



# Sedan Machines



PRODUCT CATALOG

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# Slicing Machine for Mushrooms SMS-1



The SMS-1 slicing machine is designed for cutting fresh porcini mushrooms into slices.

This model is distinguished by its innovative mushroom pusher mechanism, which rotates the mushrooms through the knives via shaft-mounted ball bearings, ensuring smooth, resistance-free movement.

This configuration keeps the area around the knives clear, allowing for faster and more efficient operation.

All parts that come into contact with the mushrooms are made of stainless steel and food-grade plastic.



Standard models come with knife spacing's of 6, 7, or 8 mm.

The 6 mm version is intended for mushrooms to be dried, while the 7 mm and 8 mm versions are used for mushrooms destined for freezing.

The knife spacing is fixed and cannot be adjusted.

Its processing capacity of 150 kg per hour makes it equivalent to the output of 30 workers manually slicing mushrooms.

## Technical Specifications

Dimensions	564 x 615 x 554mm
Weight	73kg
Capacity	150kg of mushrooms per hour
Motor	three-phase motor 0,55KW

# Slicing Machine for Mushrooms SMS-2



The SMS-2 mushroom slicing machine is designed for slicing fresh porcini mushrooms into leaves.

This model features a straightforward cutting mechanism in which the mushrooms are pushed directly through the knives.

All components that come into contact with the mushrooms are made of stainless steel and food-grade plastic.



Standard models are available with knife spacing's of 6, 7, or 8 mm.

The 6 mm version is intended for mushrooms that will be dried, while the 7 mm and 8 mm versions are used for mushrooms that will be frozen.

The knife spacing is fixed and cannot be adjusted.

Its processing capacity of 150 kg per hour makes it equivalent to the output of 30 workers manually slicing mushrooms.

## Technical Specifications

Dimensions	564 x 615 x 554mm
Weight	73kg
Capacity	150kg of mushrooms per hour
Motor	three-phase motor 0,55KW

# Slicing Machine for Frozen Mushrooms SMSF-2



The SMSF-2 is a machine designed for slicing frozen mushrooms into uniform slices.

Its frame is made of durable steel, while all components that come into direct contact with the mushrooms are made of stainless steel and food-grade plastic.

The machine is characterized by a straight-line feeding system, ensuring consistent and efficient slicing.

Compared to machines designed for fresh mushrooms, the SMSF-2 features:

- Thicker knives (0.7 mm) to handle frozen product
- A more powerful motor (0.75 kW)
- Reinforced assemblies to withstand additional mechanical stress



The machine is available with knife spacing's of 7 or 8 mm.

Its processing capacity of 150 kg per hour makes it equivalent to the output of 30 workers manually slicing mushrooms.

## Technical Specifications

Dimensions	564 x 615 x 554mm
Weight	85kg
Capacity	150kg of mushrooms per hour
Motor	three-phase motor 0,75KW

# Dicing Machine for Fresh Mushrooms SMK-1



The SMK-1 is a machine designed for cutting fresh mushrooms into cubes.

The machine body is made of durable steel, while all parts that come into direct contact with the mushrooms are made of stainless steel and food-grade plastic.

The standard knife configuration produces mushroom cubes of 20 × 20 mm, but upon request, the machine can be manufactured with different cube sizes (e.g. 15 × 15 mm, 25 × 25 mm, or 30 × 30 mm).

Note: The knife spacing is fixed and cannot be adjusted.

Depending on the mode of operation, the machine has a capacity of 120–150 kg per hour, replacing the manual labor of approximately 35–40 workers.



## Technical Specifications

Dimensions	564 x 615 x 554mm
Weight	80kg
Capacity	150kg of mushrooms per hour
Motor	three-phase motor 0,55KW

# Dicing Machine for Fresh Mushrooms SMK-2



The SMK-2 is a machine designed for dicing fresh mushrooms, equipped with a conveyor belt that transports the diced cubes after cutting.

The frame is made of high-quality steel, while all parts that come into direct contact with the mushrooms are made of stainless steel and food-grade plastic.

The standard cutting size is 20 × 20 mm, but the machine can also be manufactured with alternative cube dimensions upon request (e.g. 15 × 15 mm, 25 × 25 mm, or 30 × 30 mm).

Note: The knife spacing is fixed and cannot be adjusted.

Depending on operator training and working conditions, the machine has a capacity of 120–150 kg per hour.

Technical specifications of the machine

Dimensions	564 x 615 x 554mm
Weight	80kg
Capacity	150kg per hour
Motor	three-phase motor 0,55KW

Technical specifications of the conveyor belt

Dimensions	3000 x 500 x 900mm
Weight	80kg
Motor	three-phase motor 0,37KW

# Dicing Machine for Frozen Mushrooms SMKF-1



The SMKF-1 is designed for cutting frozen porcini mushrooms into cubes.

