

CLAMAHORT



CLAUSICH MAQUINARIA HORTOFRUTICOLA S.L.

Ctra. Garrofera d'Alzira s/n

46292 MASALAVES (VALENCIA)

TEL: +34 96 244 35 75 FAX: +34 96 244 37 97

Email: clamahort@clamahort.es www.clamahort.es

Customised installations and solutions to your needs

2017

CLAMAHORT

We are a high quality manufacturer of handling equipment for the agricultural industry.

The company was founded in 1996 by professionals of the agricultural sector and, throughout our trajectory, we have been specialising in the machinery for the treatment of Potato and Onion, achieving a good position in our sector, thanks to the trust that our clients deposit on us.

We design customised installations for each client, from the reception of the product in the warehouse, to its packaging.

We have a fully equipped facilities for the Design, Construction, Assembly and Technical Service of our products, with properly qualified personnel to solve any problem that may arise in the shortest possible time.

Our philosophy is to serve all customers alike, whether it be a large agricultural product manufacturing company or a farmer who, at one point, may need a smaller production machine to speed up and improve his work.





The semi-automatic fall-breaker is a simple and economical system to make the product descend gently on the boxes. It is built for any belt's width.

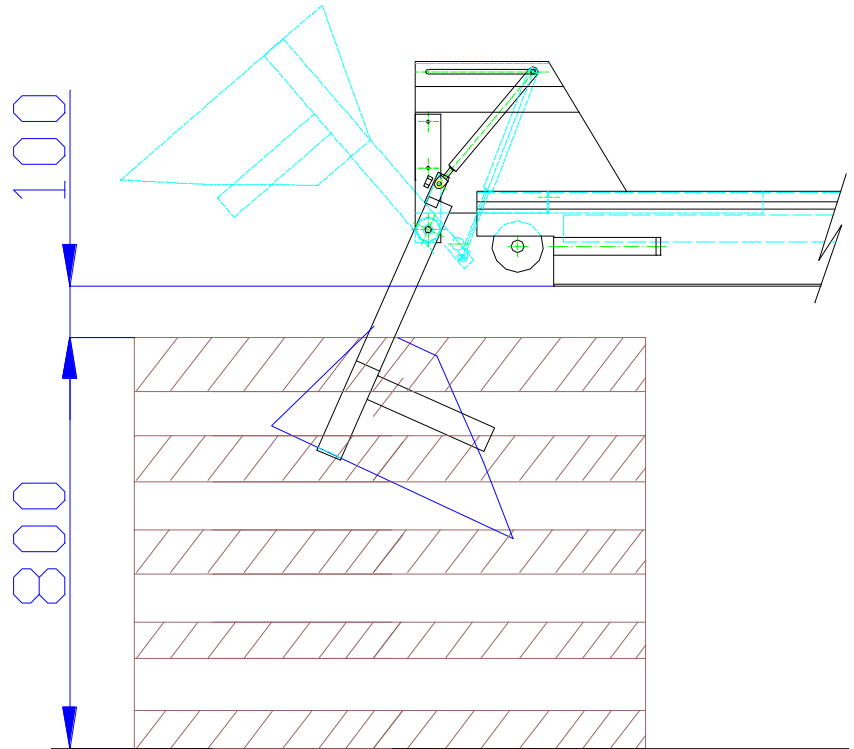
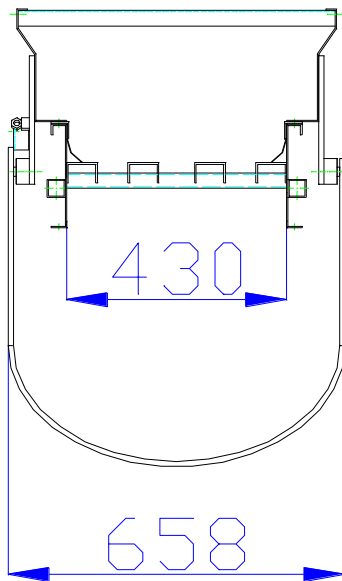


In the case where the conveyor belt is very wide, a reduction can be coupled to better fit the fall-breaker.



The fall-breaker can be built fully automatic using a small electrical panel and photocells.





OPERATION:

The operator lowers the fall-breaker arc manually, and activates the conveyor travel switch (this switch is optional), and begins to discharge the product on the tarpaulin, slowing down the fall on the box.

When the box is full at a certain height, the weight of the product on the tarpaulin causes the fall-breaker arc to automatically rise to finish filling it.

Once the box is filled, the belt is disconnected from the switch so that the box can be replaced by another empty one.



Detail of fall-breaker in different conveyors. They can be built in painted steel or stainless steel.



Maxihopper set for increased product capacity with pre-grading screen at the output

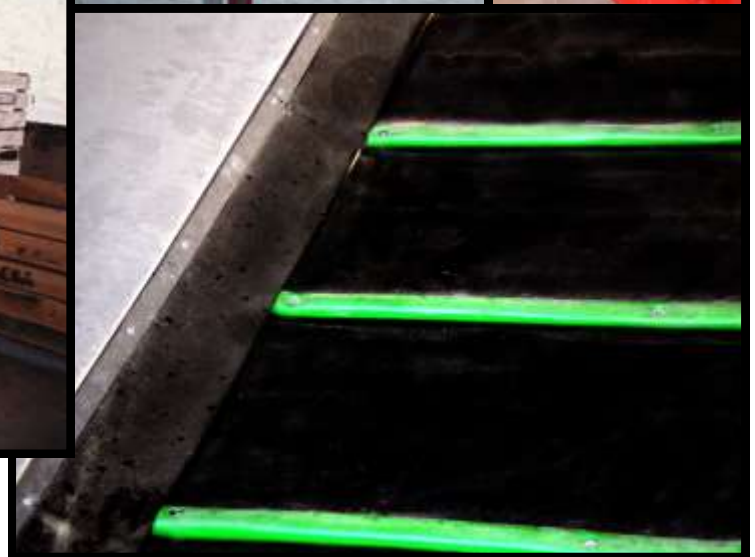


Mobile infeed hopper Mod.2000. Production of 25 Tn/h.

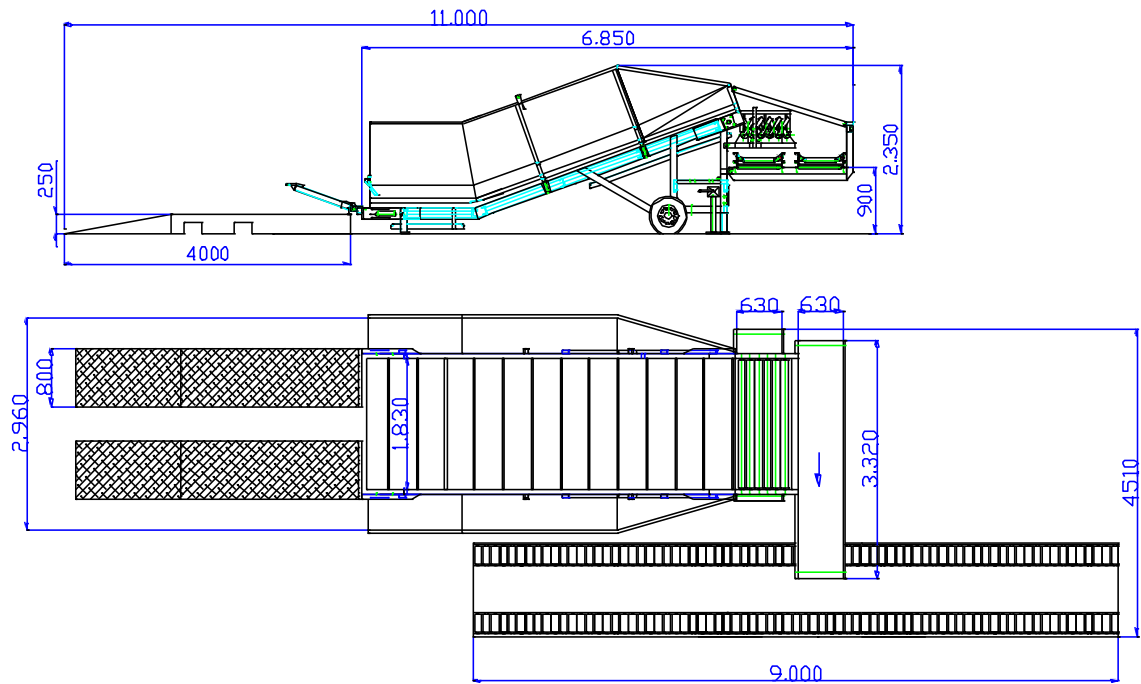
The infeed hopper is a very robust machine for the reception and first cleaning of the product. The straight section of chassis allows the increase of the discharge capacity and the



Detail of the roller path. It increases the speed and ease of unloading.



System of adjustable legs to facilitate the transfer of the machine and its leveling. Buttons for remote control. Detail of the padding belt.



OPERATION:

The truck is placed in the back of infeed hopper with care and initiates the discharge by tipping the box. The product falls on the inside of infeed hopper's chassis and advances thanks to padded crossbars to avoid damaging it.

The product passes through a clod separator composed of spring, rubber or star bars, which rotate in the direction of product advance, separating the maximum possible amount of stones, clods and leaves that falls on a conveyor belt and then into a box. These rods can be separated from each other by up to about 40 mm of gap, manually.

The product then passes to a conveyor belt which discharges onto a box or over another desired point.

The whole set has a remote control keypad to control it from another position and some wheels to move the set through the warehouse. The receiving belt has an electronic speed drive.

Accessories can be fitted to the assembly such as semi-automatic fall-breakers to improve the discharge of boxes, ramps for improved truck access to the rear of the infeed hopper, and roller paths to move boxes conveniently and quickly.

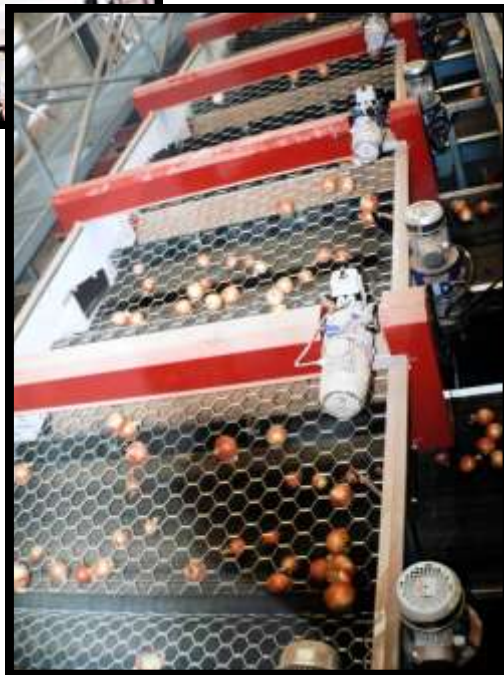




The screen grader is a very compact machine with a production of 8 to 30 ton/ hour depending on the width of the machine. The treatment of the product is very gentle.

