

# Blanching Belt Blancher



- Capacity: sized to suit your application   ➤Product: Pet food, Vegetables, Fruits, etc.

## Machine Description:

The product enters the blancher water bath and is carried through the blanching section submerged by an over-hanging cleated belt.

In the following section, the product sits on an open type modular belt and is cooled by over-head water sprays. The blanching water is recirculated through a rotary

self-cleaning filter.

The product zones and the internals of the machine are easily accessible by a lifting hood, hydraulically operated, and by hinged side doors for cleaning and maintenance.

Made of stainless steel materials to food industry standards.

Feeding equipment and after blanching processing equipment available.

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