All components that come into direct contact with the mushrooms are made of stainless steel and food-grade plastic.

Note: Before cutting, mushrooms should be kept outside of the freezing chamber for up to 30 minutes, or until their temperature reaches approximately  $-10^{\circ}\text{C}$ , to ensure optimal slicing quality.

The standard cube size is  $20 \times 20 \text{ mm}$ , but other dimensions can be manufactured upon request (e.g.  $15 \times 15 \text{ mm}$ ,  $25 \times 25 \text{ mm}$ ,  $30 \times 30 \text{ mm}$ , etc.).

Important: The knife spacing is fixed and cannot be adjusted.

Depending on worker training and operating conditions, the machine achieves a capacity of 120–150 kg per hour.



## Technical Specifications

Dimensions	564 x 615 x 554mm
Weight	80kg
Capacity	150kg of mushrooms per hour
Motor	three-phase motor 0,75KW

# Dicing Machine for Frozen Mushrooms SMKF-2



The SMKF-2 is designed for cutting frozen mushrooms into cubes and features a belt conveyor system that transports the diced mushrooms after cutting.

The machine frame is made of durable steel, while all parts that come into direct contact with the mushrooms are made of stainless steel and food-grade plastic.

The standard cube size is 20 × 20 mm, but upon request, the machine can be produced with different cutting dimensions such as 15 × 15 mm, 25 × 25 mm, or 30 × 30 mm.

Note: The knife spacing is fixed and cannot be adjusted.

With a processing capacity of 120–150 kg per hour, the SMKF-2 can replace the manual work of approximately 35–40 workers, depending on the operating conditions.

Technical specifications of the machine

Dimensions	564 x 615 x 554mm
Weight	80kg
Capacity	150kg per hour
Motor	three-phase motor 0,75KW

Technical specifications of the conveyor belt

Dimensions	3000 x 500 x 900mm
Weight	80kg
Motor	three-phase motor 0,37KW

# Inspection Conveyor Belt for Processing Forest Fruits, Vegetables and Mushrooms



The inspection conveyor belt is used as auxiliary equipment in the processing of forest fruits, vegetables, and mushrooms.

It is available in various sizes according to customer specifications. The standard model has dimensions of 4000 × 900 × 850 mm.

All parts that come into contact with the product are made from food-grade materials, such as stainless steel (Inox) and PVC conveyor belt.

The belt speed can be either fixed or adjustable, depending on the customer's requirements.

The conveyor has a processing capacity of approximately 1 ton per hour.



## Technical Specifications

Reducer	0.37 kW, 31 rpm, 95 Nm
Weight	100kg
Dimensions	4000 x 900 x 850mm
Motor	three-phase motor 0,37KW

# Rough Cleaning Machine (Pedicel) for Wild Blueberries, Juniper and Rose Hips



The rough cleaning machine (pedicel type) is designed for the initial removal of large impurities such as stems and leaves from frozen wild blueberries, juniper berries, and rose hips.

Cleaning and impurity separation is based on the transport of the frozen product over a perforated sheet, assisted by a rotating spiral mechanism for rough cleaning.

The cleaned product passes through a funnel at the end of the machine for further processing in the production line, while impurities and waste fall through the perforated sheet into a collection tray that runs along the entire length of the machine.

The machine's frame is made entirely of INOX stainless steel profiles, forming a rigid and stable structure, with sheets that are resistant to fruit acids.

## Technical Specifications

Capacity	up to 1.000 kg/h (depending on the quality of the product)
Length	3.200mm
Width	800mm
Height	1.200mm
Installed Power	2,2KW
Power Supply	380V/50Hz

# Polishing Machine for Fine Cleaning of Blueberries, Juniper and Rose Hips



The polishing machine is intended for fine cleaning (polishing) of frozen blueberries, juniper berries, and rose hips.

This process removes remaining surface impurities from the product after rough cleaning.

Polishing is performed by transporting the frozen product over a perforated sheet, assisted by rotating brushes that gently clean the product.

The cleaned product continues through the production line for further processing, while remaining impurities fall through the perforated sheet into a collection tray located along the entire length of the machine.

The entire construction is made of INOX stainless steel profiles, forming a stable and rigid structure, with acid-resistant sheets suitable for fruit processing.