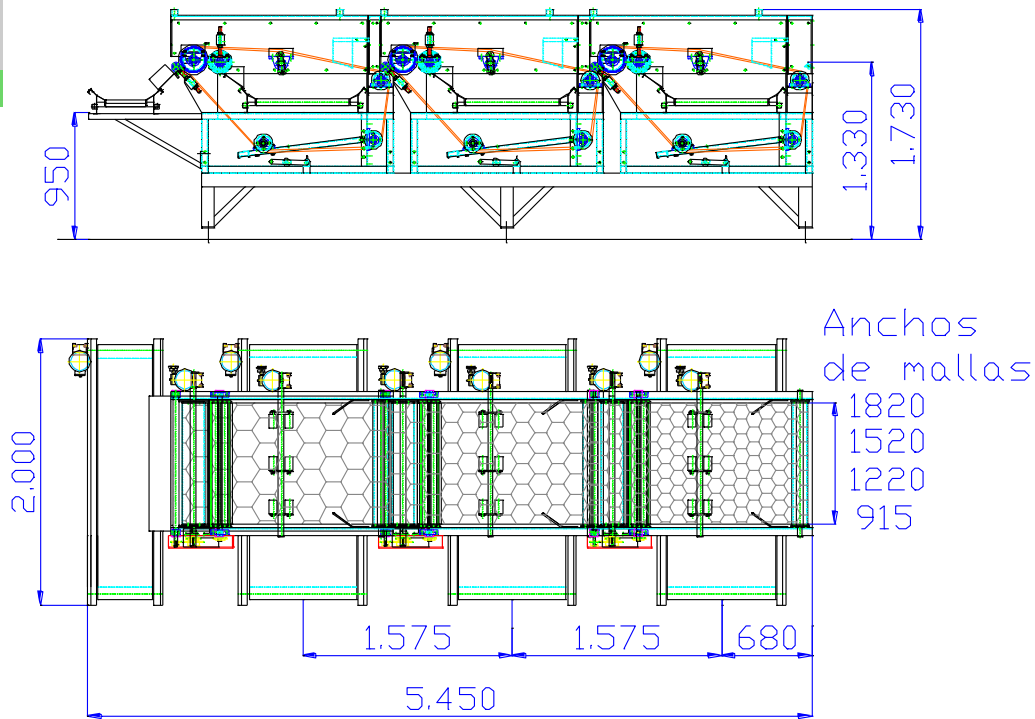
The change of screens is done quickly and easily.

There are several types of agitator rollers. The “vaivén” model (or swing model), and the model of PVC rollers.



Set of 2+R screen grader. It can be built in painted mild steel or stainless steel.

Detail of the tensor of the grading screen in both positions, with the screen tensed and with the screen untensioned.

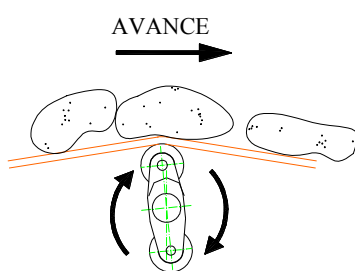


Grader design of 3 sizes and others

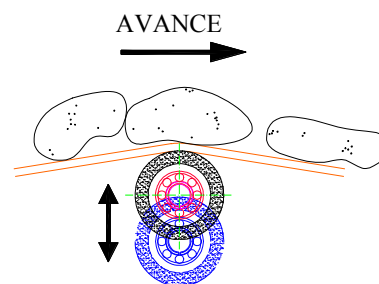
OPERATION:

The product enters the grader, and advances by resting on a grading screen of a particular size, at the same time that it is positioned in the gaps of the grading mesh. With the movement of a stirring roller, the product having a size smaller than that of the grading screen falls on a conveyor belt located below it. The larger product continues to advance to the next grading screen, which will have another hole size. The machine has an extracting roller at the end of each grading screen to remove the product that was embedded in the screen without having fallen through the gap, and so on, along each of the mesh sizes that you want to install in the grader. At the end of the machine is placed another belt that is responsible for collecting the larger product that did not match any of the graders.

The grading screens are easily interchangeable. If at any time you want to change some size of screen, this task can be made very quickly, you just have to untangle the grading screen using the lever of the tensioning roller and release the screen of the hook joints with which it is built. The grading screen should close as shown in the picture.



PVC Roller Stirrer



Vaivén Stirrer



The holes of the screens can be Square, Round or Hexagonal depending on the needs. They can be made of Steel, Rubber or PVC.



Conveyor belts and elevators can be built in painted mild steel or stainless steel. The dimensions of the machine are adjusted to the needs of the customer. The "Floor in trough" option makes the product going centred on the machine, avoiding that it can rub against the sides of the belt.

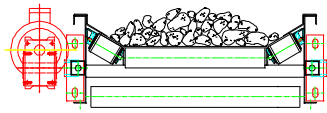
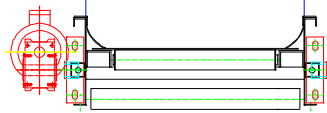


The conveyors are used for any application, and can carry different complements, such as manual or motorized deflectors, fall-breakers, height adjustable legs, etc.

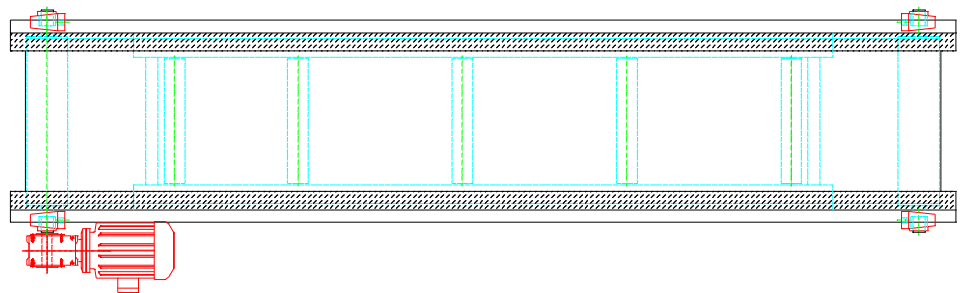
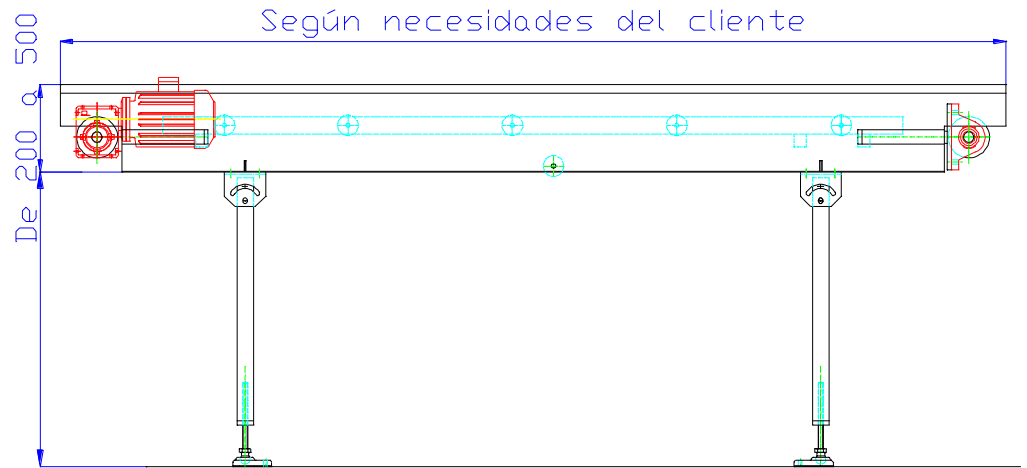


In lung-type conveyor belts, the machine automatically descends to receive more product without stopping the work. This is achieved by a hydraulic system and sensors.

De 200 hasta 2.000



Optional Artesa Model



OPERATION:

The product enters the machine by the tensioning side, and advances resting on the PVC belt until reaching the next machine. Conveyors and elevators are machines that are always present in any installation. They are used to transport the product from one machine to another regardless of the heights or distances that separate them.



The belts can be of different types and colours according to the customer's needs: black, green, white, blue, etc. They are made smooth or Chevron type, nerved, with profiles and nontoxic food; you can even build special models with holes for water, such as those of the elevators of the potato washing machines.



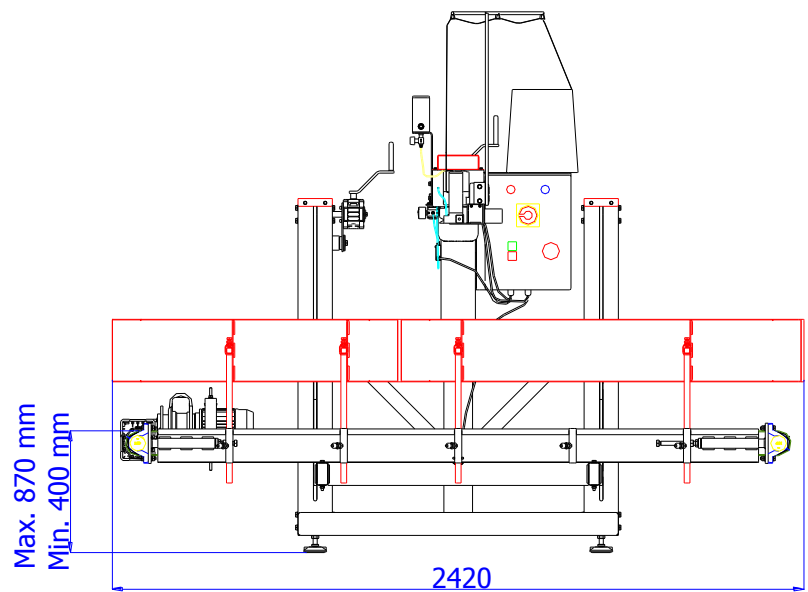
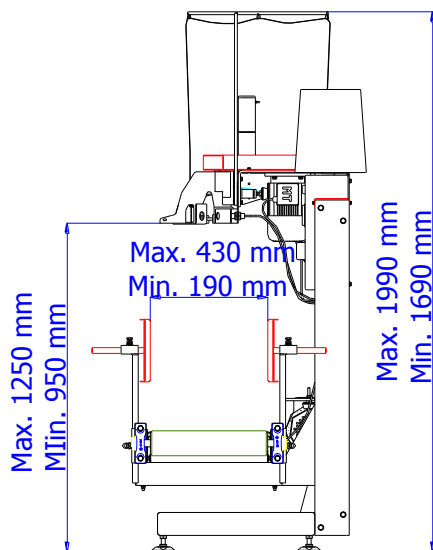


Detail of the machine sewing a bag. The stitching is three strands braided to the left with automatic chain cut. It is possible to regulate, easily and comfortably, the height of the conveyor for the different types of bags.

The sewing column is a very robust machine whose dimensions can be adjusted to the customer's needs. The sewing capacity is 600 bags/hour. The machine does not require any kind of special maintenance.



The sewing column assembles sewing machines of the highest quality and easy to handle. The sides of the conveyor are interchangeable to fit the most appropriate configuration for the customer.



CONTINUOUS OPERATION:

In continuous mode, the belt is always running. The operator positions the product bag on the conveyor belt, which will advance to the sewing machine. When you pass in front of the detector, the sewing machine will start until the detector stops seeing the bag. After a few seconds, the sewing machine stops, and cuts the thread. The sewn bag goes to the end of the belt where another operator picks it up.

