wyma Refrigerated Bunker Hoppers

The Wyma Refrigerated Bunker Hopper allows fresh produce to be accumulated and stored so different flow-paths can be managed for your fresh produce. This equipment has been designed to gently handle and store your fresh produce in water and eliminates the need for bin filling, storing and re-feeding operations.

Key Features

- Speed controlled out-feed elevator
- Refrigeration option
- Robust construction
- Low and easy maintenance

Evenflow Hopper

The Wyma Evenflow Hopper ensures on-demand supply & buffer storage for baggers and other flow-rate sensitive processes. The rear of the hopper is lowered as more produce is introduced, then is raised as produce is removed. This allows the line to maintain an even speed and minimises operating interruptions. It also ensures gentle handling by minimising produce drop on entry.

Key Features

- Sensors to detect produce level and to control minimum and maximum lift of hopper
- Durable PVC belt with stainless steel joiner
- Surge storage to reduce line stoppages
- Low maintenance



Belt Conveyor

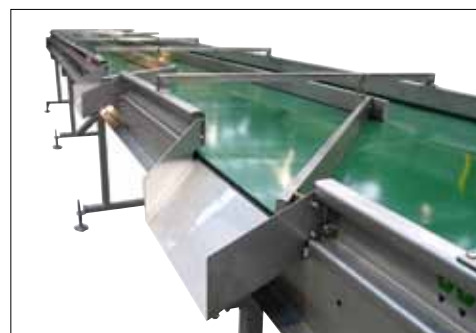
Wyma offer a wide range of Belt Conveyors to transport fresh produce, and other materials as gently as possible. Our designs offer an effective and flexible means of transfer, that are easily adapted to multiple applications and can be customised to suit your individual requirements.

Key Features

- Multiple width and length options available
- Belt cleats and gooseneck available for elevated conveying
- Cage rear drums and side skirts to reduce debris build-up, thus increasing belt life*
- Sweeps to direct produce to out-feed chute*
- Soft drop area for gentle produce handling*
- Internal and external belt scrapers to clear debris from belt*
- Food grade belt can replace standard conveyor belt
- Return rollers, discs or star rollers to reduce sagging and increase belt life



Belt Conveyor with cleats for elevation



Sweeps to direct produce to out-feed chute

* Optional

Web Conveyor



Wyma Web Conveyors are a simple and effective means of transporting fresh produce and other materials. For harsher conditions, they offer an alternative to Belt Conveyors with a better tolerance to dirt and clods. The web allows debris and water to fall through, separating them from the main produce flow.

Key Features

- Multiple width, length and web options available
- Web cleats available for elevated conveying
- Shaking can be added to improve dirt separation*



Potatoes inspected on a Wyma Web Conveyor

Roller Conveyor



Wyma Roller Conveyors are designed to transport boxes or crates from packing stations, rotary tables, crate fillers or weighing stations. Roller Conveyors are typically used where cartons are being manually or robotically stacked on to pallets.

Key Features

- Multiple widths and lengths available
- Gravity driven or powered rollers
- Rollers driven through removable drive bands
- Hinged pedestrian gates available

Flume Conveyor



Wyma Flume Conveyors provide gentle transport for fresh produce in water. They offer efficient movement of produce around corners and over long distances. Gates to divide flow of produce can be provided.

Key Features

- Customised to suit your requirements
- Provides extra soak time
- Virtually maintenance free

Vibrating Piece Remover

The Wyma Vibrating Piece Remover removes unwanted pieces of vegetables early in your processing line or prior to packaging. This system uses a directional vibrating movement to spread produce across its width and move it into corrugated channels. A series of openings in the corrugated trays allow short objects to drop through, while longer objects bridge the opening and continue to the next sized slot.

Key Features

- Solid rubber mounts to provide efficient vibration isolation
- Adjustable sizing slots to cater for individual requirements
- Variable speed drives to control oscillation
- Fully contained vibration motors
- Waste conveyors*



Screen Piece Remover

The Wyma Screen Piece Remover removes broken pieces of produce, small stones, clods and other debris via a vibrating action, so that they are not transferred further down your processing line. It can handle dirty or clean produce.

