



PRELIMINARY QUESTIONNAIRE
for
Packing House Machinery Layout Design - Quotation

Company Name _____

Physical Address _____

Mailing Address _____

City State Zip Country _____

Port of Entry _____

Contact Person _____ Date Prepared _____

Phone _____ Fax _____

E-Mail Address _____

1. Building in which equipment will be installed is Existing To be built

2. Dimensions of building in which packing line will be installed.

A. Length _____ Width _____ Ceiling height _____

B. Are there columns? Yes No

If "yes", please send drawing indicating their location.

C. Is floor level? Yes No

If "no", please send drawing indicating unlevel areas.

3. Fruit to be run. Tons per Hour

A. Apples _____

B. Citrus _____

Oranges _____

Grapefruit _____

Tangerines _____

Lemons _____

C. Stone Fruit _____

Peaches _____

Plums _____

Nectarines _____

D. Pears (Check varieties packed) _____

Abatte Efettel Bartlett (Williams) Bosc

Conference Comice D'Anjou

Forelle Nelis Packums

Sickle

E. Other Fruit _____



4. How is fruit received at packing house?

	A. <input type="checkbox"/> Bulk Bins		B. <input type="checkbox"/> Field Crates	
	Wood	Plastic	Wood	Plastic
Bin Length				
Bin Width				
Bin Height				
Fruit Capacity, pounds				
Fruit capacity, kilos				

5. How is fruit to be dumped?

Wet Dry

6. If fruit is received in bins, do you need:

A. Bin Destacker Yes No

B. Empty Bin Stacker Yes No

7. Is presorting required immediately after dumping? Yes No

8. Is small fruit elimination required at beginning of line? Yes No

9. Is washing required? Yes No

10. Is detergent application required in washing process? Yes No

11. Is hot water washing system needed? Yes No

12. Is hot water rinse system needed? Yes No

13. Is waxing required? Yes No

If "yes" and product is apples or citrus, then a wax drying tunnel will be needed. Please check type of fuel available for wax drying tunnel.

Fuel Oil (Diesel) LP Gas Natural Gas

14. After fruit has been waxed, manual sorting is usually done on a sorting table.

Please indicate which selections will be made at this location.

No. I Grade Fruit _____% of Total Dumped

No. II Grade Fruit _____% of Total Dumped

No. III Grade Fruit _____% of Total Dumped

Cull Fruit (not for fresh market) _____% of Total Dumped

15. What type electronic sizer is needed?

Weight Diameter Both

16. _____ Number of sizes required.

17. Is color separation needed? Yes No

If "yes", please indicate number of color separations required: _____

Color Grade	No. of Sizes Per Color
I	
II	
III	

18. Are blemishes allowed in Color Grade I? Yes No

Are blemishes allowed in Color Grade II? Yes No

Are blemishes allowed in Color Grade III? Yes No

19. How is fruit to be packed and in what type container?

Loose Filled Tight Filled



- Pattern packed according to count
- Tray packed:
 - Nest pack
 - Panta pack
 - Pulp paper tray
- Poly bagged
- Net bagged
- Other: Please specify _____

20. Fruit to be packed from:
- Rapid pack tables (roll boards)
 - Rotary packing tables
 - Rotary packing tubs
 - Rotary packing tubs with spring loaded bottoms
 - Accumulating belt conveyors
 - Semi-automatic tray fillers
 - Automatic volume fillers
 - Demand Feed Conveyor

21. Supply specifications for all cartons and trays that will be used. Include length, width, height and filled carton weight for each. Indicate units of measure (i.e. feet, meters, pounds, kilos, etc.)

Carton/Tray Description	Length	Width	Height	Filled Weight

22. What type empty carton system is required?
- Mono-rail with empty carton hooks
 - Empty carton chain conveyor
 - Gravity chutes from mezzanine

RETURN COMPLETED QUESTIONNAIRE TO:

**DURAND-WAYLAND, INC.
 ATTENTION: RAY PERRY
 PO BOX 1404
 LAGRANGE GA 30241-1404**

**FAX: 706 884-3268
 E-MAIL: rayp@durand-wayland.com**