BATCH OPERATION:

In batch mode, the belt is stopped. The operator places the product bag on the conveyor belt and activates the pedal. At that moment, the belt starts and the bag advances to the sewing machine. When the bag passes in front of the detector, the sewing machine starts sewing until the detector stops seeing the bag. After a few seconds, the stitch stops, and cuts the thread. The bag advances for a few seconds and stops.



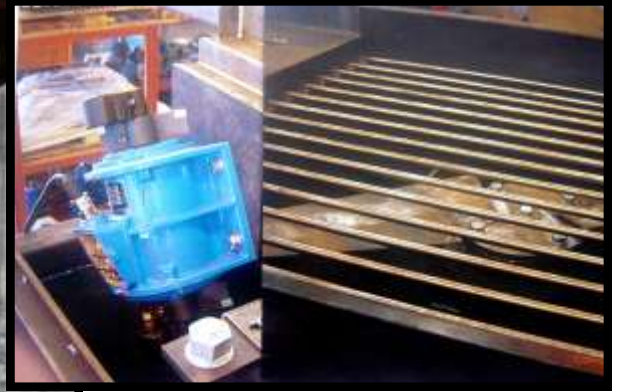
Detail of the greasing system by gravity.

The only requirement for the operation is the power supply and the connection of an air hose to the pressure gauge. The air consumption is 0.012 litre/bag at a pressure of 5bar.



Detail of the two cranks for adjusting heights of the tape and the sewing.

VIBRATING ONION TOPPERS



Detail of the blades and vibrators. The rod spacing is easy to change, it is only necessary to change the tray.

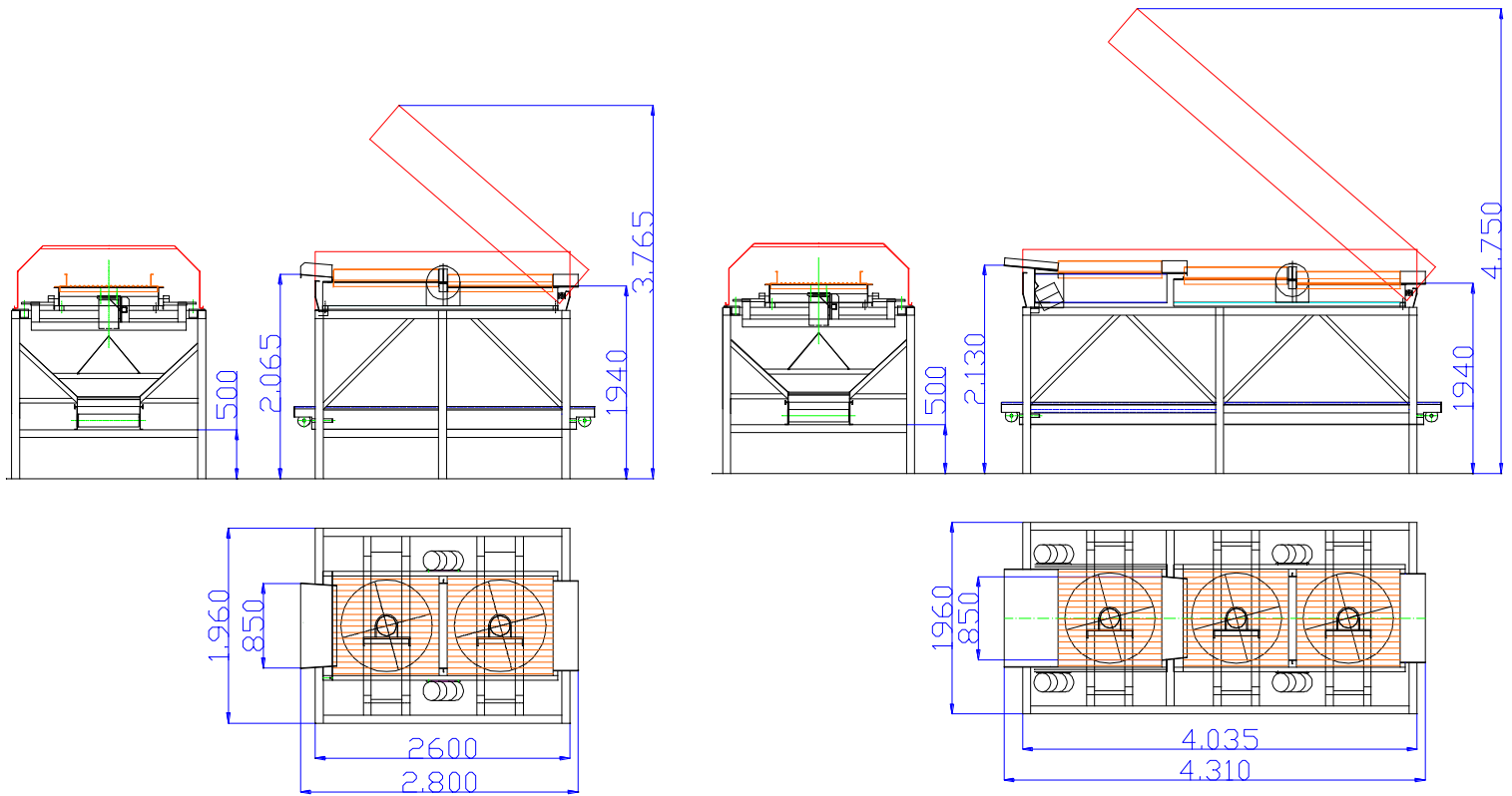
Vibrating onion topper. The trays are quickly removable for cleaning. The top cover ensures that no object hits the staff.



Vibrating onion topper set in line. Very robust and watertight chassis with a lower conveyor belt for the collection of the rejections. Production from 4Tn / h up to 12 Tn/h maximum, according to model.



Inlet and outlet gates of the product.



OPERATION:

The onions enter through the inlet gate passing through three trays of rods. These have a spacing between rods of 33 mm, although this separation can vary according to the needs of the customer, manufacturing trays with different separations.

The product advances through a gentle vibration that, at the same time, causes it to be placed on itself so that it is positioned between the rods. Lower blades, which rotate at high speed, are responsible for cutting the onion stem, dropping it on a conveyor belt collecting waste. The trays, like the blades, can be easily disassembled.

After passing through the three cutting trays, the product exits through the outlet, to discharge onto the next machine.

The topper has an electronic system to regulate the feed and an electronic system to adjust the cutting speed of the blades. It also has a top safety cap. When this lid is removed to clean the machine, the whole set is stopped quickly and automatically.

Although the machine requires little maintenance, thanks to its robustness, it needs a daily cleaning due to the nature of its work.



Clod and leaves remover with helical gums working with onions.



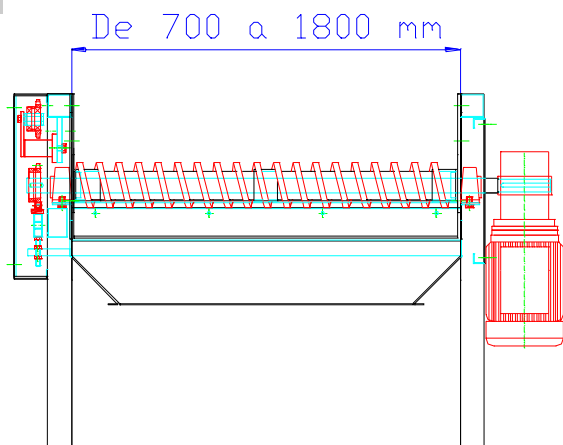
Model of star shaped separator working with potatoes.



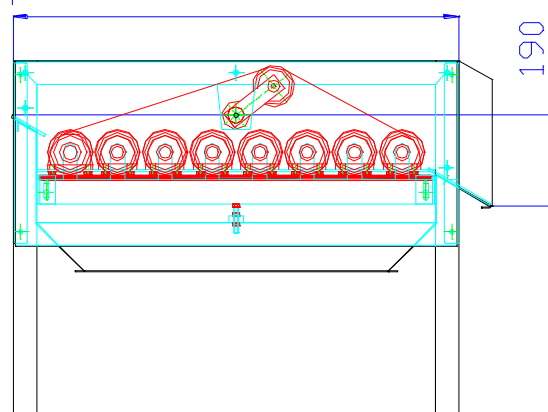
Detail of the clod separator finishes. Inlet, outlet and sides are made of PVC to avoid friction of the product with the chassis



Spring separator model working with potatoes. The production of these machines is from 5 to 25Tn/h depending on the width and number of rollers. All models have a gentle touch of the product. The width of the machine is designed according to customer needs, as well as the loading and unloading height of the product



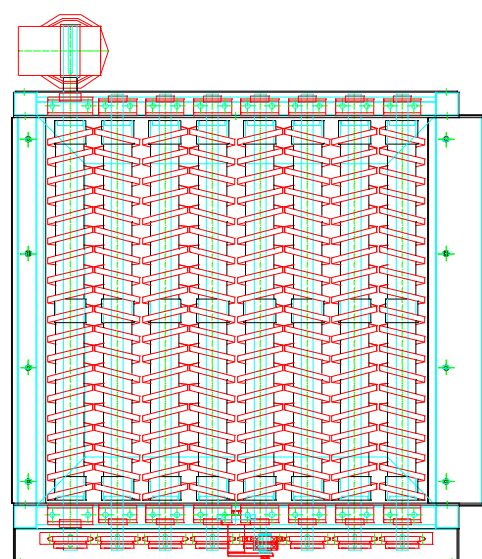
Depende del nº de barras



OPERATION:

The product enters the separator machine and advances on the rollers of springs, helical gums or stars. There is a gap between the rollers that allows the clods and/or leaves to fall.

The arrangement of these rollers causes the product to be hold helping to remove the largest amount of clods and leaves.



POTATO DRYER



Potato dryer for productions of 5 to 25 Tn/h.



