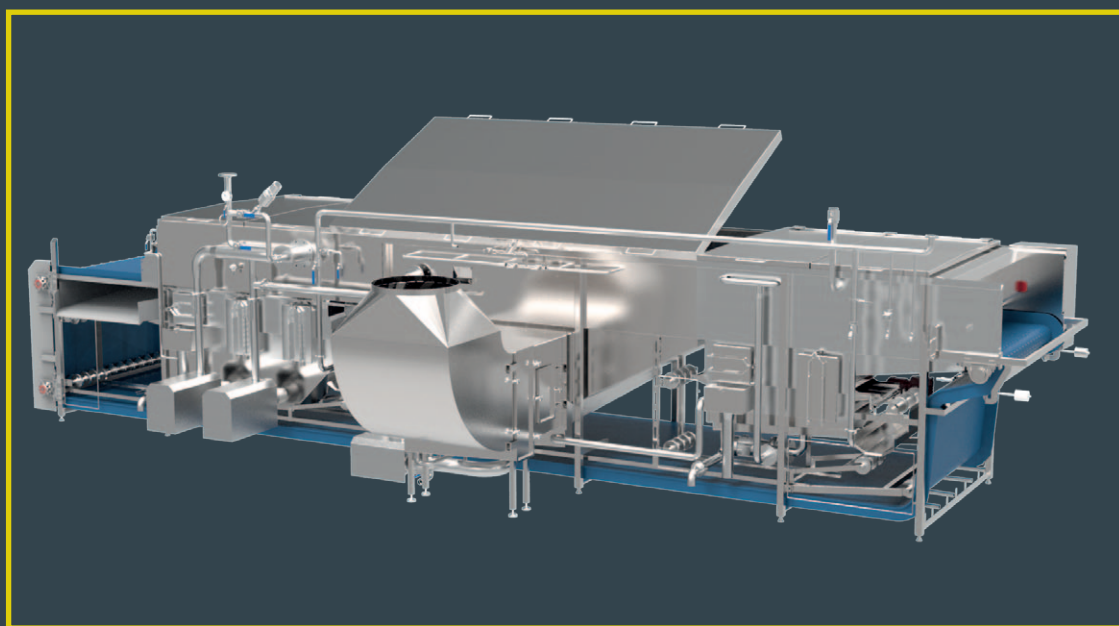




# Blancher

type IBC-BAC/W



PRODUCT SHEET

## Advantages

- Low risk of product contamination
- No product damage
- High yield
- Uniform blanching
- Low water consumption
- Custom-made design
- Hygienic design
- RSW system add-on possible

Cabinplant A/S  
Roesbjergvej 9  
DK-5683 Haarby  
Denmark  
Tel. : +45 6373 2020  
Fax : +45 6373 2000  
E-mail : [cpi@cabinplant.com](mailto:cpi@cabinplant.com)

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

**Cabinplant**  
Precise by nature

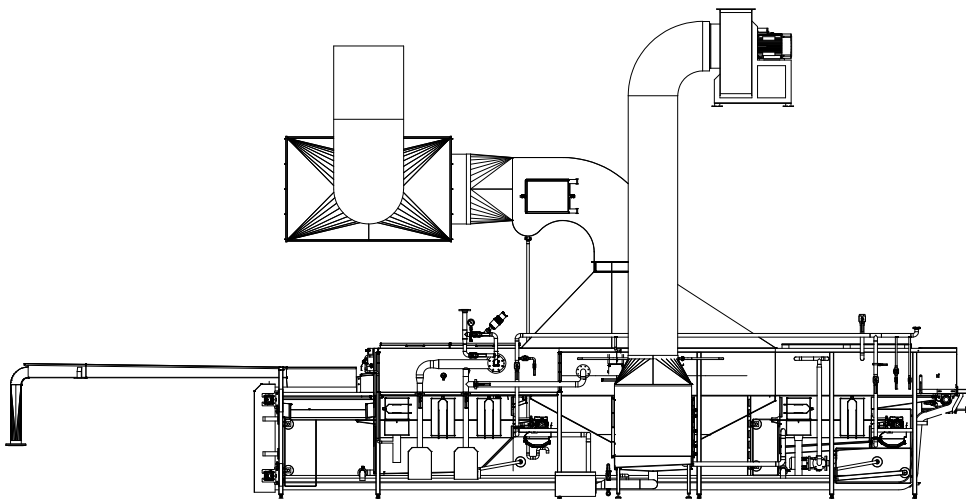
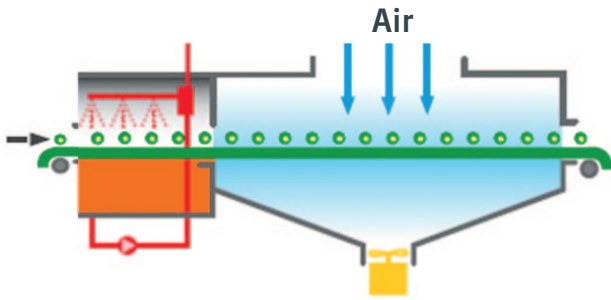
# Compact blancher for large capacities

The IBC-BAC/W blancher/cooler is a specially designed compact blancher with low water consumption for large capacities ranging from 8 to 20 t/h of e.g. peas.

The basic version consists of:

- An infeed section through which product is fed and distributed on the blanching belt.
- A blanching section where product heating takes place by spraying the product with re-circulated steam-heated water.
- An air cooling section in which the product is cooled by air.

Optionally, a final RSW cooling section for a product discharge temperature of approx. 10° C.



Capacity	green peas	BAC 8	BAC 10	BAC 12	BAC 16	BAC 20
Nominal capacity	kg/h	8000	10000	12000	16000	20000
Steam consumption	max. kg/h	1400	1700	2000	2600	3250
Water consumption*	max. m <sup>3</sup> /h	0 - 4	0 - 4.5	0 - 5	0 - 6	0 - 7
Nominal power	kW	26	33	39	48	60



## Application

- All types of vegetables
- Excl. leafy products, e.g. spinach

## Functionality

- Integrated blancher and cooler
- High degree of flexibility in blanching time and temperature
- Air cooling for product discharge temperature approx. 30° C
- Optional extension by a chilled water cooling section (RSW) using re-circulated water

Dimensions	mm	Length	Height	Width*
BAC 8		8500	2900	1900
BAC 10		10000	2900	1900
BAC 12		11500	2900	1900
BAC 16		14500	2900	1900
BAC 20		17500	2900	1900

\* Belt width