Vegetable pieces, small stones, clods and other debris are removed in a continuous process as they fall through the screen. The removed pieces, stones and debris are transported via a conveyor to a waste or seconds bin.

Key Features

- Choice of two durable screen options: nylon screen or galvanised steel mesh
- Various mesh screen aperture sizes available to suit your vegetables and operating conditions
- Adjustable shake intensity
- Water spray bars to assist cleaning and flushing of stones and clods*



* Optional

Hedgehog Top Remover



The Wyma Hedgehog Top Remover removes carrot tops, soil and other debris from your line. Green carrot tops, debris, leaves and/or grass are separated from the carrots or other produce, by rubber fingers on the belt. Once separated, the waste can be accumulated in a waste bin or conveyed away from the Hedgehog onto a waste conveyor.

Key Features

- Adjustable angle of operation between 40-60° to suit different types of vegetables or produce conditions
- High quality web and rubber fingers
- Web continuously on wear strips for greater support

Star Roller Dirt Remover



The Wyma Star Roller Dirt Remover removes loose dirt, stones and vines from root vegetables in a continuous process. It is composed of rows of rubber star rollers and rows of clod remover rollers. The vegetables are vibrated while flowing through the rollers. This vibrating movement separates dirt and other debris from the produce.

Key Features

- Manually adjustable tilt angle to vary produce flow according to produce type and volume
- Reversible clod roller direction to favour a gentle action should your root vegetables have very soft skins e.g. new season potatoes
- Separate drive system for the star rollers and the clod rollers to adjust rotational speed. This allows you to control the optimum level of dirt removal without unnecessary damage to produce skins

Vege-Polisher™

The Wyma Vege-Polisher™ can considerably improve the appearance of your fresh vegetables, resulting in a greater percentage of packed premium produce and an increased presence on retailers' shelves. Our experience with both the rotary brush barrel technology and with the specific brush design for our machines, combine to ensure your vegetables are washed and polished to the highest retailing standards.

Key Features

- Ability to customise the brush configuration to suit your vegetables and your washing and polishing needs
- Built strongly to stand the test of time and provide a low total cost of ownership
- Easy access for cleaning and maintenance via sliding doors, side removable shafts and clip-on/clip-off panels
- Separate variable speed controls for the brush and barrel rotation giving you the ability to control the intensity of the wash



Vegetables before and after going through the Vege-Polisher™

Mega-Polisher™

The Wyma Mega-Polisher™ is the largest vegetable polishing machine available in the world. This equipment consists of two WP3016.V2B Vege-Polishers™ linked together via a coupling kit to form one large polishing machine providing 6.0 m (19' 6") x 16 rows of brushes.

The Mega-Polisher™ provides all the proven features and benefits of the existing Wyma Vege-Polisher™ range, yet with a much larger capacity.

Key Features

- Large on capacity while minimising floor space requirements
- Flexibility to adapt washing and polishing to the volume and conditions of the vegetables coming through
- Same features and benefits as the ones listed for the Wyma Vege-Polisher™
- Integrated Water Recycling Systems available



Interior view of the Wyma Mega-Polisher™



Two 16 row barrels linked by a coupling kit

* Optional

Barrel Washer



The Wyma Barrel Washer effectively and gently washes fresh produce whilst also removing soil and small stones. It has been designed to allow produce to run partially or fully submerged during the wash process and features a wide range of options.

Key Features

- Perforated drum apertures ensure the gentle washing of your produce
- Submerged elevator or scoop out-feed options
- Manual or automatic* discharge valves to purge dirt and water
- Durable, robust and low maintenance design
- Agitation bars/flights inside the barrel for optimal cleaning result and produce clearance

Flat Bed Brusher



The Wyma Flat Bed Brusher is composed of rows of rotating brush rollers and is designed to remove dirt from wet or dry produce. Due to its gentle action, it is suitable for produce requiring a delicate brushing, washing, rinsing and/or substance application.