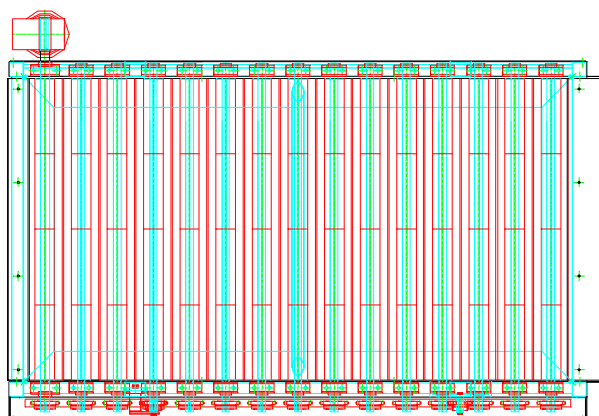
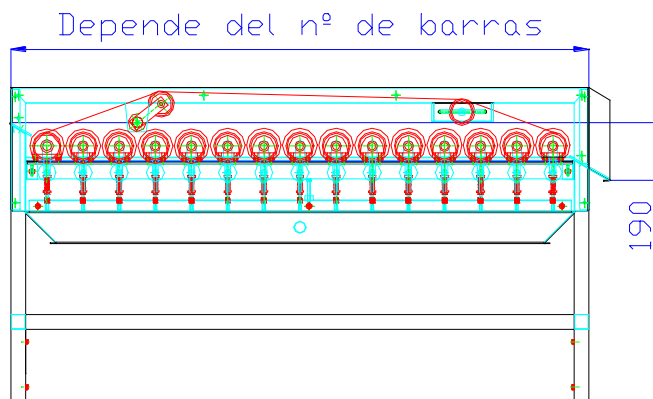
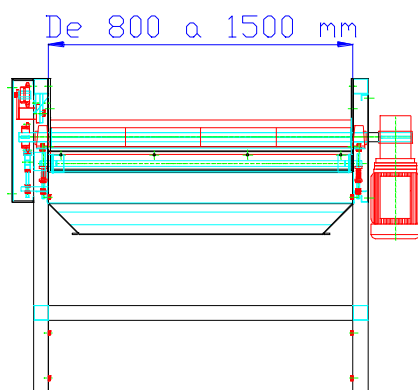
Detail of the potatoes dryer. The sides are made of PVC for the best handling and treatment of the potatoes.



The potato advances smoothly on the special coated rollers, allowing a very effective potato dryness.

The working widths are from 0.8 metres to 1.5 metres, depending on the production desired.





OPERATION:

The product enters the dryer and advances by resting on rollers that are coated with a special felt that absorbs water from the potato. The disposition of these rollers causes the product to hold them, turning constantly, so that the entire surface of the product passes through the filter, helping to absorb as much water as possible. At the same time, another line of rollers located at the bottom, presses the filter to remove the maximum water and thus achieve greater effectiveness and duration of the filters.



Detail of the transmission system of the dryer. It has automatic tensioner and also treated and reinforced sprockets. This results in almost null maintenance.



Detail of the lower area where the pressure rollers are present.



Detail of the entrance of the big bag holder to the shelf



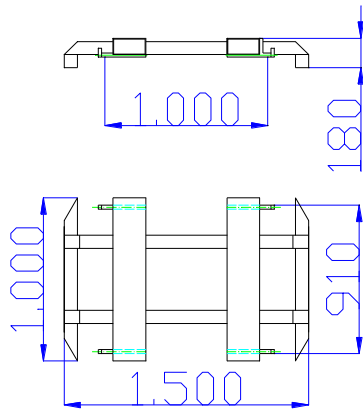
Shelf for two big bags with a lower conveyor belt



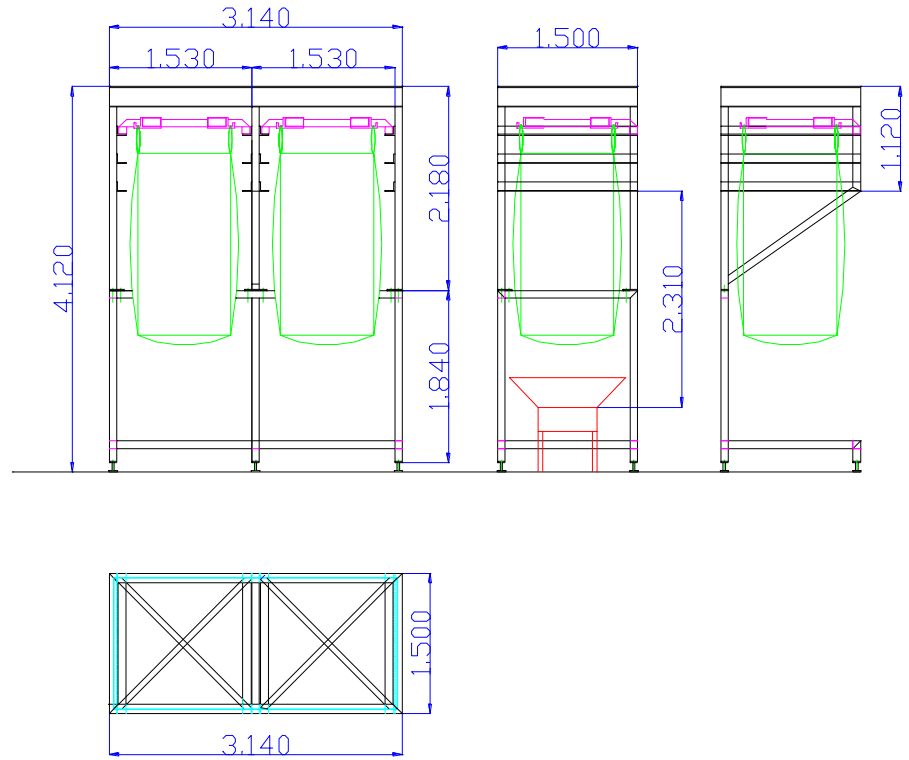
Detail of a big bag, which is hanging from the holder on the shelf.



Detail of the emptying of a bag. The treatment of the product is very gentle.



Big bag support for trolley



OPERATION:

The shelf is a very robust structure, made of steel, which is used to suspend one or several bags so that they can be emptied easily on a conveyor belt underneath. Because there are different sizes of bags, the machine has several shelves at different height.

The bag is attached to a special support designed to engage the forklift's blades, and then, this support is inserted into any of the shelves, depending on the size of the bag. Finally, the operator has to open the bag underneath to let the product out on the conveyor belt.



POTATO WASHING MACHINE



Washing machine mod. 3000 with Ø200 valves for emptying. The drain valves are placed according to customer needs, either at the bottom or laterally.

Submerged drum washer model for the production from 5 to 30 Tn/h. .



Outlet product elevator with showers for final rinse. The output of the product is made very gently

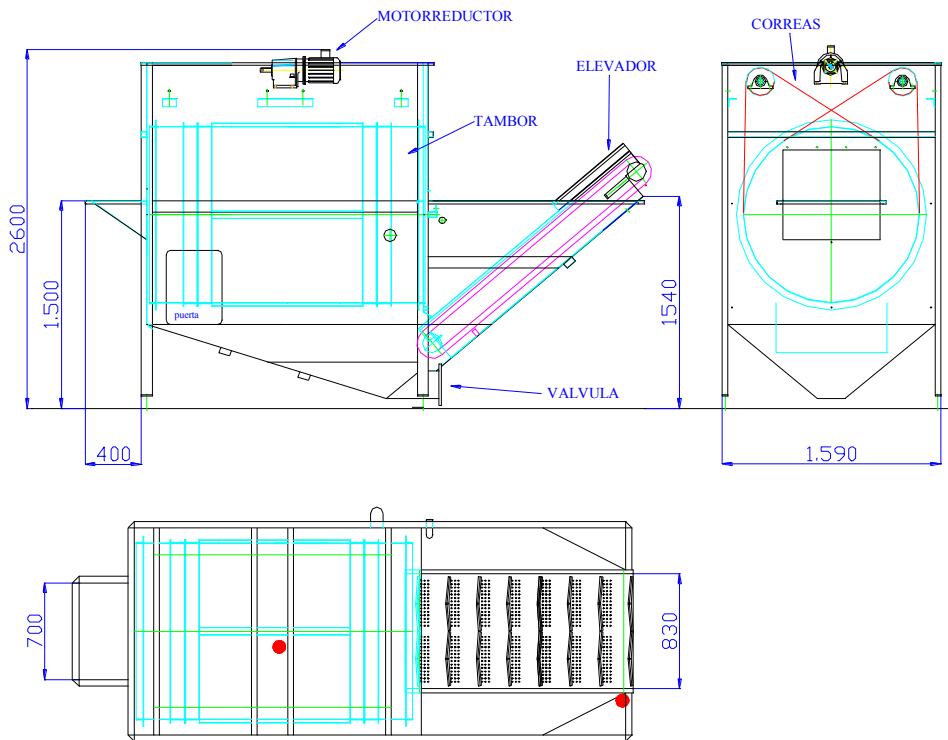


NEW

Model of showers system with rotating drum. This model allows a very fast wash. The product change is performed before the submerged drum models.



Detail of the outlet of pressurised water in the model of showers. The potatoes are rubbed between them increasing the level of cleaning of the product.



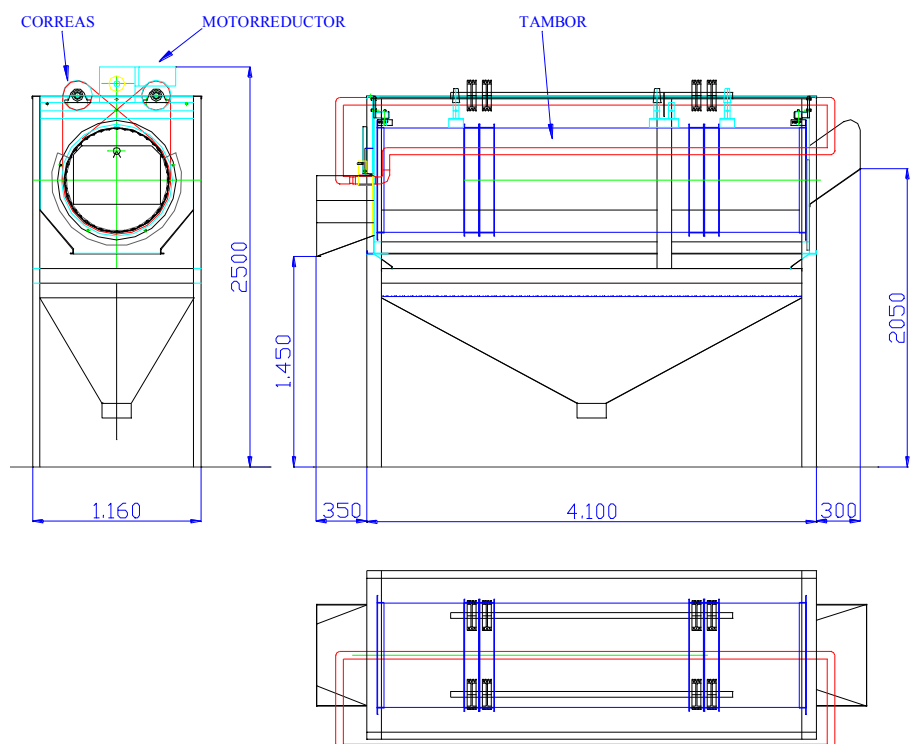
Pneumatic opening system for the doors of the submerged drum washing machine



Drum built with perforated sheet flared for the good treatment of the product.

OPERATION:

The product to be washed enters the machine through the inlet (or enter gate) into the drum, which is partially submerged and rotating in one direction by a transmission of belts connected to a motor-reducer. The product stays on the drum and is constantly stirred by rubbers in the form of a spiral to be dragged; this causes the potatoes to be cleaned when submerged in the water. At the end of the process, the operator opens the hatches that hold the product inside the drum, and leaves it to an elevator with rinsing showers that picks them up and deposits it on the next machine. The machine has valves for draining the water and a level system so that there is always the same amount of water in the machine. In the **new** shower model with rotating drum, the potatoes are cleaned by a constant stream of water along the path of the drum. The cleaning of the product is done by rubbing the product between





The laboratory washer is a machine very easy to handle, allowing it to be placed in a laboratory room. It is designed to wash up to 20 kg.

