

inclined screw blancher

Models: Screw I 300/2300, 400/2200, 400/3900
Screw P 300/2300, 400/2200, 400/3900



The blanching activity principle:

The blancher is determined for blanching of vegetables, fruits, leguminous plants, pasta products, seafood before conservation and freezing.

The blanching process is an alternative way of cooking and sometimes it is the only one way of culinary processing for products which are heat sensitive.

A short processing by steam or warm water enables to clean a product from microbes and moulds after that it becomes safe for a consumer.



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Enzymes deactivation

It reduces or interrupts enzymes action which can damage the product colour, taste and smell. Some products obtain light colouration during the blanching process.

It is used for:

Softening process - blanched products need shorter time for final preparation. Freezing and it also minimizes the product volume. Partial water removal helps with the additional product freezing at assembly lines of fruits, vegetables, leguminous plants and seafood.



Design

Screw blancher is equipped with a product feed hopper. Hot water is located at the bottom of the device. The product is transported by movement of the screw. At the top of the device, nozzles for water injecting are placed.

One of the blancher advantages is its universality.

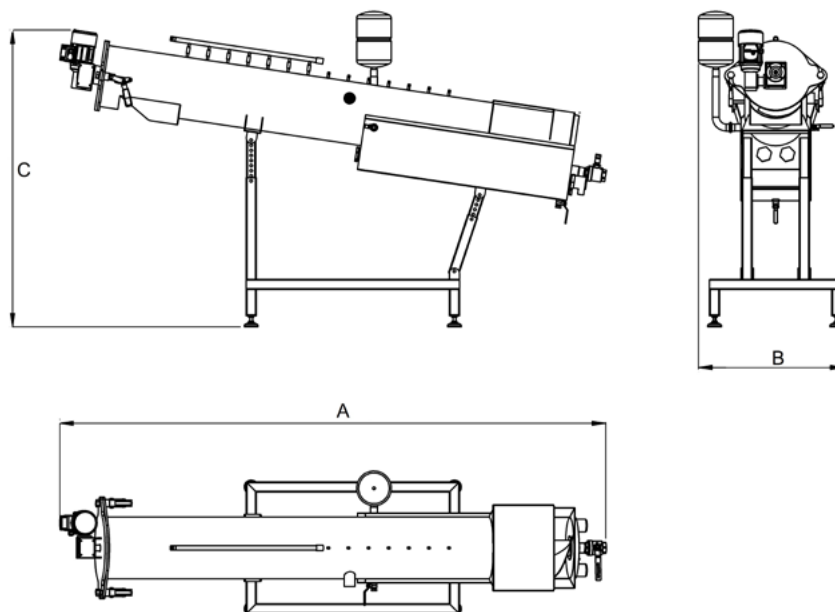
The plant can be configured to process different kind of products, such as:

- soft seafood like mussels without shell or shrimps,
- vegetables,
- mushrooms,
- and many others.



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Advantages:

- Universality. A plant can be used for water blanching. The time of blanching process varies according to change of the tilt angle and its rotary speed which enables to vary the time of blanching process approximately 10-15 times.
- It can be also used for defrosting raw materials.
- Reliability - the blancher is determined for intensive long-lasting operation. The plant is produced in our manufactures by using high-quality European materials and components.
- Good manufacturing features. The radial construction reduces the possibility of shaft damage.
- Easy maintenance and access to internal surfaces.
- Low level of vibration and noise.
- Possible additional section of preliminary thawing for using raw materials.

Universality / Options:

- The wide range of configuration options allows to select the optimal plant for any usage.
- The blanching process is possible to realize by water optional.
- The extended section of water or air cooling.
- The installation variety of optional additional equipment.
- The variable performance. The performance of screw blancher is determined by the specific product density and processing time.

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