

Blancher, type BC

CABINPLANT PRODUCT SHEET

The BC blancher/cooler is a specially designed, compact blancher for small capacities ranging from 1 to 9 t/h.

The basic version consists of:

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



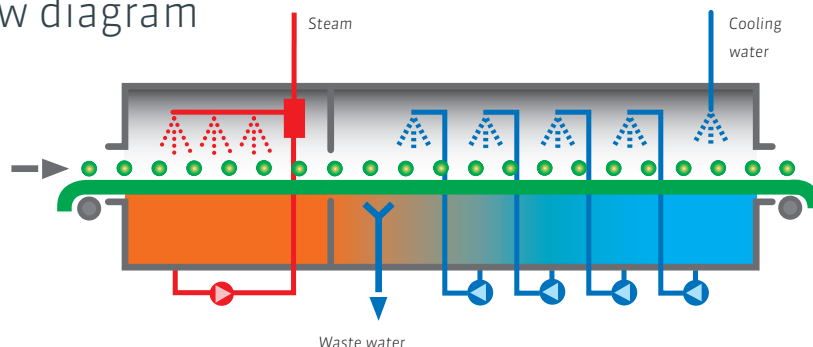
BC basic versions

Example: Green peas

	BC 2	BC 3	BC 4	BC 6	BC 9
Nominal capacity kg/h	2,000	3,000	4,000	6,000	9,000
Overall length (m)	4.3	5.8	7.3	7.3	10.3
Belt width (m)	1.0	1.0	1.0	1.5	1.5
Steam consumption max. kg/h	450	625	800	1,100	1,600
Water consumption *) max. m ³ /h	6	7.5	9	13	20
Nominal power kW	4	6	7	8	12

*) Product discharge temperature is approximately +10°C higher than cooling water temperature. Subject to change without notice.

BC flow diagram



Application

- All kinds of vegetables incl. root vegetables
- Rice

Functionality

- Integrated blancher and cooler
- High degree of flexibility in blanching time and temperature
- Multistage counter-flow water circulation
- Option: Use of chilled 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
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