

Blancher, type IBC with top lift

CABINPLANT PRODUCT SHEET

The IBC blancher/cooler is a specially designed compact blancher for capacities ranging from 8 to 30 t/h of e.g. peas.

The original blancher with the well known blanching principles has been improved further through a more hygienic and energy-saving design with raisable cover.

The basic version consists of:

- An infeed section
- A preheating section
- A blanching section
- A cooling section



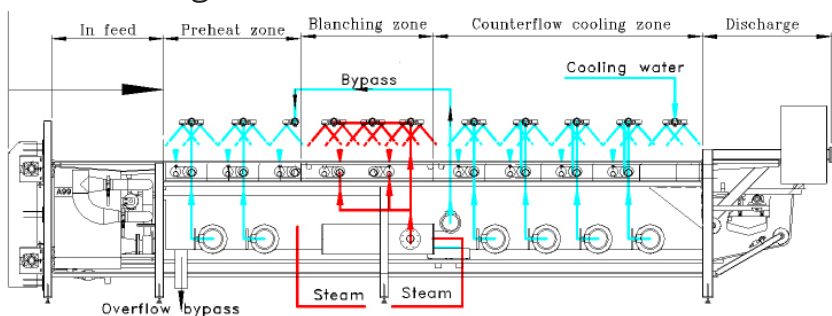
IBC basic versions

	IBC 408	IBC 510	IBC 612	IBC 816	IBC 1020	IBC 1224	IBC 1530
Nominal cap (kg/h)*	8,000	10,000	12,000	16,000	20,000	24,000	30,000
Overall length (m)	9	10.5	12	16.5	18.5	21.5	24.5
Belt width (m)	1.9	1.9	1.9	1.9	1.9	1.9	1.9
Steam consumption max. kg/h	600	700	800	1,000	1,300	1,500	1,800
Water consumption** max. m ³ /h	12	14	17	21	26	30	40
Nominal power kW	8.5	9	14	18.5	24	26	26

* Based on green peas

** Product discharge temperature is approximately +10°C higher than the cooling water temperature. Subject to change without notice.

IBC flow diagram



Application

- All kinds of vegetables
- Spinach and other leafy products
- Rice

Functionality

- Integrated blancher and cooler
- High degree of flexibility in blanching time and temperature
- Multistage counter-flow water circulation
- Option: Use of chilled re-circulated water
- Top lift (raisable cover)

Advantages

- Low risk of product contamination
- No product damage
- High yield
- Uniform blanching
- Low water consumption
- Custom-made design
- Hygienic design
- Easy cleaning/inspection access due to top lift

Cabinplant A/S
Roesbjergvej 9
DK-5683 Haarby
Denmark

Tel.: +45 6373 2020
Fax: +45 6373 2000
E-mail: cpi@cabinplant.com

www.cabinplant.com

Cabinplant
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