

Reference: DUL-002D

Name: LINEAR MESH BLANCHER

Year: 2009

Brand: MARRODAN

Width: .

Description: Linear mesh blancher for vegetable products. Serial No. PS3346. The blanching/hydration system is regulated by a temperature controller connected to a PT100 probe. The feed rate is regulated by a frequency inverter to achieve different blanching speeds and times. Basic construction in AISI 304 stainless steel. Polypropylene mesh type A-1061mm. Blancher width: 1795 mm. Length: 6800 mm. Height: 1840 mm. Total installed power: 4.7 kW. It consists of: Blanching tunnel unit with tunnel cover, a metal structure that insulates the heat treatment area. It facilitates access to the interior to observe the condition of the product or the addition of additives. Shower unit. Responsible for applying hot water to the bulk product layer. Tunnel support structure. Pump and heat exchanger unit. The pump is responsible for water recirculation. The corrugated tubular heat exchanger delivers water at the appropriate temperature. Internal conveyor. Drive unit. Drive unit. Control and command system. Regulates and controls the scalding's operations. It consists of: Temperature controller. Frequency inverter. Start/stop buttons, emergency stop button, and main power switch.