Key Features

- Modular built to meet capacity requirements (possibility to add drying and/or spool sizing modules)
- Centralised greasing system and side removable panels for ease of maintenance
- Rinsing or product application spray bars with interchangeable nozzles to cater for various flow rates and spread
- Drain water catchment tray with/without recycling system*

Pumpkin Brusher



The Wyma Pumpkin Brusher uses long bristle brushes to wash soil, clods and light scale from pumpkins without skin damage. Two individually operated brush shafts allow direct control over the brushing action which can be optimised to suit your specific pumpkin type and operating conditions.

Key Features

- Customisable long bristle brushes
- Gentle and consistent clean
- Easy access for cleaning, service and maintenance
- Manual tilt angle adjustment to control pumpkin flow

Vege-Peeler

The Wyma Vege-Peeler is a new addition to our extensive product range. It is suitable for peeling carrots, potatoes, sweet potato (kumara), swede, beetroot (beet), onions and a variety of other vegetables.

The Vege-Peeler can be configured with custom designed brushes, carborundum or a combination of both. It is also available with or without a flow-control auger, with the peeling being a continuous flow process.

After conducting extensive testing, we have achieved yields of up to 95% on certain vegetables, with shelf life also improving and the end product requiring significantly less rework.

Key Features

- Separate variable speed controls for the barrel, the brushes and the auger* rotation to give you the ability to control the peeling intensity
- Auger controlled feed-rate to maintain consistent result*
- Internal cleaning bars to reduce manual cleaning
- Integrated Water Recycling Systems to minimise water consumption rates*



Auger in Vege-Peeler



Peeled carrots and potatoes

Water Recycling Systems

Wyma's Water Recycling Systems remove vegetable matter, debris and dirt from the water used in the Vege-Polisher™ and other Wyma equipment. Screens are either static or rotary with wedgewire or perforated plate from 0.5 mm - 2 mm aperture.

Wyma can supply filters, centrifuges, separators, and hydro-cyclones as integrated water recycling systems to suit your processing line.

Key Features

- Low maintenance
- Single or double tank models
- Manual or automatic* purge valves
- Automatic water level control



Wyma Rotary Brush Water Recycling System - Double tanks



Wyma Rotary Filter System

* Optional

Roller Inspection Table



The Wyma Roller Inspection Table is designed to convey a wide range of fresh produce via rollers in a continuous process. This allows produce to be visually scanned for imperfections or for sorting.

Key Features

- Stainless side foldings extend beside rollers to stop produce ingress
- Blue PVC rollers for better colour contrast when inspecting
- Drop-out roller system to allow dirt/debris to fall beneath the table*
- Dual Roller Inspection Table with centre waste chute available
- Light frame with or without emergency stop and fluorescent light



Belt Inspection Table



The Wyma's Belt Inspection Table is very similar to the Roller Inspection Table in that they convey fresh produce, allowing them to be visually scanned for imperfections or for sorting. However, the Belt Inspection Table does so using a durable belt conveyor instead of rollers.

Key Features

- Stainless steel light frame*
- Moulded plastic waste chutes with stainless extensions
- Upgrade to heavy duty PVC or specific grade belting*



Hydro-Cooler™

The Wyma Hydro-Cooler™ is built to quickly reduce the core temperature of fresh produce, thus enhancing freshness & extending shelf life. Wyma offer various models to meet capacity requirements and to suit loose produce or crate/bin of produce.

Loose cooling - suitable for carrots, potatoes, corn, parsnips, beetroot (beet), cherries etc...

Crate/bin cooling - suitable for asparagus, broccoli, brassicas etc...

Water is sprayed through low pressure, high volume anti-clogging nozzles. These are placed above refrigeration coils to cool the water as it rains down on produce below. Water level within the Hydro-Cooler™ is fully adjustable and can be regulated to either totally immerse or partially immerse the produce on the belt.