## Technical Specifications

Capacity	up to 1.000 kg/h (depending on the quality of the product)
Length	3.200mm
Width	800mm
Height	1.200mm
Installed Power	2,2KW
Power Supply	380V/50Hz

# 2-in-1 Cleaning Machine (Pedicel + Polisher) for Wild Blueberries, Juniper and Rose Hips



The 2-in-1 machine is designed for the combined rough and fine cleaning (polishing) of frozen wild blueberries, juniper berries, and rose hips, enabling both processes to be performed simultaneously.

The cleaning process is based on the transport of the frozen product over a perforated sheet, with a shared shaft supporting both the rough cleaning mechanism and the rotating brushes for fine polishing.

The cleaned product continues through the technological line for further processing, while impurities and waste fall through the perforated sheet into a collection tray that spans the full length of the machine.

The entire structure is made of INOX stainless steel profiles, forming a rigid and stable frame, with acid-resistant panels suitable for fruit processing.

## Technical Specifications

Capacity	up to 1.000 kg/h (depending on the quality of the product)
Length	3.200mm
Width	800mm
Height	1.200mm
Installed Power	2,2KW
Power Supply	380V/50Hz

# Vibrating Tables for Frozen and Dried Mushrooms, Fruits and Vegetables



Vibrating tables are used for classifying products based on size, using a vibrating surface equipped with either rods or perforated sheets.

The spacing between the rods or the diameter of the holes on the sieve can be customized according to the customer's requirements.

A vibrating motor, positioned above the working surface, enables the smaller pieces of product to fall through the table into a collection area below, while the larger pieces continue across the table onto a conveyor belt for further processing.

## Technical Specifications

Weight	100kg
Dimensions	1600 x 950 x 1400mm
Motor	three-phase vibration motor 0,37KW

# Circular Vibro Sieve – Separator



Efficient Material Sorting and Separation by Granulation.

The circular vibro sieve is a vibratory separator with circular motion, ideal for separating and classifying materials by size – from the coarsest to the finest particles.

Its compact and enclosed design ensures high efficiency, reduced material spillage, and easy maintenance.

Key Features:

- The motion is generated by a special vibro motor that enables rotation and vibration in a circular direction
- The material is distributed from top to bottom, passing through multiple sieve layers with different mesh sizes.
- Maximum number of platforms (rings): 4
- Minimum number of platforms: 1

Platforms are made according to the type of product (dried mushrooms, frozen cubes, etc.).



## Technical Specifications

Weight	200kg
Length	1000mm
Total width	1600mm
Total height	860–1380mm
Power supply	three-phase vibro motor 0,53KW (0-1500 rpm)

# Universal Dryer for Fruit, Vegetables and Mushrooms



50kg



100kg



200kg



400kg



Multipurpose dryer for the food industry and forest fruit processing.

The universal dryer is primarily designed for drying mushrooms, but it can also be used for drying all types of fruits, vegetables, medicinal herbs, and other forest products.

Plums can also be dried in this dryer; however, the drying trays must be replaced. Instead of PVC trays, galvanized sheets or stainless steel mesh should be used to ensure durability and safe operation.

This dryer uses electricity as its power source and is available in three models with capacities of 50kg, 100kg, 200kg and 400kg per day.

## Technical Specifications

Capacity	50–400 kg per day
Length	1,0 – 2,5 m
Width	0,95 – 1,1 m
Height	1,3 – 2,25 m

# Machine for Slicing Cultivated Apples



This machine is designed for slicing cultivated apples into thin sheets of 2, 3, 4 mm or other desired thicknesses.

With a capacity of 1.200 kg per hour, it can replace up to 40 manual workers, significantly increasing efficiency.

It is suitable for slicing apples with or without the core.

Calibrating inserts (reducers) are used to adapt to the size of the apples, placed at the machine's inlet where whole apples are inserted.

The apples are sliced using high-grade stainless steel knives with exceptionally wear-resistant blades. Once cut, the apple slices exit through the lower section of the machine into collection containers or onto a conveyor belt for further processing.

## Technical Specifications

Capacity	1200kg/h
Weight	60kg
Dimensions	700 x 800 x 1200mm
Motor	three-phase motor 1,5KW

# Machine for Slicing Wild Apples



This machine is designed for slicing wild apples into thin slices of 2, 3, 4 mm, or other thicknesses as required.

With a capacity of 1.200 kg per hour, it effectively replaces up to 40 manual workers.

It is suitable for processing wild apples with cores and stems.

Apples are fed directly from bags into the funnel located at the top of the machine.

Slicing is performed by high-quality stainless steel knives with exceptionally wear-resistant blades.

The sliced apples exit from the bottom of the machine as thin sheets into collection containers or onto a conveyor belt for further processing.

## Technical Specifications

Capacity	1200kg/h
Weight	60kg
Dimensions	700 x 800 x 1200mm
Motor	three-phase motor 1,5KW

# Machine for Slicing Fresh Champignons



This machine is designed for slicing fresh mushrooms into thin slices of 2, 3, 4 mm, or other custom thicknesses.

