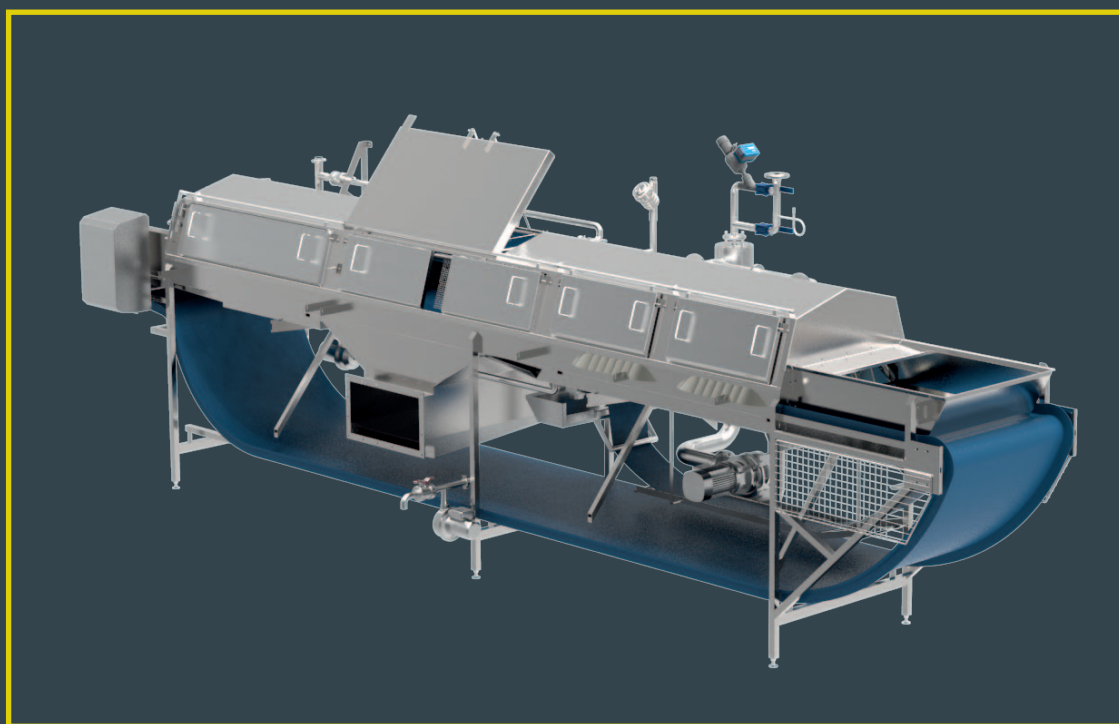




Blancher

type BC BACW



PRODUCT SHEET

Advantages

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

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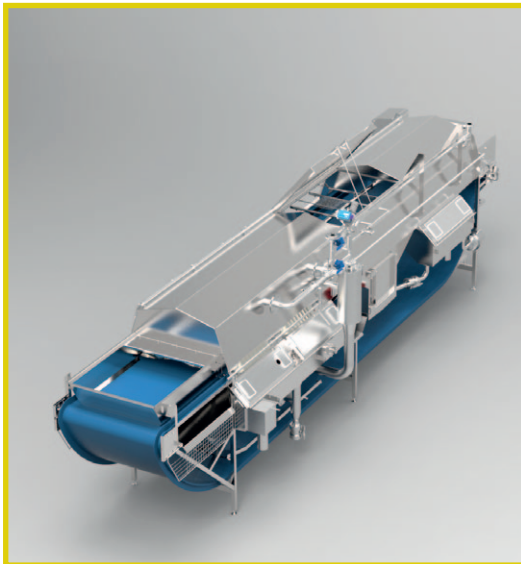
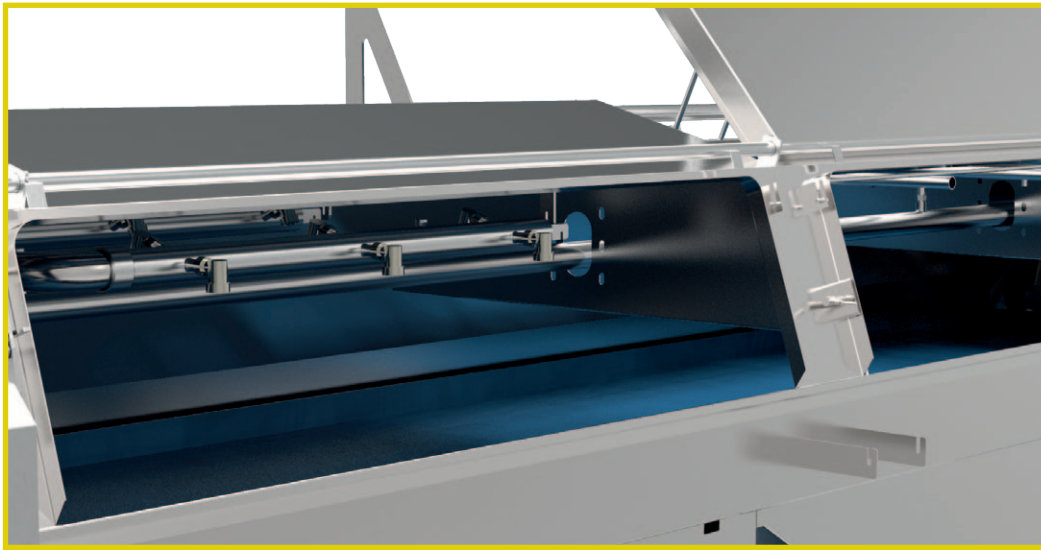
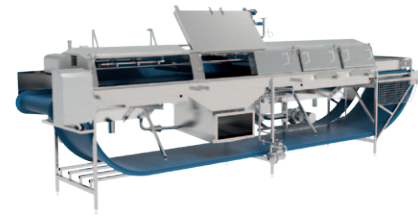
Cabinplant
Precise by nature

Designed for handling small capacities of products

The BAC blancher/cooler is a specially designed compact blancher for large capacities ranging from 2 to 9 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 water.
- An air cooling section where the product is cooled by air.
- An RSW cooling section where the product is cooled by recirculated ice water



Application

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

Functionality

- Integrated blancher and cooler
- High degree of flexibility in blanching time and temperature
- Air cooling
- RSW cooling section

Capacity	green peas	BAC 2	BAC 3	BAC 4	BAC 6	BAC 9
Nominal capacity	kg/h	2000	3000	4000	6000	9000
Steam consumption	max. kg/h	450	625	800	1100	1600
Water consumption*	max. m ³ /h	0 - 2	0 - 25	0 - 3	0 - 3.5	0 - 4
Nominal power	kW	12.5	15	18	25	30

Dimensions	mm	Length	Height	Belt width
BAC 2		5000	2600	1000
BAC 3		6500	2600	1000
BAC 4		8000	2600	1000
BAC 6		8000	2600	1500
BAC 9		11000	2600	1500