Key Features

- Produce can be conveyed through the Hydro-Cooler™ on rollers (in full bins), loose on belts or in boxes
- Rapid cooling of produce which significantly enhances freshness, lengthens shelf life and ultimately increases returns for the grower, packer or shipper
- Integrated refrigeration system customised to suit your requirements
- Durable, robust, low maintenance design
- Variable belt speed to control cooling time
- Inspection hatches to allow easy access for cleaning and maintenance



Carrots in a Wyma Hydro-Cooler™



Spray jets in a Wyma Hydro-Cooler™



Wyma Hydro-Cooler™ interface panel



* Optional

Absorbent Drying Rollers



Wyma Absorbent Drying Rollers with potatoes

The Wyma Absorbent Drying Rollers remove the excess moisture from your produce, making it much easier to completely dry or store.

An Absorbent Drying Rollers module is generally composed of rows of latex sponge or felt rollers, with a small number of brush rows at the in-feed end and a row of pintle rollers at the out-feed end.

Key Features

- Modular built to meet capacity requirements (possibility to add brushing and/or spool sizing modules)
- Squeeze rollers apply a constant and adjustable pressure on the absorbent rollers to remove excess water, thus maximising their drying action and their durability
- Automatic wiper system to clear produce at the end of a run*

Drying Tunnel



The Wyma Drying Tunnel uses warmed air and high air flow to take surface moisture off smooth skinned produce. Produce is rolled through turbulent warm air inside the machine for even drying performance. A portion of air can be re-circulated for efficient use of heat.

Key Features

- Insulated hood for maximum energy efficiency
- Heat exchanger ensures low air humidity to optimise drying efficiency
- Variable conveyor speed to adjust to produce type and drying requirements

Lift Roller Sizer

The Wyma Lift Roller Sizer separates your produce into multiple sizes. It is the most accurate roller sizer on the market. The rollers are mounted on an endless chain travelling on a series of ramps. Ramps run at a speed suitable to meet required throughput and allow sufficient time for produce to turn and be accurately sized.

The Wyma Lift Roller Sizer is simple to operate, virtually maintenance free and can be integrated into any existing processing line.

Key Features

- Choice of round stainless steel or scalloped plastic rollers
- Can size long produce from 10 to 89 mm (e.g. carrots) or round produce from 18 to 127 mm (e.g. potatoes)
- 3 to 7 drops and multiple widths available
- Out-feed conveyor placed on easy glide rollers to position out-feed point as required*
- In-feed conveyor to minimise produce fall on entry and evenly distribute produce across the width to optimise capacity*



Lift Roller Sizer with straight rollers



Lift Roller Sizer with scalloped rollers used on potatoes

Vibrating Length Sizer

The Wyma Vibrating Length Sizer provides sizing control for root vegetables prior to packaging. This sizing system uses a directional vibrating movement to spread produce across its width and move it into corrugated channels. A series of openings in the corrugated trays allow short objects to drop through, while longer objects bridge the opening and continue to the next sized slot.

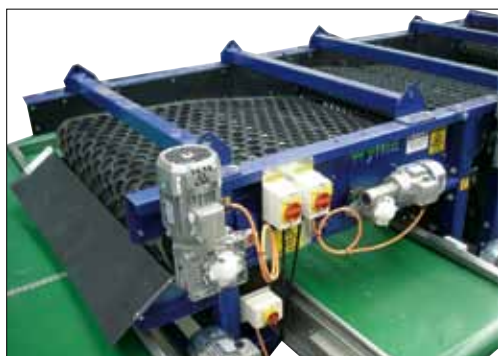
Key Features

- Solid rubber mounts to provide efficient vibration isolation
- Adjustable sizing slots to cater for individual requirements
- Variable speed drives to control oscillation
- Fully contained vibration motors



* Optional

Screen Sizer



The Wyma Screen Sizer offers an effective means to size round produce. This system uses a mesh screen to separate produce into different sizes. If the produce is small enough, it will pass through the screen. Larger produce will progress to the end of the machine. The process can be repeated, and multiple sizing options can be achieved, simply by adding additional Screen Sizer modules.