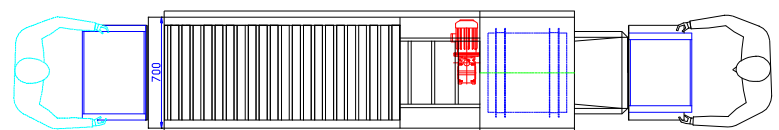
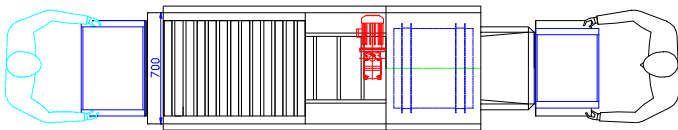
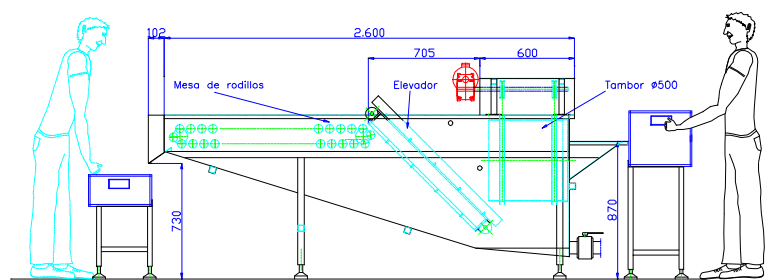
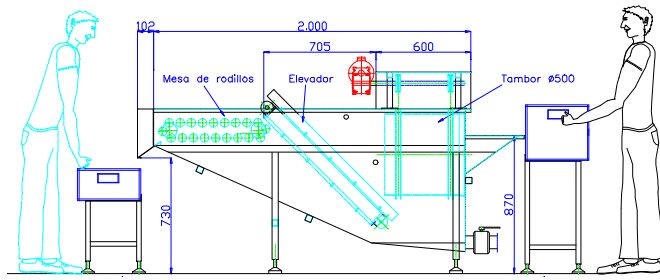
This machine has a small roller table of 600 or 1,200 mm. of length according to the needs of the customer.



Detail of the opening of the drum hatch and the elevator



Detail of the product inlet feeder and the manual water drain valve.

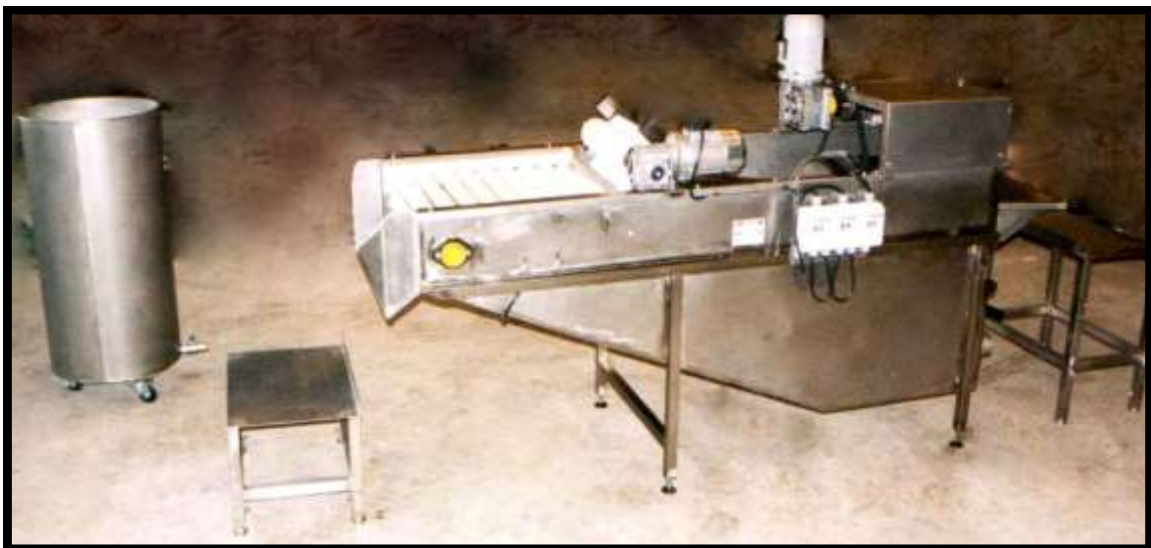


OPERATION:

Firstly, it is necessary to introduce water into the machine before starting the procedure (making sure that the drain valve is closed) until the drum is partially submerged. Once this is done, you can start working with it as follows:

The operator must close the “output gate” and then he switches on the machine. Then, he must introduce the product through the entrance gate; - optionally you can have a stool to support the box of the product and to make the filling of the drum more comfortable-. After a while, according to the operator's criterion, he must stop the movement of the drum and then, he will open the output gate manually. In this way, the drum, the lift and the roller table are started, allowing the product to exit the machine into the sample box.

The machine has a water drain valve



The machine is built in stainless steel, and there is the option of using stools to put the boxes of the product, as well as a deposit to calculate the dry matter.



Line of peeling and cutting of potatoes. All manufactured in stainless steel and polyethylene and food-approved modular belts.

It consists of: Screw de-stoner, Peeling machine, Inspection table, Slice cutter, Pre-washing conveyor, Blanching machine, 500 Litres tank for mixing, and Pneumatic sliver sizer remover.



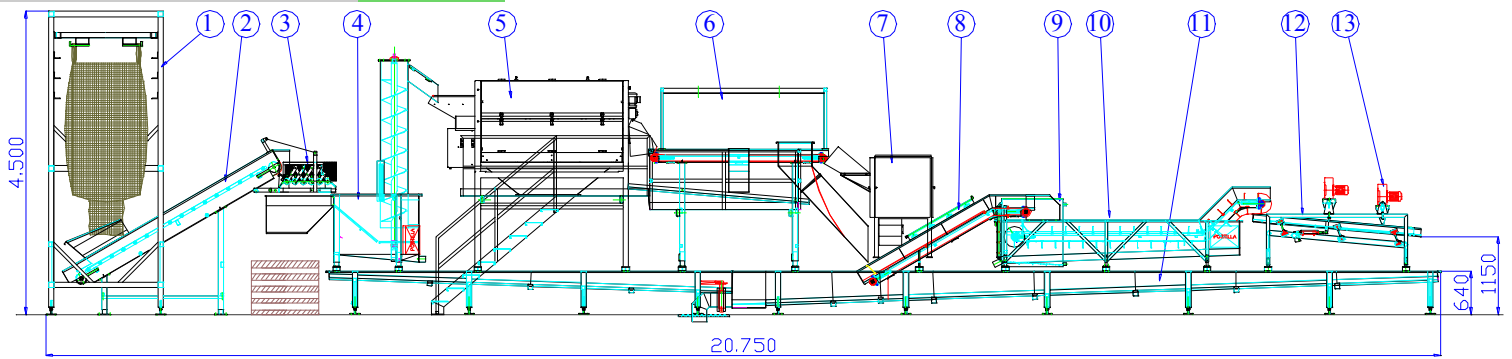
Peeled potato on the inspection table.



Blanching machine with "jacuzzi" system to improve the distribution of the antioxidant throughout the surface of the sliced potato.

Sliced potato in its way through the sliver sizer remover. A ventilation system can be coupled to improve draining before going to the packaging.





1- Shelf of big bags; 2- Elevator; 3- Clod separator; 4- De-stoner; 5- Peeler; 6- Inspection table; 7- Slice cutter; 8- Belt with pre-washing showers; 9- Tank of mixtures (500L); 10- Blanching machine; 11- Underneath tank to collect rejected product; 12- Pneumatic Sliver Sizer Remover; 13- Ventilation system for draining.



Screw de-stoner made entirely in stainless steel. It has an inside deposit to collect the stones and waste, with a hatch for easy cleaning.

Detail of another blanching system on a water collecting raft. The product is displaced by a screw barrel that allows a more accurate time for the application of the antioxidant.



Pneumatic sliver sizer remover with the tray full of rejected product, unfit for commercialization.



BOX FILLER



The box filler can be supplied with or without feed elevator, according to the needs of the customer.



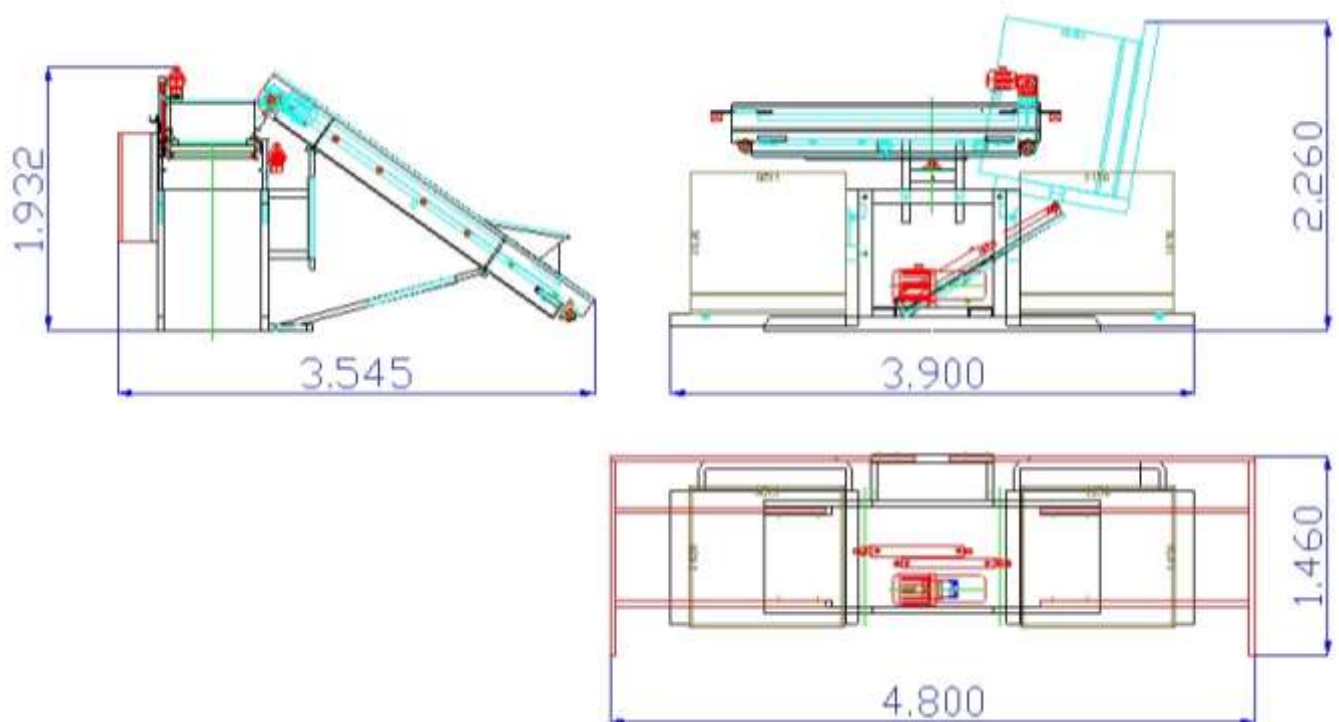
Hydraulic model for productions of up to 30 Tn/h depending on the size of the product.



