A literature study of the methods and processes of garlic cleaning is carried out. The problems that arise in the processing of garlic cleaning are highlighted. Process design and constructive decisions of implementing the matter of resource-saving mechanization of garlic cleaning are suggested. The authors of the research directions are indicated perspective drying processes garlic mode pretreatment, separation of garlic into pieces, separating the husk of garlic and its future planned removal from the oven. The main advantages of using the device. The design of the installation for the implementation of the innovation, combined method of peeling garlic, which presupposes complete mechanization of the peeling process and minimize manual labor is presented. The basic working bodies of plants and materials for manufacturing suggested. The main advantages of using the device and determined.

Keywords: resource saving, the process of cleaning, garlic, drying, oscillatory motion.