

FOOD PROCESSING MACHINES MANUFACTURER

BELT BLANCHER



COOLING WITH ICE WATER

EXIT ZONE

AIR COOLING ZONE

PASSING ZONE

BLANCHE ZONE

ADDING PRODUCT

The unit is used to the vegetables blanching and cooling using the outside air. Cooling occurs when the water evaporates from the product surface. Final temperature depends on the air temperature, we assume that the product temperature is higher by about 10 oC from the air blowing on the product in air cooling zone. To cool down the product additionally we can use the ice water +2 oC.

TECHNICAL DETAILS

Only with the air cooling zone.

The ice water cooling zone is made optionally – prepared to connect to the ice water aggregate.

EFFICIENCY

- For the cauliflower2-3 t/h
- For the carrot cubes.....5-6 t/h

BLANCHING TIME / BLANCHING TEMPERATURE

- Adjustable from (70 – 600) seconds (standard). / to 97 oC

BLANCHER DIMENSIONS (version from the picture) – (DIMENSIONS DEPENDS ON INDYVIDUAL ZONE'S EFFICIENCY)

- total blancher lenght....9800mm (without power supply)
- adding product zone lenght.....(700 + 300) mm
- blanching zone lenght2500 mm
- passing zone lenght400 mm
- air cooling zone lenght.....3500 mm
- ice water cooling zone lenght1200 mm
- exit zone lenght.....800 mm
- total lenght with vibration unit.....11700 mm
- production belt width.....1500mm

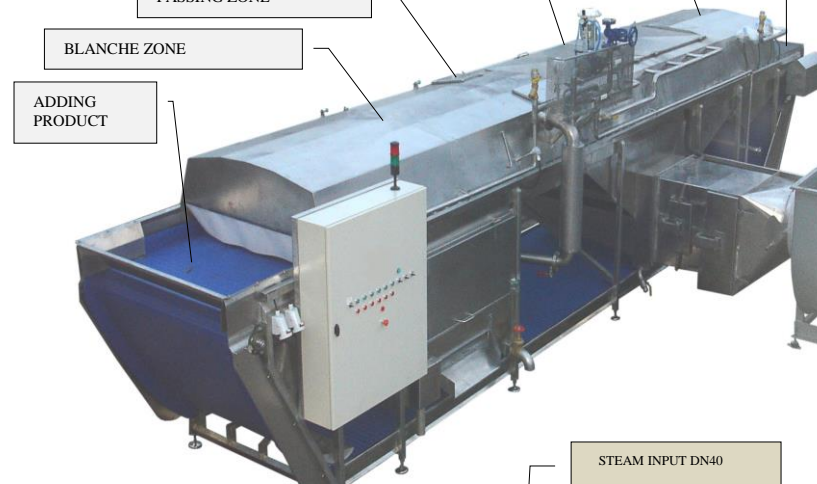
PRODUCT USAGE – for peas/carrot cubes5-6t/h

- Steam..... 1100 kg/h
- Water..... 1,5-2 m³/h

To the water usage you have to add the ice water usage ~ (2-5) m³ it depends on the temperature of the air cooling zone. The exit point product's temperature +25 do +30 oC (depends on the external air temperature – difference aprox. 10 oC)

POWER SUPPLY ~ 3 x 400 V, 50 Hz

Blancher is made of stainless steel AISI304, the belt is made of plastics admitted to contact with the food. The electrical equipment according to the standards. The chambers – blanching zones with the possibility of opening and cleaning. We provide the EC Declaration of Conformity to the safety standards in force in the UE as well as the CE marking. Materials used to build the units are admitted to the contact with food (approved with delivered certificates).



STEAM INPUT DN40

AUTOMATICLY REGULATED VALVE

PROCESSING WATER INPUT - 1 1/2"

ALARM SIGNAL LAMP

CONTROL PANEL

ICE WATER INPUT - 1 1/2"

BELT DRIVE

ASPIRATING VENTILATOR

CONDENSATES ELIMINATION ZONE



TANK WITH CITRIC ACID

STEAM AND WATER

CITRIC ACID DOSER

DRUM FILTERING UNIT