Detail of machine working with red onion. The boxes tip until they are practically horizontal.



The treatment of the product is done gently by means of sensors that control the descent of the box.



OPERATION:

The operator inserts an empty box in each of the platforms and gives the order to start the process.

The first platform (the right by default) will be raised to the working position. The filling begins and, as the box is filled, the platform will descend as the sensor detects the filling of the product. When the platform comes down, the belt will advance to finish filling the box, while it is positioned to make the change of filling to the other box.

When the sensor of the first box indicates that it is completely full, the belt will change direction to begin filling the second box. Both the buzzer and the full box green light (on the electrical panel) will be activated, so that the operator can remove it and put another empty box. The same will happen when the second box is full.

If the machine does not detect a box on any of the platforms, the process will stop.



Detail of the box during the filling process.



Detail of the electric panel with the warning lights of the full box.



Powered cascade model, ideal for productions of 10Tn/h with a very gentle handling of the product, as it discharges at low height.



Hydraulic model for productions of 25 Tn/h. Very robust machine with a gentle handling of the product. As in all models, the uncoupling of the bag is automatic.

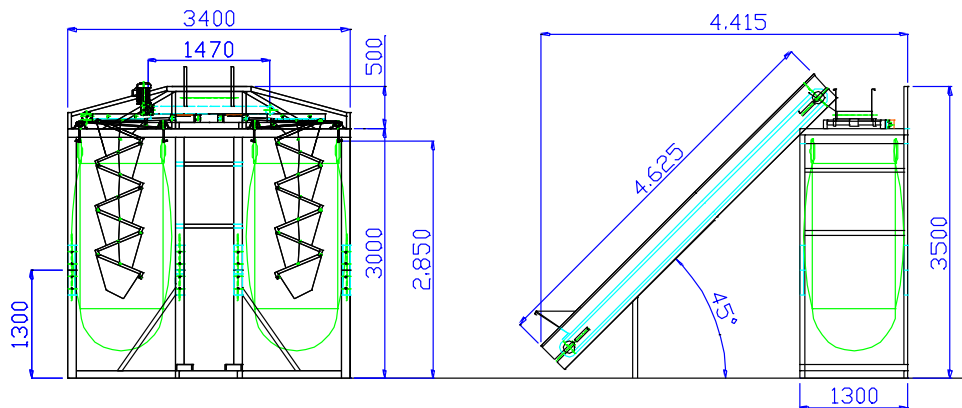


NEW

Electromechanical model for productions of 25 Tn/h. The process is completely mechanical, very quiet and with a very reduced initial height of discharge, achieving a very gentle handling of the product.



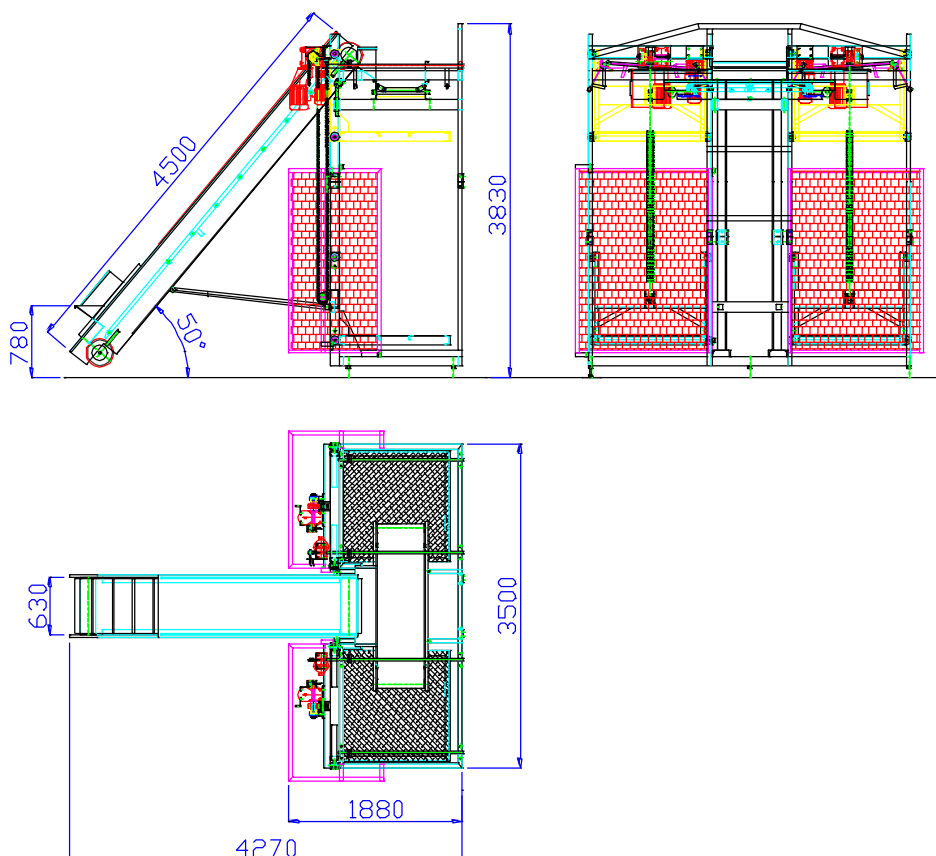
Powered cascade model that is unloading simultaneously into a bag and a box.



OPERATION (Cascade model):

The operator hooks a Big bag and places a pallet underneath to be able to remove the Big bag once it is full. After he will command to lower the cascade that will stop either when marking the product sensor or by an electric limit switch. The belt and the elevator are started in the correct direction to fill the Big bag. As the Big bag is filled, the sensor makes the cascade automatically to rise until the signal is lost. This process is repeated until reaching the end of the path and the Big bag is full. At this point, the belt changes the direction to start filling on the other cascade whenever it is prepared, if not, it stops the whole set. The machine has a re-illing button that when pressed causes product to be unloaded on either side to adjust the filling of the Big bag to the customer's taste.

To withdraw the bag, the operator must lift the bag with a pallet and give the order to open the handles to release it. Remove the Big bag and prepare a new one.



PROCEDURE:

The operator hooks a Big bag (the lower pallet is not necessary, but it facilitates a lot the removal of the Big bag if it is put to the start). It gives the order to raise the platform that will stop when it marks the sensor of the product or through an electric limit switch. The belt and the elevator are started in the correct direction to fill the bag. As the Big bag is filled, the fill sensor marks and causes the platform to lower until the signal is lost. This process is repeated until reaching the end of the route and the Big bag is full. At this point, the belt changes the direction to start the filling on the other platform whenever it is prepared, if not, it stops the whole set. The machine has a refilling button that when pressed causes product to be unloaded on either side to adjust the filling of the bag to the customer's taste.

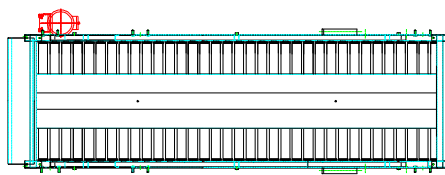
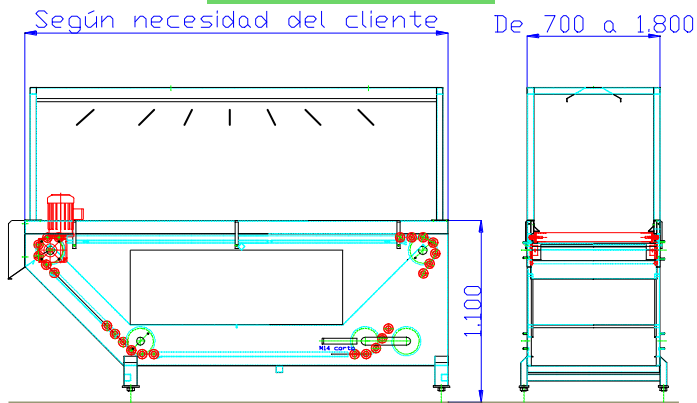
To withdraw the bag, the operator must lift the bag with a pallet and give the order to open the handles to release it. Then he must remove the bag and prepare a new one.



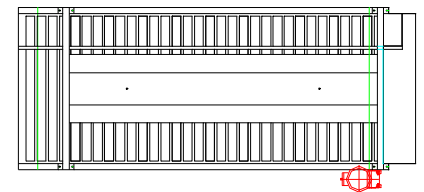
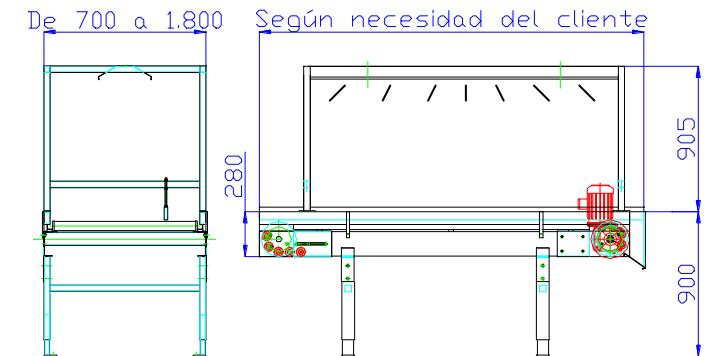
Detail of the inspection tables working on several lines of potatoes.
The product enters very gentle to achieve a great handling process.
The machines are built taking into account a comfortable working height for the operator.



Detail of inspection tables working on a line of onions.



Inspection table with leaves collection area.



Conventional inspection table

OPERATION:

The product enters the machine, and advances on rollers that roll on themselves making the product also roll. This makes it possible to see all parts of the product, helping the operators to better select the rejected product from the good product.

The rejected product can be dropped on boxes or onto the separator rail that can carry the machine, and from there, to a conveyor belt or a box.

The good product goes to the next step after having crossed the whole table.



Details of inspection tables at different points in a line.

They are made in painted mild steel or stainless steel, and can contain rollers or of PVC belt.

The rollers can be made of PVC, Aluminium, or Metallic. Lighting is optional. The separation for rejected product is also optional, and varies according to the needs of the customer, and can be central or lateral. Rejected product boxes are built according to customer needs. When the machine is mounted on a washing line, the water collection tray is also optional.

