

Pipe blancher

„Professional technological systems for the food and chemical industry”



Application:

The device is intended for the blanching of food materials (fruit, vegetables, mushrooms, meat, fish etc.).

Advantages

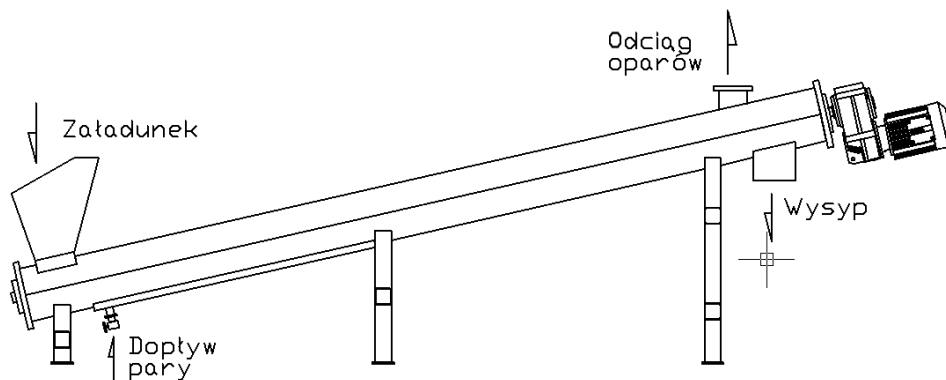
Possibility of full automation (automatic temperature and time adjustment). Acid-resistant version. Low energy and water consumption. Great flexibility in the case of blanching time and temperature.

General description:

Blanching is a thermal process consisting of a short-lasting heating of the appropriately prepared raw material for the purpose of obtaining adequate sensory properties, 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 1000, or directly by water steam. The pipe-worm blanchers have been designed with continuous operation in mind. The body of the blancher is made of acid-resistant steel. The wormshaft constitutes the working element. The worm band causes the product from the bottom location to be moved toward the outlet, in the opposite direction to the flowing hot water. The water is heated as a consequence of the direct injection of water steam. The drive transfer, depending on the solution, belt transmission, chain transmission, motoreducer. The blanching time is adjusted through a change in the worm rotations.

Technical data:

The constructions of blanchers are adjusted to the type of the blanched raw material. The process parameters are selected depending on the technological process and the individual arrangements with the customer.



Offered devices can differ from presented on the photos.



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