

Drum blancher

„Professional technological systems for the food and chemical industry”

Application:

A blancher is a device intended for the preliminary cooking of vegetables and potato chips.

Advantages

Simple and functional structure.

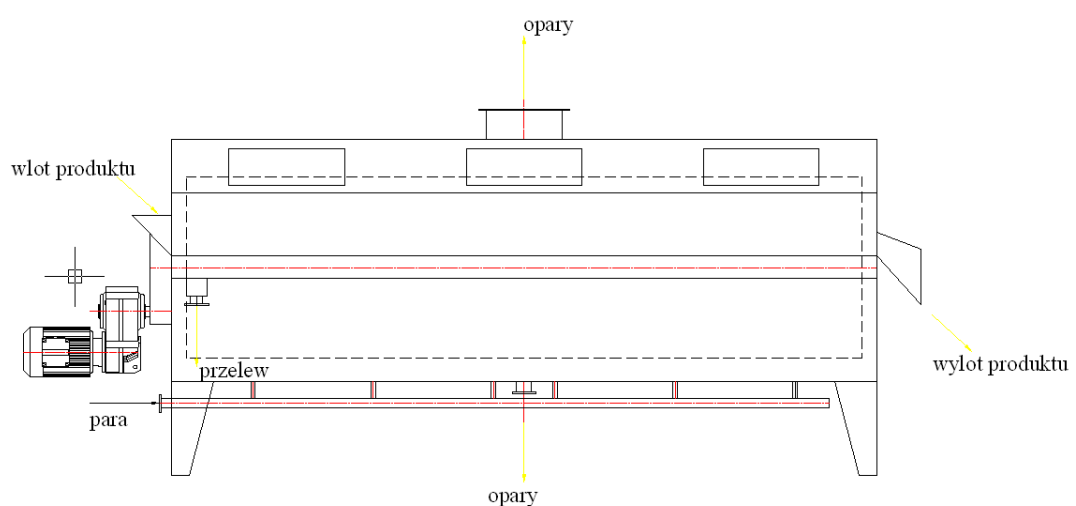
Description of the machine:

Blanching is a thermal process consisting of a short-lasting heating of the appropriately prepared raw material for the purpose of obtaining the adequate organoleptic properties, the inactivation of enzymes and/or removal of microbes. Depending on the structural solution, the raw material is heated by plunging it in water at a temperature close to 100, or directly by steam. The drum blancher consists of a tank in which an open-work drum rotated by a drive unit is placed. Potatoes (or vegetables) are moved into the drum by means of a worm band, which is located inside. The tank is filled with water of a specific temperature. The construction is made of acid-resistant steel.

Technical data

(depending on the version and destination):

Blanching time: 8 to 20 [min]or 15 to 40 [min]
Capacity..... - to 3.500 [kg/h]
Steam consumption: - 0.4 do 0,6 [t/h]
Pressure: - 0.6 [MPa]



Offered devices can differ from presented on the photos.



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