PALLETIZER / DEPALLETIZER FOR BOXES

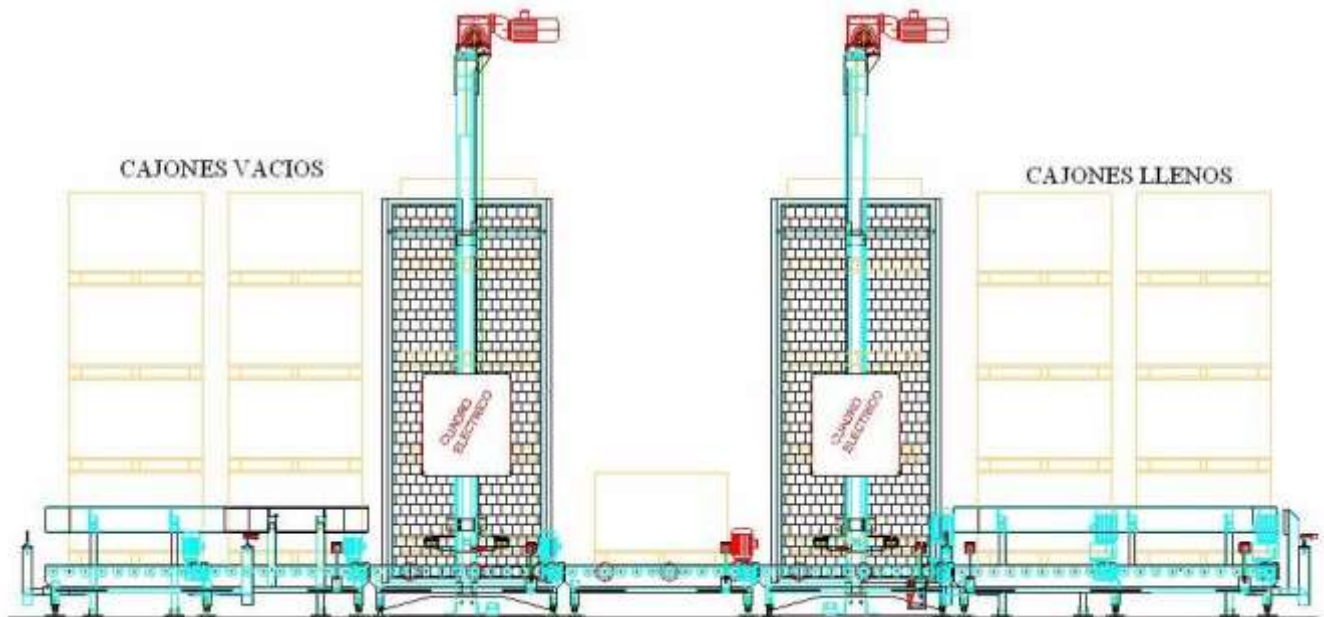


Very robust machine for palletizing or depalletizing automatically towers of up to 4 boxes with a capacity of palletizing and depalletized of 120 boxes/hour.



Detail of two towers of boxes for depalletizing at one point of their operation. To work with the machine only requires an operator, who is responsible for operating a pedal to change the filled box for another empty box and accommodate the product by performing a last selection.





OPERATION:

The operator feeds with towers of 2, 3 or 4 empty boxes to the entrance conveyor. Once the forklift has left the area of the machine, the tower advances to the depalletizer column where the process begins. The conveyor is feeding empty boxes that the column is depalletizing, as either the operator or a machine that is placed in the central conveyor requires for the filling of the boxes. The filled boxes advance to the second column for the palletizing of towers of 2, 3 or 4 boxes (which was selected at the beginning of the job). Once a tower is palletized completely, it is advanced to the next conveyor where it will wait for the operator of the forklift to be removed for storage. The final conveyor can hold several box towers to prevent the machine from stopping when a tower is waiting to be removed.



Detail of the system of lifting boxes and of the system of roller conveyors.



Very robust system equipped with both mechanical and electronic safety elements.

WEIGHER MOD. 25.01



Production is 5 Tn/hour in bags of 25 Kg and 3 Tn/h in bags of 15 Kg., depending on the product.



Semi-automatic weighing machine are designed for weights from 10 to 25 kg and up to 50 kg in multiples weights.

It has electronic weighing system with 10 different combinations to store.

Parameters are adjustable for the most important functions.

The reception hopper and the weight hopper are padded for the good handling of the product.

The machine is mounted on wheels for displacement.



The semiautomatic weigher has a digital weight display so that the communication with the machine can be done in a simple way.

The numbers that indicate the weight are large for easy reading.

The weighing machine is served with two feeders of different diameter, one for bags of 15 kg and another for bags of 25 kg, which can be exchanged very quickly and simply.

OPERATION:

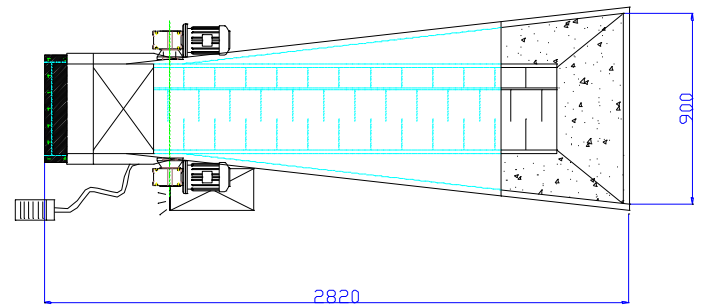
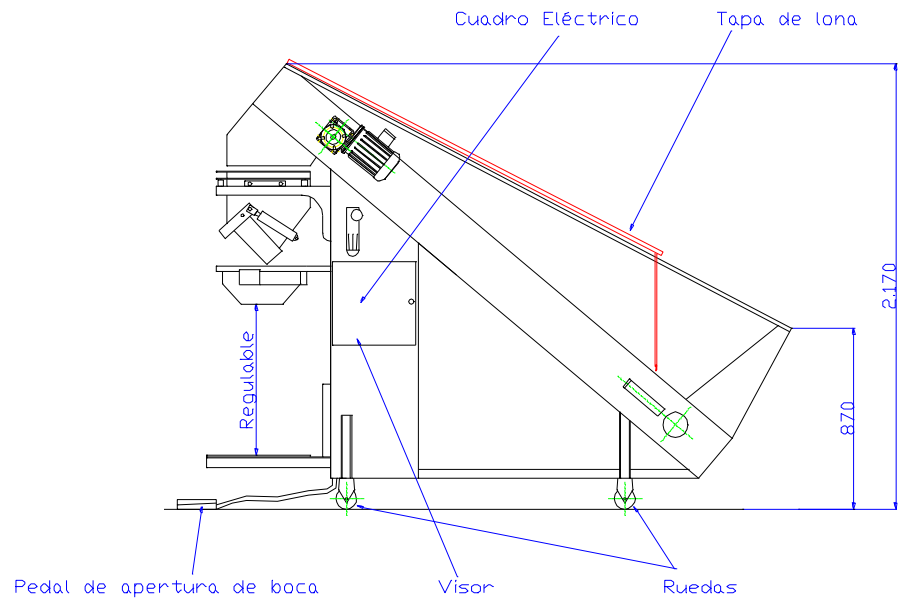
The operator selects the option to be packed, place a bag in the feeder and starts the process of filling the cell tank.

Once it reaches the marked weight, the weigher stops and the operator presses the release pedal

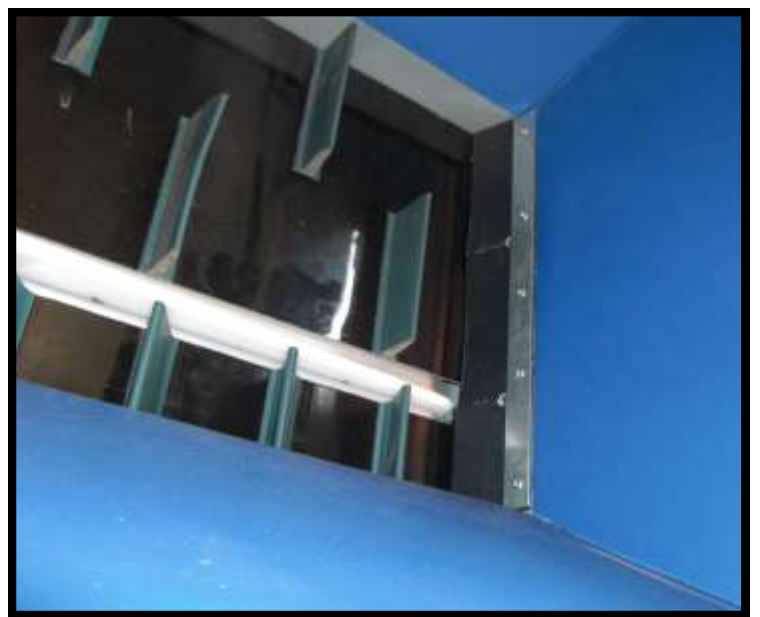
The product falls into the bag, the worker closes the door of the tank and a new cycle starts automatically.

The operator can program 10 Formulas with the following parameters:

- Weights to pack.
- Adjustment of finishing time and pulses for very small or large products.
- Multiple weights from 26 to up to 50 kg.
- Self-tare.
- 10 Formulas to store.
- Opening hopper out of weight.



Detail of the belts throughout the weighing process.



Detail of the padding receiving hopper for a good product treatment.



The Silos are manufactured according to the needs of production and capacity, reason why each customer gets a different machine. They can be made in painted mild steel or in stainless steel. The capacities goes from 1000 Kg to 40.000 kg.



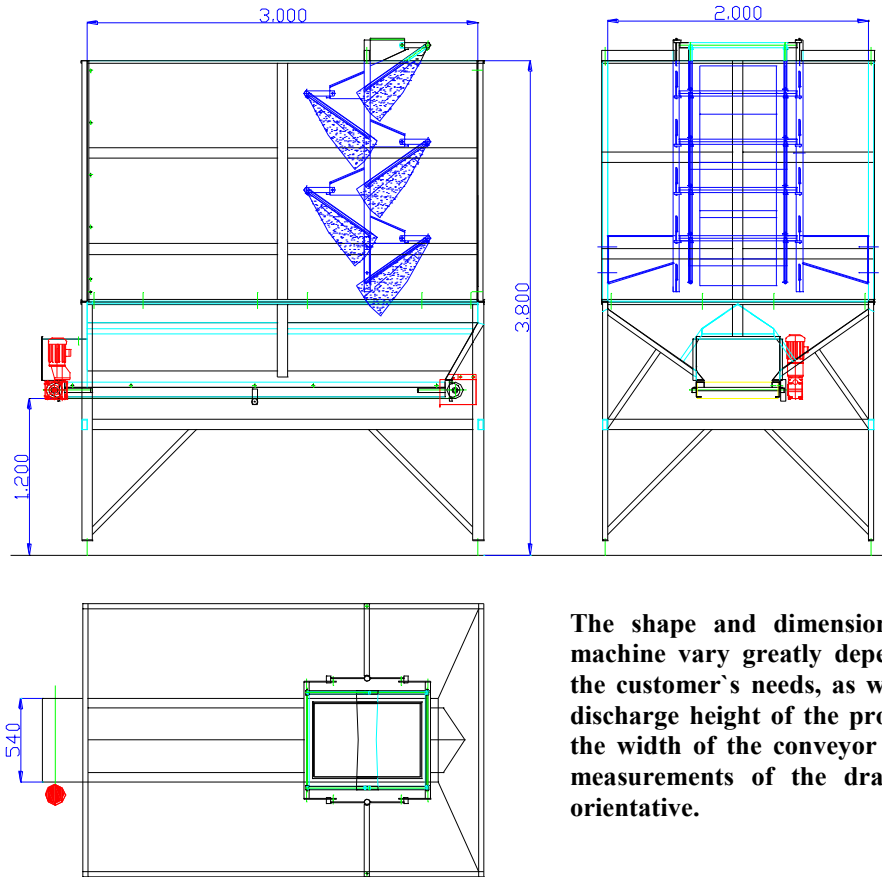
A cascade system can be fitted to fill the hopper with the best handling of the product.