With a capacity of 1.200 kg per hour, it can replace up to 40 manual workers, significantly improving productivity.

It is intended for cutting fresh mushrooms with stems.

The mushrooms are fed directly into the funnel located at the top of the machine.

Slicing is performed using high-grade stainless steel knives with exceptionally durable, wear-resistant blades.

The sliced mushrooms exit from the bottom of the machine as uniform sheets, falling into collection containers or onto a conveyor belt for further processing.

## Technical Specifications

Capacity	1200kg/h
Weight	60kg
Dimensions	700 x 800 x 1200mm
Motor	three-phase motor 1,5KW

# Fruit and Vegetable Washing Machine – Bubbler



The Bubbler washing machine is designed for washing fresh produce such as mushrooms, blueberries, raspberries, plums, and other fruits and vegetables.

Fresh goods are unloaded directly into the tub of the machine.

Just below the water surface is a sieve grate that allows dirt, soil, dust, pebbles, and other heavy impurities to settle at the bottom.

Meanwhile, fruits and vegetables along with light debris float on the surface.

A strong air flow introduced below the grate creates bubbles, gently agitating and washing the produce while pushing it forward toward the discharge conveyor.

A high-pressure sprinkler system installed above the discharge section performs a final rinse before the product exits.

The porous surface of the discharge conveyor allows excess water to drain back into the tank, while dirty water from overflow is directed to the sewage system.

Cleaning the tub is simple — it is done by removing the grate at the front of the machine and rinsing all surfaces with a high-pressure washer to remove sediment and residue.

The machine is mobile, equipped with wheels and height-adjustable legs that ensure stability during operation.

It is not designed for forklift transport.

The entire unit is constructed from corrosion-resistant stainless steel for durability and hygiene.

## Technical Specifications

Capacity	1.300kg/h
Weight	190kg
Width	960mm
Height	1.400mm
Installed Power	1,9KW
Power Supply	380V/50Hz

# Spare Blades for Mushroom Slicing Machine

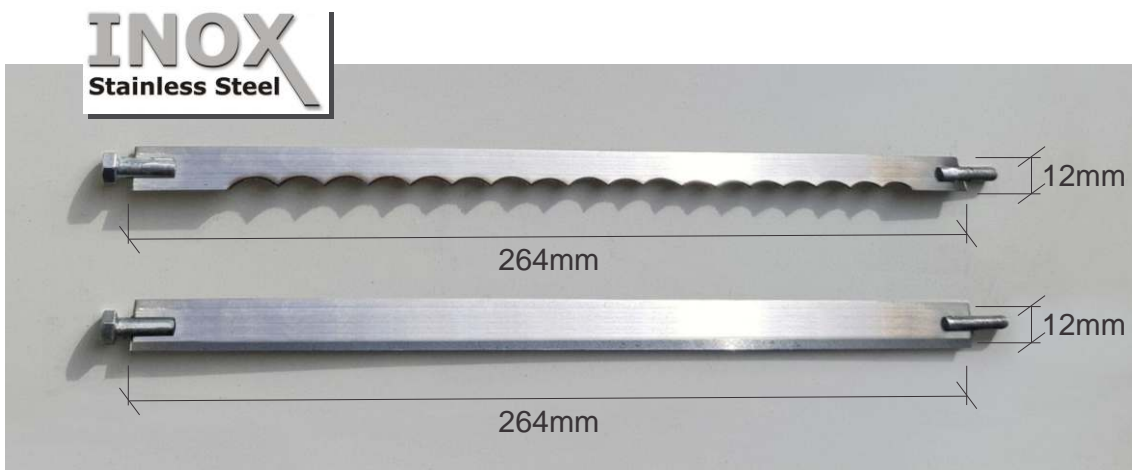


The spare blades for the mushroom slicing machine are made of enhanced stainless steel (Inox) that is acid-resistant and waterproof, ensuring long service life and durability during intensive use.

## Technical Specifications

Dimensions	264 x 12 x 0,5mm
Material	Stainless steel (Inox)

# Spare Blades for Mushroom Dicing Machine



The spare blades for the mushroom dicing machine are manufactured from reinforced acid-resistant stainless steel (Inox), offering excellent corrosion resistance and reliability in food processing environments.

## Technical Specifications

Dimensions	264 x 12 x 0,5mm
Material	Stainless steel (Inox)

Vranici bb | 32000 Cacak | Republic of Serbia



+381 60 166 66 88

sedan.machines@gmail.com

www.sedan-machines.com



Sedan Cutting Mushroom Machines