

Steam blancher

for vegetables & fruits



PRODUCT SHEET

Advantages

- Optimum preservation of product characteristics
- Evaporative cooling - minimizes cooling requirements
- Automatic cleaning in cooker & cooler sections (CIP)
- Minimum use of water
- Improved aspect of processed product - e.g. cauliflower
- Extremely uniform blanching and cooling, thanks to use of forced steam and refrigerated air

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Cabinplant
Precise by nature

Cooking & cooling using new first-mover techniques

The machine is designed for blanching/cooking and cooling of products, e.g. plums and potatoes, where washing out of flavour and starch must be reduced to a minimum.

Product is fed to the cooking zone by means of a horizontal integrated screw conveyor and discharged onto a continuously moving belt. This solution reduces steam loss from the machine to a minimum thanks to a very limited product inlet opening.

The product is cooked in steam which is circulated and distributed in the zone by means of a number of integrated fans. The cooking efficiency is equivalent to that of water spray cooking.

The first cooling step is evaporative cooling with ambient air including a small quantity of water preventing drip loss. To prevent product from blocking the air flow, e.g. by clogging up the holes in the belt, the cooling air passes through the belt and product layer from below thereby creating a fluid bed. In addition, adjustable product agitators will stir the product during the process. Product temperature is reduced to approx. 37°C.

The last cooling step is cooling with mechanically chilled air. The air is recirculated by means of fans and passes the integrated heat exchanger, creating an air temperature of approx. 2°C. Product agitators are also included in this zone. Product discharge temperature approx. 10°C.

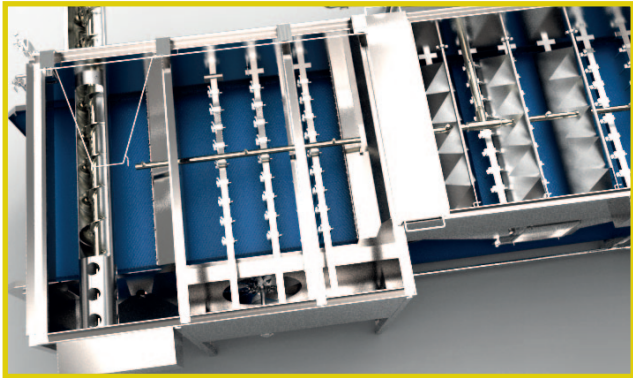
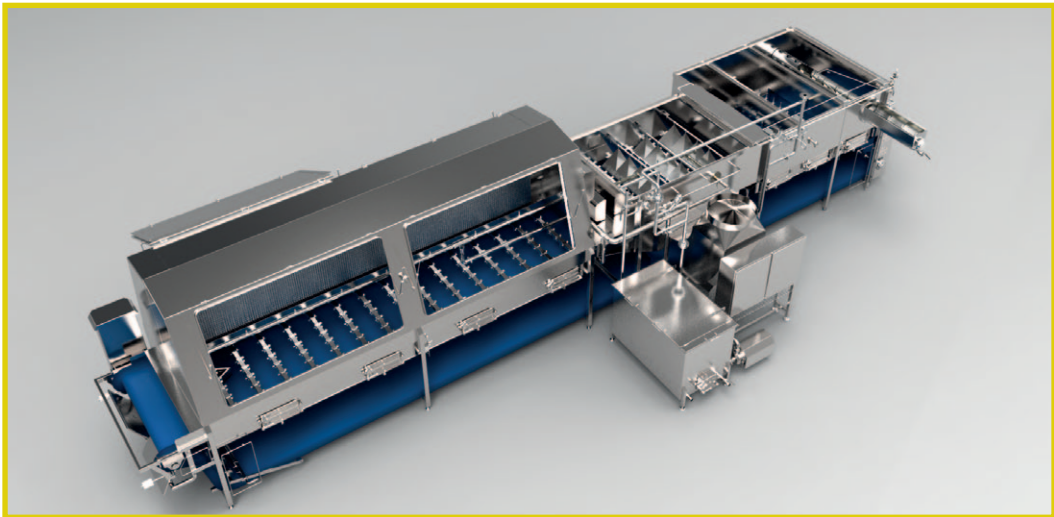


Application

- Plum
- Potato
- Corn
- Peach
- Cauliflower
- Broccoli
- Vegetables

Functionality

- Cooking by force circulated steam
- Evaporative cooling by ambient air
- Heat exchanger with glycol
- Integrated air fans for excellent heat transfer
- Fully automated cleaning - using CIP
- Variable length of blanching zone
- Integrated screw feed
- Recipe control and touch screen



Capacity		Plums
Blanching, 90 sec.	kg/h	3500

Dimensions	mm	Lenght	Height	Width
Type 1		11500	3200	2800

Measures may vary depending on type of use