

Blanching

Rotary Blancher



➤ Capacity: sized to suit your application ➤ Product: Vegetables, fruit, pasta, rice.

Machine Description:

Consisting of a perforated drum semi submerged in a tank and covered by a hinged hood.

The drum has external trunnion support and drive arrangement.

The water is heated by perforated steam pipes running throughout the length of the tank.

The product enters the blanching drum through the feed hopper, is picked up by the spiral in the

drum and conveyed through the length of the drum to the discharge end fitted with lifting buckets.

2 rows of the perforated drum surface are easily removed for inspection and cleaning.

Rotational speed of the drum is controlled by a frequency inverter driven geared motor.

Designed with minimum of interior ledges, recesses etc. and fitted with necessary safety devices.

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