Key Features

- Mechanical shaker to gently vibrate produce on the screen
- Ranges of screen hole size and shape available
- Choice of rubber, nylon, plastic and steel wire mesh available
- Pintle roller fitted at out-feed end to prevent produce from jamming into the screen



Spool Sizer

The Wyma Spool Sizer consists of a series of rotating rollers that are set apart at a pre-selected distance. It is a cost-effective way to separate your round produce into two sizes. It is gentle, simple to operate and sizes can be easily adjusted via a manual handle.

Key Features

- Super soft spools for gentle sizing
- Easy access side panels for quick cleaning
- Size indication guide
- Bypass conveyor*



Gooseneck Bin Filler

The Wyma Gooseneck Bin Filler conveys vegetables to bins and ensures that the distance between the out-feed of the Gooseneck Bin Filler and the bottom of the bin is as minimal as possible to avoid produce damage. The result is an improved pack-out percentage.

A photo-electric sensor placed on the nose of the Gooseneck Bin Filler automatically detects the bottom of the bin, thereby activating the conveyor. As the bin fills, the gooseneck slowly adjusts to maintain a minimal distance between the nose and the produce at the bottom of the bin. Once the bin is full, the elevator automatically stops until the system is re-activated.

Key Features

- Suits bins that are 700-1400 mm high and 800-1500 mm wide
- Compact and rugged design to stand the test of time
- In-feed hopper providing buffer storage while the bin is being replaced
- Manual stop/start operation or hand-held remote control*



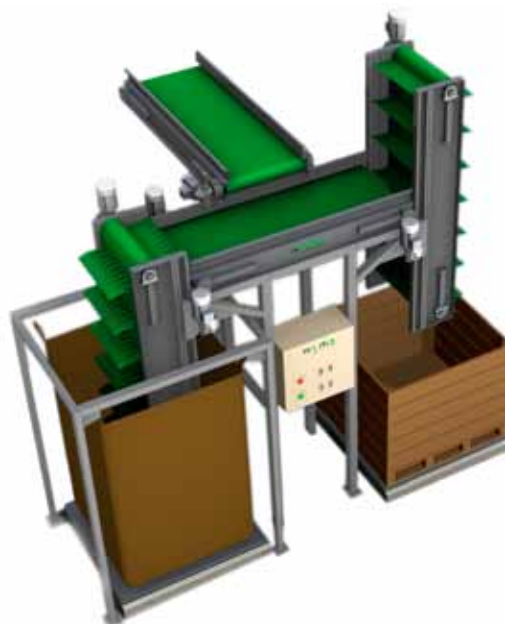
Dual Bag/Box Filler

Designed to minimise the drop of produce to the bin floor, Wyma's Dual Bag/Box Filler guarantees gentle handling and minimal damage to your produce.

As the bin or bag fills, the in-feed conveyor slowly adjusts to maintain a minimal distance between its end point and the produce at the bottom of the bin/bag. If no bin/bag is in place, the in-feed conveyor automatically stops. If the bin is full, the in-feed conveyor will reverse and direct the produce towards the other empty bin/bag.

Key Features

- Very gentle on produce due to the use of a driven roller on the conveyor
- Virtually no maintenance required
- Manual stop/start operation or hand-held remote control*



* Optional

Rotary Packing Table



Carrots on the Wyma Rotary Packing Table



Wyma manufacture a range of Rotary Packing Tables for customers who are hand-packing carrots or parsnips. The tables have a crowned centre and deep side to hold several hundred kilos/pounds of produce.

The Rotary Packing Table can cater for up to four packing stations (four packing staff).

