



Blancher

type IBC with toplift



PRODUCT SHEET

Advantages

- Low risk of product contamination
- No product damage
- High yield
- Uniform blanching
- Low water consumption
- Low steam consumption
- Custom-made design
- Hygienic design
- Easy cleaning/inspection access due to top lift

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

www.cabinplant.com

Cabinplant
Precise by nature

Energy-saving blanching with raisable cover

The IBC blancher/cooler is a specially designed compact blancher for capacities ranging from 8 to 30 t/h of e.g. peas.

The original blancher with the well known blanching principles has been additionally improved by a more hygienic and energy-saving design with raisable cover.

The basic version consists of:

- An infeed section
- A preheating section
- A blanching section
- A cooling section

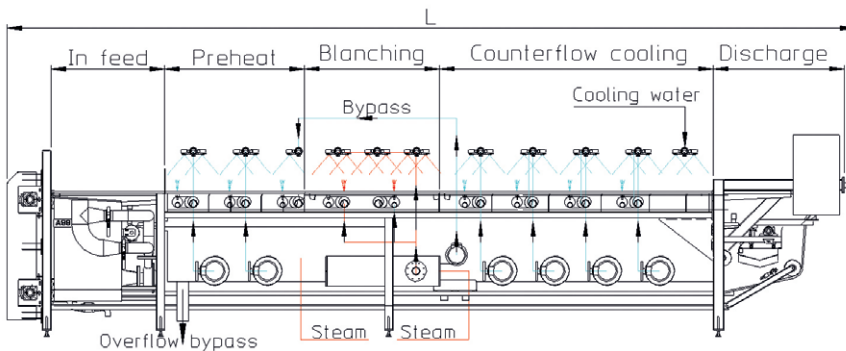


Application

- All kinds of vegetables
- Spinach and other leafy products
- Rice

Functionality

- Integrated blancher and cooler
- High degree of flexibility in blanching time and temperature
- Multistage counter-flow water cooling
- Pre-heating with hot cooling water
- CIP included
- Top lift - raisable cover
- Use of chilled re-circulated water - optional
- Spinach and rice kit - optional



Capacity	green peas	IBC 408	IBC 510	IBC 612	IBC 816	IBC 1020	IBC 1224	IBC 1530
Nominal capacity	kg/h	8000	10000	12000	16000	20000	24000	30000
Steam consumption	max. kg/h	600	700	800	1000	1300	1500	1800
Water consumption*	max. m ³ /h	12	14	17	21	26	30	40
Nominal power	kW	8.5	9	14	18.5	24	26	26

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

Dimensions	mm	Length	Height	Belt Width
IBC 408		9000	3800	1900
IBC 510		10500	3800	1900
IBC 612		12000	3800	1900
IBC 816		16500	3800	1900
IBC 1020		18500	3800	1900
IBC 1224		21500	3800	1900
IBC 1530		24500	3800	1900