

FOOD PROCESSING MACHINES MANUFACTURER

SCREW PARBOILER

Unit is used to the continuous-flow through parboiling of fruits and vegetables using water steam under the preassure (0,2-0,3) MPa and bringing it to a semi-fluid state of matter needed for the further rubbing process(apples, tomatoes). Preboiled product is transported inside the channel by the screw transporter. Water steam is affecting the product directly through the nozzles mounted on the channel side. Length of the channel and the screw rotation speed are set to insure the product softness with the efficiency needed.(water level inside the channel is set by the height of the input basket and the angle of the pipe in the way preventing from pouring out through the out feed. Made from the stainless steel AISI304.



SCREW HEATER - THERMOBREAK -



Unit used to continuous heating-de-freezing fruit mash.

Heat exchanger in shape of long pipe with heated coating and rotating spiral is equipped with input and output product funnel. Steam and condensate output is transported by the rotating clutches to the rotating spiral with controlled speed. Screw pump powered by the motorvariateur (or by the frequency converter regulator) is used to pumped up the product from the unit to the further production line part. Automatic and control set enables to stabilize the temperature and the capacity. For example – capacity 8-10 t/h with the output temperature -20oC / +5oC, diameter/pipe length Φ 650/5000, power supply 8kW, steam ~1100 kg/h. Made from the stainless steel AISI304

SCREW BLANCHER



HORIZONTAL SCREW BLANCHER – Unit for fast process using high temperature for vegetables, mushrooms to inactivate oxidized enzymes, preserve color, dispense airborne microbes, increase taste values and digestibility.

After blanching it is advisable to cool down quickly (additional unit) to acquire product temperature which is suitable for further technological process ex. freezing. Unit made in shape of horizontal pipe with rotating perforated screw that is immersed in the water (total volume of the pipe is used for the process). Injection of steam direct into the water. Blanching time is regulated by rotation speed of the screw. Water temperature $T=96^{\circ}\text{C}$ controlled by the control/regulation device. An even charge of the product is required. Product output is realized by the rotating bucket installed directly to the main screw shaft. Made from the stainless steel AISI 304



SKREW SCREW BLANCHER – Unit used for blanching vegetables, mushrooms.

After blanching it is advisable to cool down quickly (additional unit with cold water sprinklers in skew screw output section) to acquire the product temperature suitable for the further technological process ex. freezing. Unit made in shape of the skew pipe with the rotating screw inside immersed partly in water. (Water level inside the channel is set by chargé basket height and pipe lean angle). Injection of steam is direct into the water. Blanching time is regulated by rotation speed of the screw. Water temperature $T=96^{\circ}\text{C}$ which is controlled by control/regulation device. Even charge of the product is required. Product output directly from screw pipe. Made from the stainless steel AISI 304.