Key Features

- Adjustable height to suit packing staff
- Designed for safety with an integrated friction drive system
- Lockable swivel castor wheels

Platforms, Walkways & Frames



Examples of Wyma's custom-fitted Platforms and Frames



Wyma manufacture platforms, walkways and support structures specifically designed to fit your Wyma equipment. Designing your framing to fit your line will ensure that you have optimal access to your post-harvest equipment so it can be operated efficiently and safely.

Key Features

- High quality framing
- Easy access to your Wyma equipment for cleaning, maintenance and general operating requirements
- Space saving

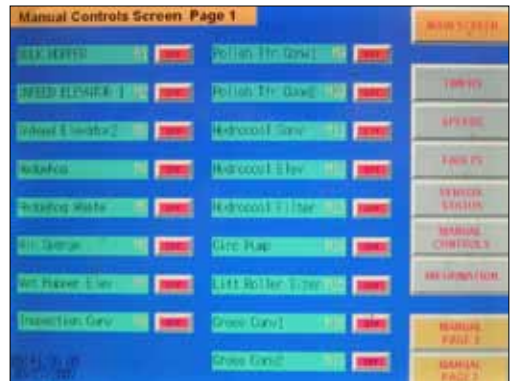
Control Systems

Wyma have an in-house electrical team able to design, manufacture and install electrical control systems for individual Wyma equipment or for complete post-harvest line solutions. The Wyma electrical team can integrate the Wyma equipment on-site into existing electrical facilities.

Our technicians have done a significant number of electrical and automation projects in Australia, Europe, New Zealand & the USA. Our expertise extends from simple manual start/stop control to fully automated touch screen based PLC systems.

Key Features

- Time efficiencies with central equipment controls
- Ease of operation
- Ensures complete equipment integration



Touch screen electrical control panel for part of a Wyma Wash Line Solution

General Capabilities

Wyma's fresh thinking is always available to help you keep improving the way you process your vegetables. We design and manufacture solutions that are aligned with end user needs and experiences. We are flexible in the solutions we offer because we recognise the importance of working within our customers' specific requirements. We take into account elements such as the fresh produce, the soil and operating conditions, the space available and the capacity required.

Consequently, we do not limit ourselves to a specific range of equipment. Our fresh thinking philosophy sometimes needs to extend beyond the equipment offered in this catalogue, to ensure that we provide a complete and customised solution that will add value to our customers' business.

Additional areas of capabilities include:

- Truck Unloading Systems
- Mixing/Blending Systems
- Tipping/Filling Systems
- In-feed and Conveying Systems for processed food e.g. chocolate, chips etc.



Wyma Fresh Thinking

When you've worked hard to cultivate a successful growing and packing business and you're aiming to deliver a quality product, you want the best post-harvest handling solutions available.

When you buy Wyma, you buy proven technical innovation and quality, backed up by a deep understanding of your processing needs. We hope you will be as proud to be a Wyma owner as we are to manufacture and support the equipment worldwide.

Our fresh thinking is always available to help you keep improving the way you process your vegetables. As we say, "if it's worth growing, it's worth handling with Wyma".

Insist on authentic Wyma spare parts



Consult



Design



Manufacture



Install



Support

Contact Details

New Zealand Head Office

27 Foremans Road
PO Box 16-707
Hornby 8441
Christchurch
New Zealand
P: +64 3 344 6403
F: +64 3 344 6407
www.wymasolutions.com
sales@wymasolutions.com

European Office

Wyma Europe s.r.o.
Netovicka 875
27444
Slany
Czech Republic
P: +420 312 312 733
F: +420 312 312 734
www.wymasolutions.com
eu.sales@wymasolutions.com

Australian Contact

580 Doyles Road
PO Box 1158
Shepparton
Victoria 3630
Australia
P: +61 400 577 921
F: +61 3 5831 1038
www.wymasolutions.com
au.sales@wymasolutions.com

Your Local Wyma Representative:

The information contained in this document is based upon the latest information available at the time of publication. We make no guarantees or representations as to its accuracy. We are continually updating and improving our products and reserve the right to amend, discontinue or alter specifications and prices without prior notice. © Wyma