

# Blanching

## Screw Blancher



➤Capacity: sized to suit your application

➤Product: Vegetables.

### Machine Description:

The product enters the blancher via the infeed chute and is carried through the length by the internal screw to the outfeed chute.

The steam enters the blanching chamber through a series of nozzles positioned under the machine.

Blanching time is adjustable to suit product requirements.

At the discharge end the blanching chamber has a perforated dewatering section fitted with a collecting tray with a discharge outlet for collection of liquid

A discharge outlet at the feed end is provided for collection of condensate.

Made from stainless steel materials with a glass bead blast finish.

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