Detail of a set of 6 silos with ventilation system. The upper frame belongs to the system of movable conveyor belts which make the filling function.



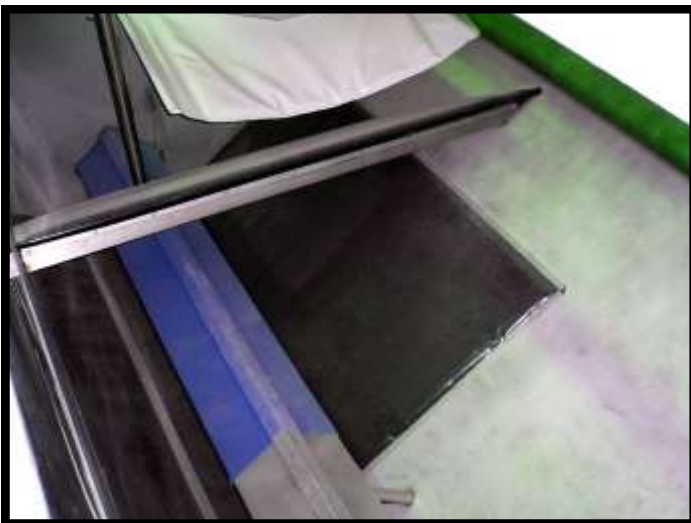
Detail of some silos made in stainless Steel with an interior access door and a system of movable conveyor belt for the output of the product.



The shape and dimensions of the machine vary greatly depending on the customer's needs, as well as the discharge height of the product and the width of the conveyor belt. The measurements of the drawing are orientative.

OPERATION:

The product enters the storage hopper at the top. In case of automatic cascade system, the product descends gently until it reaches the bottom of the hopper. The bottom of the machine is a conveyor belt, which when put into operation outputs the product through the outlet. The main function of the silos is to store large quantities of product for later use. Depending on the needs of the customer, the machine may have one or two product outlet mouths. In addition to the automatic cascade system, they can also be constructed with a door or stairs for interior access, with an internal ventilation system or with a special foam padding and PVC belt.



Detail of the interior cushioning of the silos. It can be in its entire length when the discharge point is not specified.



The zig-zag tarpaulins are also reinforced at the point of unloading of the product. This makes them more resistant without losing the good treatment of the product.



Heavy duty box tipper with automatic hydraulically operated clamp lid and flow door.

Capacity for 40 boxes/ hour.



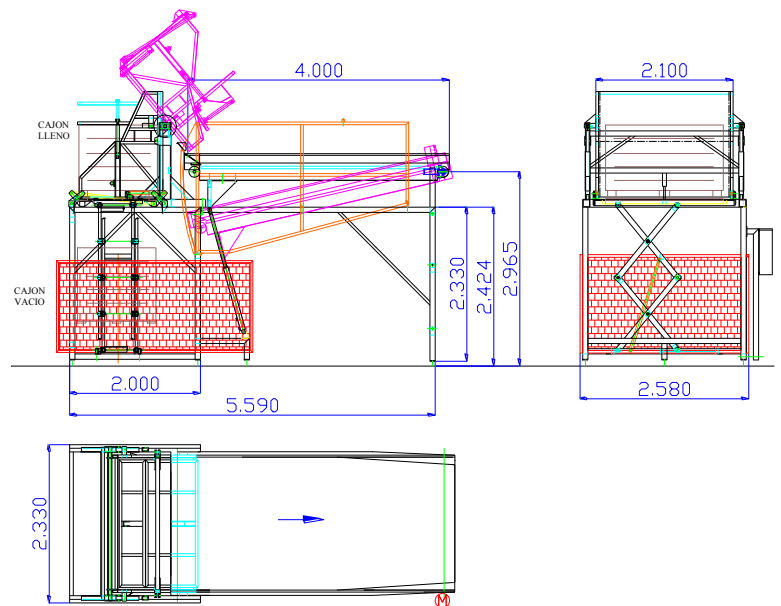
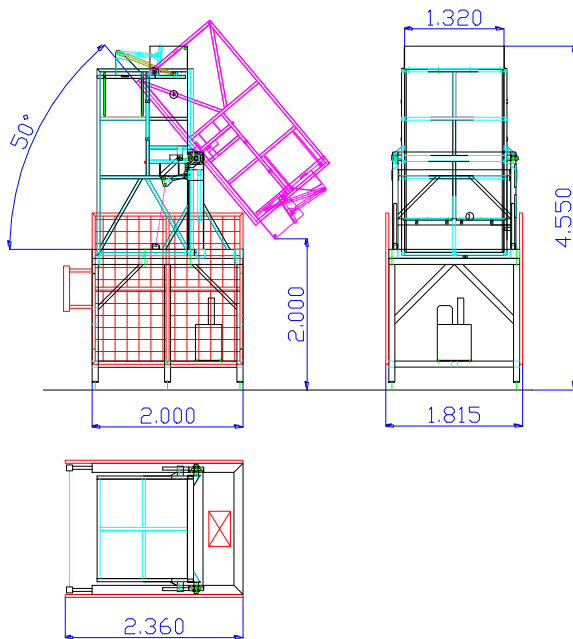
Model for boxes with lower platform to remove empty boxes and lung-type conveyor belt for product reception. Assembly to increase the number of boxes unloaded per hour.



Big Bag tipper with manually adjustable fixed clamp lid and automatically flow door.



Big Bag tipper set with lung-type receiving conveyor and screen grader.



OPERATION:

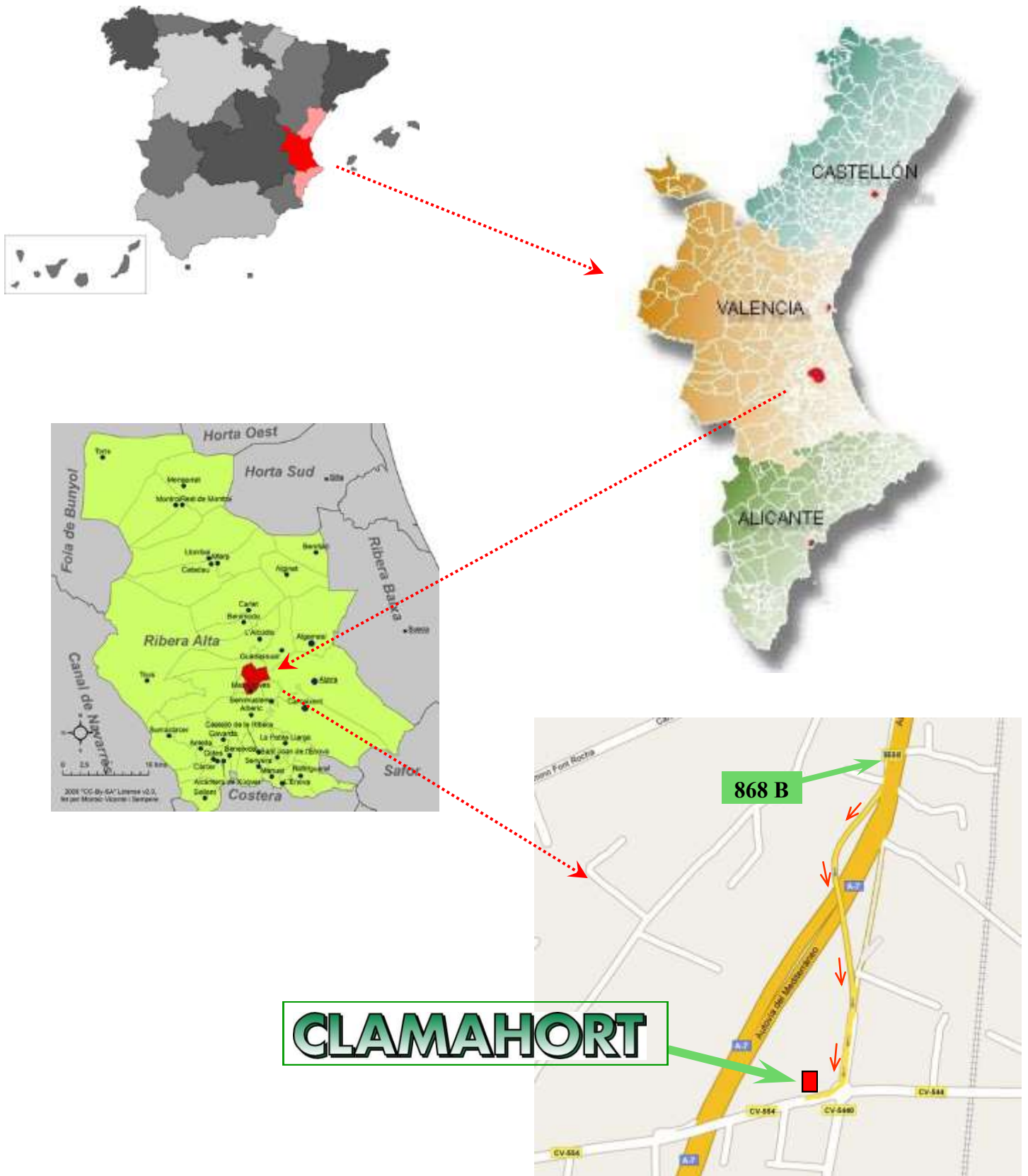
The operator inserts a full box into the tipping box, and presses the tip button on the remote control. At that time, the clamp lid automatically lowers to cover the box and the tipping begins. Once turned over, the flow door opens, letting the product out. Thanks to a sensor (optional), the tipping box does not return to its initial position until the box has been completely emptied. To do this, you can have a shake that removes the little product that could be stuck during the tipping. Once the box is empty, the tipper box returns to its initial position and the clamp lid automatically rises to allow the extraction of the empty box. The machine has a safety barrier which, in case of invading the turning space, causes the entire assembly to stop.

On models with the lower platform, the empty box leaves the tipping box automatically. The empty box remains below the box tipper, waiting to be withdrawn. This system allows the operator to have another full box, so that, when the process is completed, he can insert the box without wasting a tipping time because the empty box is still inside it; and moreover, less trolley trips are required.

The automatic receiving lung system allows you to tip more boxes than on a standard conveyor, as this lung system automatically descends as it is filled with product until the box is emptied completely.



Can be made of painted mild Steel or stainless steel



From Valencia, following the A-7 motorway with direction to Albacete / Alicante Interior, take the exit 868B towards Masalaves / La Garrofera. After passing the bridge that crosses the motorway, turn right at the first junction (Ctra. Garrofera). Within 50 meters you will find our factory.

You can also visit our website, where we will indicate, from the "LOCATION" section, the route to follow, from any part of Europe.



CLAUSICH MAQUINARIA HORTOFRUTICOLA S.L.

Ctra. Garrofera d'Alzira s/n

46292 MASALAVES (VALENCIA -SPAIN)

TEL: +34 96 244 35 75 FAX: +34 96 244 37 97

Email: clamahort@clamahort.es www.clamahort.es

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