

CONDITIONING EQUIPMENT



Conditioning equipment refers to machinery and tools used in various industries to prepare raw materials for further processing or to modify their physical and chemical properties.

Conditioning equipment is used to improve the quality, consistency, and uniformity of raw materials to make them easier to handle and process.

food products are using conditioning equipment

1. Cereals

Cereals such as rice, wheat, and corn are often conditioned to improve their texture, taste, and cooking properties.

2. Snacks

Such as potato chips, are conditioned before they are fried or baked.

3. Nuts

Nuts such as peanuts and almonds are often conditioned before they are roasted.

4. Pet food

Conditioning equipment to improve the texture and nutritional content of pet food products.

5. Confectionery:

Conditioning equipment is used to modify the texture and appearance of confectionery products such as chocolate and candy.

Working Principle

1. Air conditioners

Air conditioners work by removing heat and moisture from the air inside a room and releasing it outside.

2. Dehumidifiers

Removing excess moisture from the air, which can help prevent mold growth and other moisture-related problems.

3. Humidifiers

Adding moisture to the air, which can help alleviate dry skin, sinus problems, and other issues caused by low humidity.

4. Heating systems

Producing heat and distributing it throughout a building. This can be done a variety of methods, including forced air, hot water radiators, and electric baseboards.