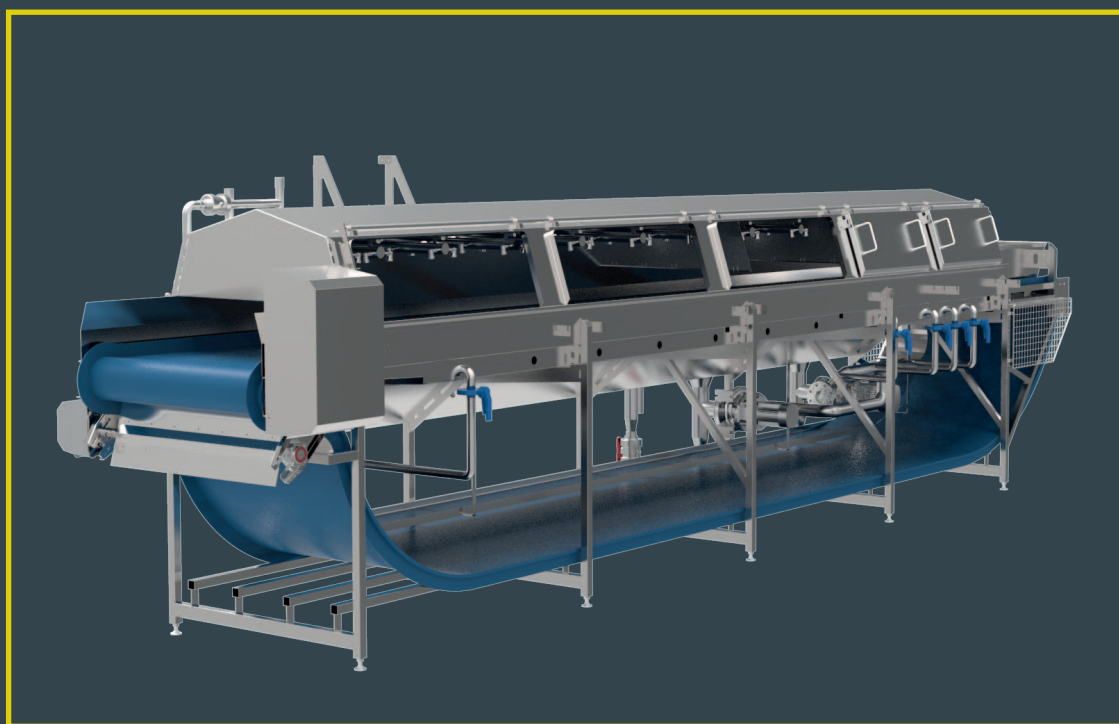


# Blancher

## type BC



### Advantages

- Low risk of product contamination
- No product damage
- High yield
- Uniform blanching
- Low water consumption
- Custom-made design
- Hygienic design

PRODUCT SHEET

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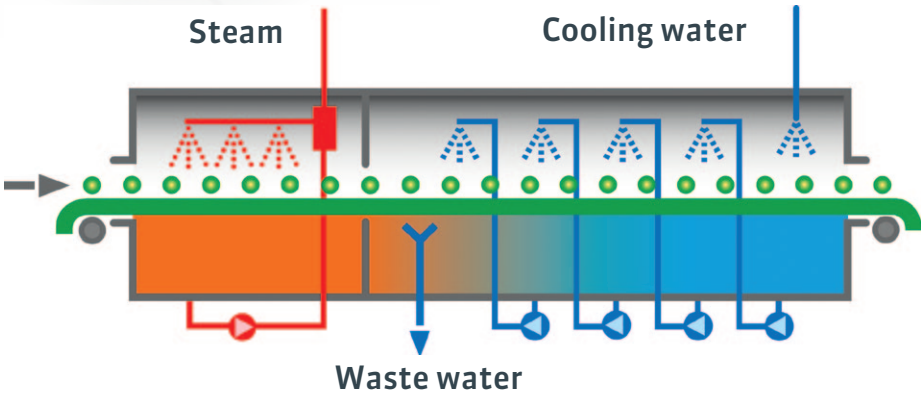
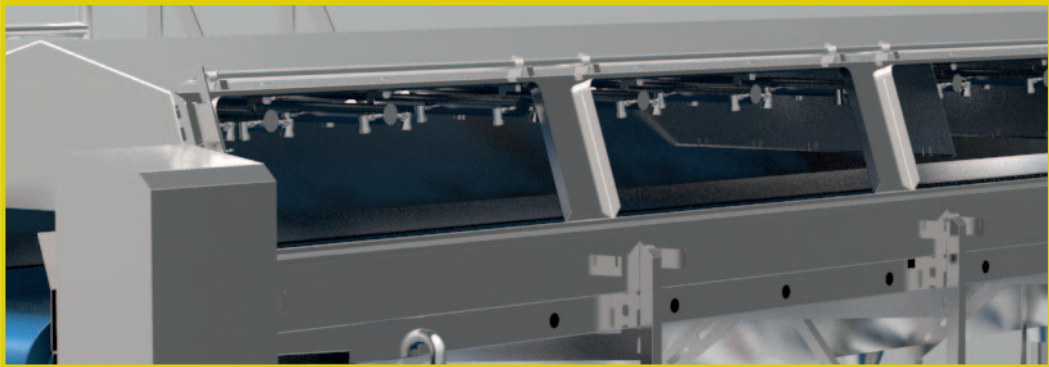
[www.cabinplant.com](http://www.cabinplant.com)

**Cabinplant**  
Precise by nature

# Blanching multiple products using a minimum of resources

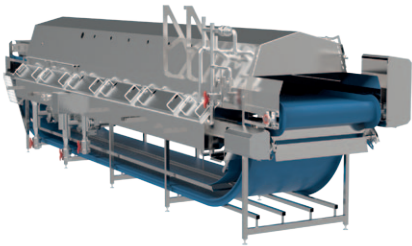
The BC blancher/cooler is a specially designed, compact blancher for small capacities ranging from 1 to 9 t/h. The basic version consists of:

- An infeed section through which product is fed and distributed on the blanching belt.
- A blanching section in which product heating takes place by spraying product with re-circulated water.
- A cooling section in which cooling water is pumped in counter-flow to the product



Capacity	green peas	BC 2	BC 3	BC 4	BC 6	BC 9
Nominal capacity	kg/h	2000	3000	4000	6000	9000
Steam consumption	max. kg/h	450	625	800	1100	1600
Water consumption*	max. m <sup>3</sup> /h	6	7.5	9	13	20
Nominal power	kW	4	6	7	8	12

\* Product discharge temperature is approximately +10°C higher than cooling water temperature.



## Application

- Any vegetables
- Any root vegetables
- Rice

## Functionality

- Integrated blancher and cooler
- High degree of flexibility in blanching time and temperature
- Multistage counter-flow water circulation
- Use of chilled re-circulated water - optional

Dimensions	mm	Length	Height	Belt width
BC 2		4300	2600	1000
BC 3		5800	2600	1000
BC 4		7300	2600	1000
BC 6		7300	2600	1500
BC 9		10300	2600	1500