

Blancher, type BAC

CABINPLANT PRODUCT SHEET

The BAC blancher/cooler is a specially designed compact blancher for large capacities ranging from 8 to 20 t/h of e.g. peas.

The basic version consists of:

- An infeed section through which product is fed and distributed on the blanching belt.
- A blanching section where product heating takes place by spraying the product with re-circulated water.
- An air cooling section in which the product is cooled by air.

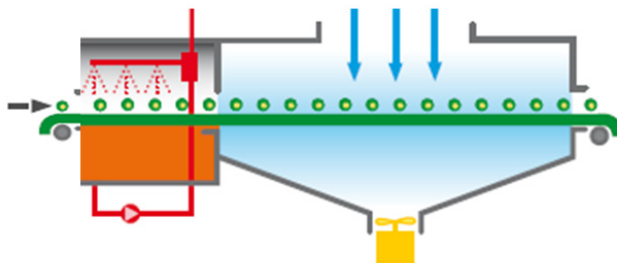


BAC basic versions

	BAC 8	BAC 10	BAC 12	BAC 16	BAC 20
Nominal capacity kg/h*	8,000	10,000	12,000	16,000	20,000
Overall length (m)	8.5	10	11.5	14.5	17.5
Belt width (m)	1.9	1.9	1.9	1.9	1.9
Steam consumption max. kg/h	1,400	1,700	2,000	2,600	3,250
Water consumption max. m ³ /h	0-4	0-4,5	0-5	0-6	0-7
Nominal power kW	26	33	39	48	60

*Based on green peas

BAC flow diagram



Application

- All kinds of vegetables
Excl. leafy products e.g. spinach

Functionality

- Integrated blancher and cooler
- High degree of flexibility in blanching time and temperature
- Air cooling
- Option: Can be extended with a chilled water cooling section (re-circulated water)

Advantages

- Low risk of product contamination
- No product damage
- High yield
- Uniform blanching
- Low water consumption
- Custom-made design
- Hygienic design

Cabinplant A/S
Roesbjergvej 9
DK-5683 Haarby
Denmark

Tel.: +45 6373 2020
Fax: +45 6373 2000
E-mail: cpi@cabinplant.com

www.cabinplant.com

Cabinplant
Precise by nature