



Mixed-Vegetable Washing, Cutting & Drying Line

Complete Turnkey Business Proposal



CUSTOMIZABLE | DIRECT SALES FROM THE SOURCE FACTORY

Supplier reference: real integrated vegetable washing, conveying and preparation line applicable before cutting and drying.

300-500 kg/h starter preparation capacity	500 kg/batch entry dryer loading	3-15 mm interchangeable cut range	8-12 entry operators
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Prepared for investment planning in Afghanistan and regional export markets. Final specifications, pricing, civil works, and utility loads require supplier quotation and site survey.

Executive Summary

This flexible line prepares separate batches of Afghan onion, carrot, cabbage, pepper, leafy herbs and other approved vegetables for dried pieces. Each vegetable needs its own trimming, cut geometry, blanching decision, dryer loading and endpoint; the plant is shared, but processing settings cannot be assumed interchangeable.

Why this project fits Afghanistan

- A shared line can process several Afghan vegetable seasons without mixing recipes in one batch.
- Dry pieces reduce post-harvest loss and supply restaurants, spice blenders and instant-food processors.
- Interchangeable cutting tools create flakes, strips or dices for confirmed buyers.
- Batch drying allows product changeover and staged market development.

Sanaatchi delivery scope

- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning
- International logistics, customs documentation, operator training, spare parts, and after-sales support

Recommended configuration

For the lowest credible entry, select a 300-500 kg/h preparation line with inspection tables, bubble washer, interchangeable cutter, optional blancher, dewaterer, 500 kg/batch heat-pump or short tunnel dryer, grader and semi-automatic packer.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Dried vegetable pieces	Vegetable-specific cut, moisture, color and microbiology	Restaurants, wholesalers and food processors
Mixed dried-vegetable blend	Blended only after separate drying and release	Soup, seasoning and institutional buyers

Supplier lines combine cutting, washing, blanching and drying, but mixed vegetables differ widely in solids, geometry and heat sensitivity. Each material must be dried and released separately; only then may approved lots be blended to a recipe.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Inspection and trimming tables	Prepare each vegetable and reject defects	Separate waste and product routes
2	Bubble washer and spray rinse	Removes field soil and loose contamination	Potable final rinse
3	Interchangeable vegetable cutter	Produces slices, strips or dice	3-15 mm tool sets
4	Optional belt blancher	Applies product-specific pretreatment	Bypass for unblanched recipes
5	Vibratory or centrifugal dewaterer	Removes surface water before drying	Selected for fragile versus firm vegetables
6	Heat-pump or short tunnel dryer	Dries separate vegetable batches	500 kg/batch entry basis
7	Cooling and conditioning bins	Equalizes moisture before release	Covered food-grade handling
8	Grader, detector and packer	Sizes, checks and packs dry product	Bulk and one retail format

Equipment models are indicative and will be matched to the selected capacity, local raw-material tests, available utilities, and preferred automation level.

Reference Equipment Gallery

MAIKANG



CUSTOMIZABLE | DIRECT SALES FROM THE SOURCE FACTORY

Supplier reference: real integrated vegetable washing, conveying and preparation line applicable before cutting and drying.

Supplier reference: real continuous vegetable dehydration equipment illustrating a scalable drying section.

Images are supplier references for configuration discussion; final equipment appearance and model may differ.

Plant, Raw Materials & Utility Requirements

Raw materials

- Sound traceable Afghan vegetables by separate lot
- Potable process water
- Only approved blanching aids
- Moisture-barrier pouches and bulk liners
- Labels and cartons

Utilities & infrastructure

- Stable three-phase electricity
- Potable process water and hygienic drainage
- Food-grade heat source where required
- Ventilated washable processing room
- Clean dry packing and finished-goods storage

Quality, safety and environmental controls

- Create a separate specification and recipe for every vegetable
- Reject rot, mold, infestation and pesticide-noncompliant lots
- Verify cut geometry and blanch conditions
- Map dryer temperature, airflow and loading for each recipe
- Release each product by moisture, water activity and microbiology
- Blend only separately released dry components and validate shelf life

A final factory layout must reserve safe forklift routes, maintenance clearances, raw-material segregation, finished-goods storage, fire protection, ventilation, and future expansion space.

Indicative Investment & Implementation Plan

LOW-ENTRY CONFIGURATION

Lowest entry uses manual trimming, interchangeable cutting tools and one batch dryer. IQF freezing, optical sorting, automatic blending, building and seasonal vegetable inventory are excluded.

Component	Indicative range	Notes
Sorting, washing and cutting	US\$8k-18k	300-500 kg/h flexible preparation
Optional blanching and dewatering	US\$5k-12k	Bypassable module
Batch or short tunnel dryer	US\$12k-28k	500 kg/batch entry
Grading, detection and packing	US\$5k-12k	Bulk plus one retail format
Freight, installation and spares	US\$5k-12k	Heat source and ducting confirmed
Indicative low-entry total	US\$35k-82k	Building, vegetables and working capital excluded

Implementation sequence

Phase 1	2-3 weeks	Confirm raw material, product, capacity and pack specifications
Phase 2	2-4 weeks	Run supplier trials with representative Afghan material
Phase 3	6-10 weeks	Manufacture, inspect and ship the selected equipment
Phase 4	3-5 weeks	Install, train, validate the process and start shelf-life checks

Ranges are planning targets for a low-cost entry configuration, exclude land, and remain subject to confirmed capacity, supplier quotation, freight, duties, exchange rates and site conditions.

Next Steps & Contact Information

Recommended next steps

- Confirm target products, hourly output, and packaging formats
- Test representative raw materials and document quality requirements
- Complete site survey covering electricity, water, fuel, drainage, roads, and warehouse space
- Request comparable technical and commercial quotations from shortlisted suppliers
- Finalize financing, logistics, installation, training, and spare-parts plan

Sanaatchi Industrial Vision Group

Afghanistan Office: +93 779 819 820 | info@sanaatchi.com

China Office: +86 159 5171 6867 | china@sanaatchi.com

Website: www.sanaatchi.com

Research and image references

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