

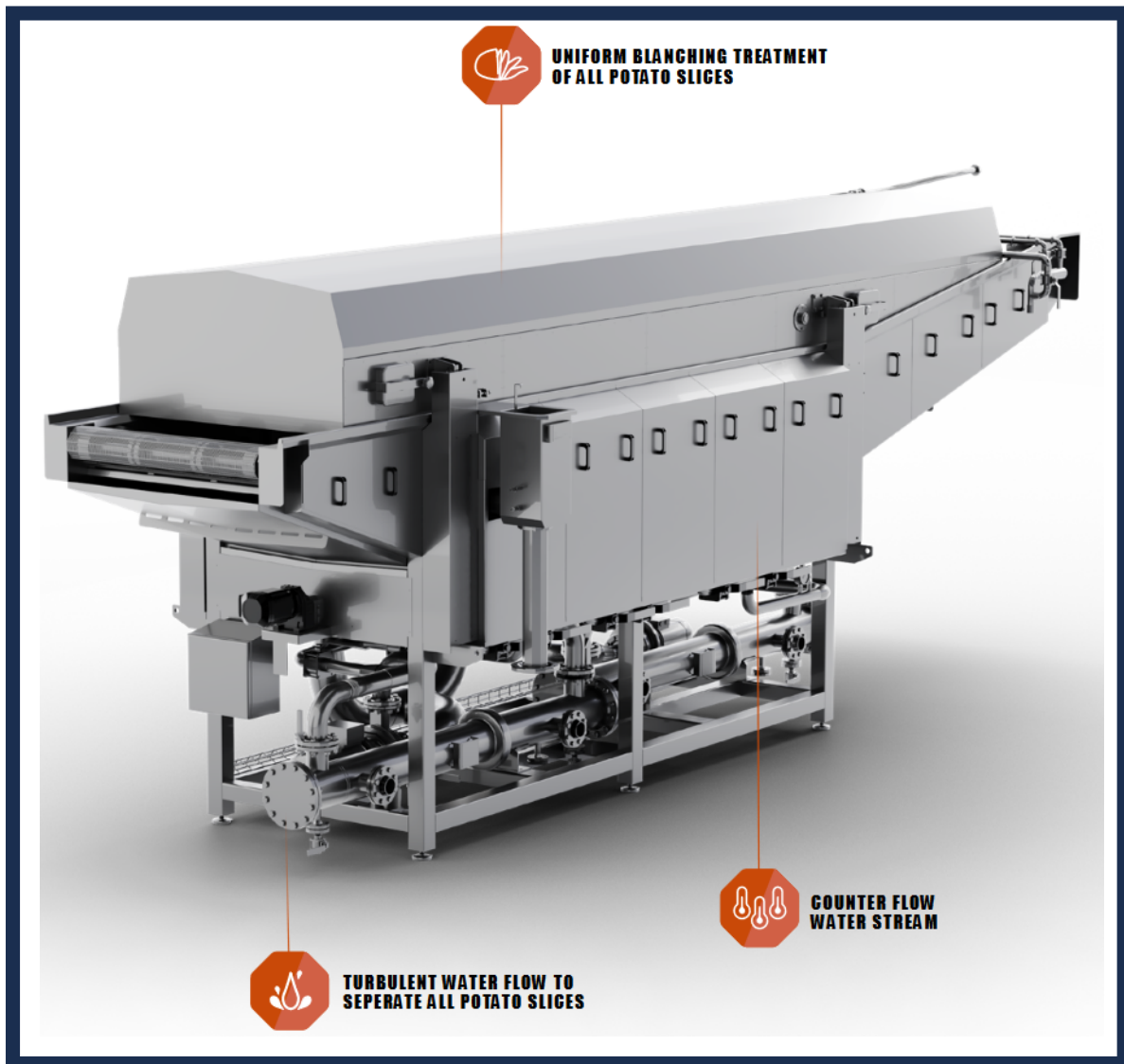


AQUA ART & ENGINEERING

27-Sarjan Estate, Kathwada GIDC,
Ahmedabad, Guj. (India)

Mob:-7623999711
7572999711
9724466336

CONTINUOUS TYPE BLANCHER





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In the potato chip process, starch is converted to sugar. The frying process reveals the amount of sugar by darkening the color. The darker the color of the potato chips, the higher the sugar content. In order to reduce the sugar content of the potato chips, the sugar has to be removed from the slices. This process is called blanching. Rosenqvists counter flow Multi Turbulent Blancher uses hot water. Each slice is separated and treated individually.

The Multi Turbulent Blancher has four main parts:

- Hood with a paddle belt
- Pan with multiple water intake and outlets in the bottom, where water is injected along both sides
- Bottom belt can be used for transportation when there is no need for blanching

As the slices enter the first zone of the blancher, the paddle belt ensures that a constant number of slices are conveyed through the machine. All slices are treated uniformly and for the same amount of time. The injectors create a turbulent water flow which separates the slices resulting in even heat treatment. The water can be heated by either thermo oil or direct injected steam.

Fresh water is added via a spray ramp above the discharge section. The water discharge is placed at the infeed. Due to the counter flow main water stream, the water in the process is used with optimal efficiency. The Multi Turbulent Blancher adjusts the temperature of the water for desired product profile.

MULTI TURBULENT BLANCHER ADVANTAGES

Uniform blanching treatment of all potato slices

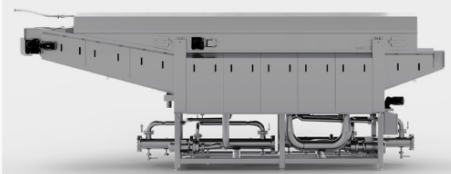
Turbulent water flow to separate all potato slices

Counter flow water stream

FRONT/SIDE



SIDE



MULTI TURBULENT BLANCHER	L (belt area m ²)	W (mm)	H INFEED (mm)	H OUTFEED (mm)	SLICE CAPACITY	INSTALLED POWER
MTB1Z03T	6940	700	Min. 2070	Min. 2050	1300 kg/h	18 kW
MTB2Z05T	6940	900	Min. 2070	Min. 2050	1700 kg/h	18 kW
MTB2Z07T	7440	1100	Min. 2070	Min. 2050	2600 kg/h	18 kW
MTB2Z10T	7940	1100	Min. 2070	Min. 2050	3100 kg/h	18 kW
MTB2Z15T	8440	1300	Min. 2070	Min. 2050	4300 kg/h	25 kW
MTB2Z20T	8940	1600	Min. 2070	Min. 2050	6000 kg/h	25 kW
MTB2Z25T	9440	1800	Min. 2070	Min. 2050	7600 kg/h	25 kW
MTB2Z30T	10440	1800	Min. 2070	Min. 2050	9300 kg/h	25 kW

