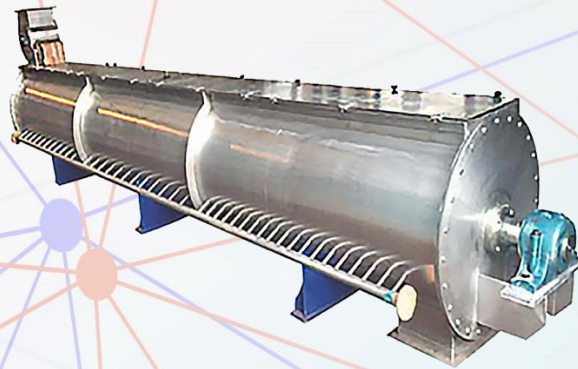




BLANCHER MACHINE



PRINCIPLE :

The product is fed into the Feed Rotary Air Lock Valve with the help of a hopper. The material then travels inside the screw blancher and steam is purged into the screw conveyor with the help of a header attached on the sides of the main barrel. The product is gradually sterilized/blanched as it is discharged at the other end. The discharge end is also fitted with a Rotary Air lock Valve that prevents loss of steam as the product is discharged. The blanching time can be controlled precisely with the use of a Variable Frequency Drive.

The entire blancher is made of Stainless Steel 304 Construction and is fitted with inspection windows for proper cleaning. The covers are tightly sealed with the help of Silicone Rubber Gaskets to ensure leak-free operation.

Culinary Steam Arrangement along with a PID controller, Steam Line Arrangement and Steam Filter system with a filter of 5 microns can be provided additionally as required. Thermocouples with reading display in the control panel and signal interlocking system to ensure appropriate blanching temperature can be arranged. A Paperless Recorder along with the thermocouples can also monitor and note the temperature of the blancher while in operation.

Features :

- The body frame is made of SS 304 rectangular pipes
- Steam pipeline and steam fittings including automatic steam control valve (optional)
- Suitable drive system including geared motor, sprockets, chain, VFD, etc

Technical Specification :

Parameters	
• Capacity	500 – 5000 Kg. / Hr.
• Scroll Diameter	300 - 750 mm (As per requirement)
• Length Approx.	6000 (E/E) mm (As per requirement)
• Material Of construction	SS 304
➤ Trough, Hopper	3 mm Thk
➤ Spiral	4 mm Thk
➤ Top Cover/ End Plate	4 mm/ 10 mm Thk
➤ Pipe Dia.	Dia. 100-200 NB X Sch 80 (As per requirement)