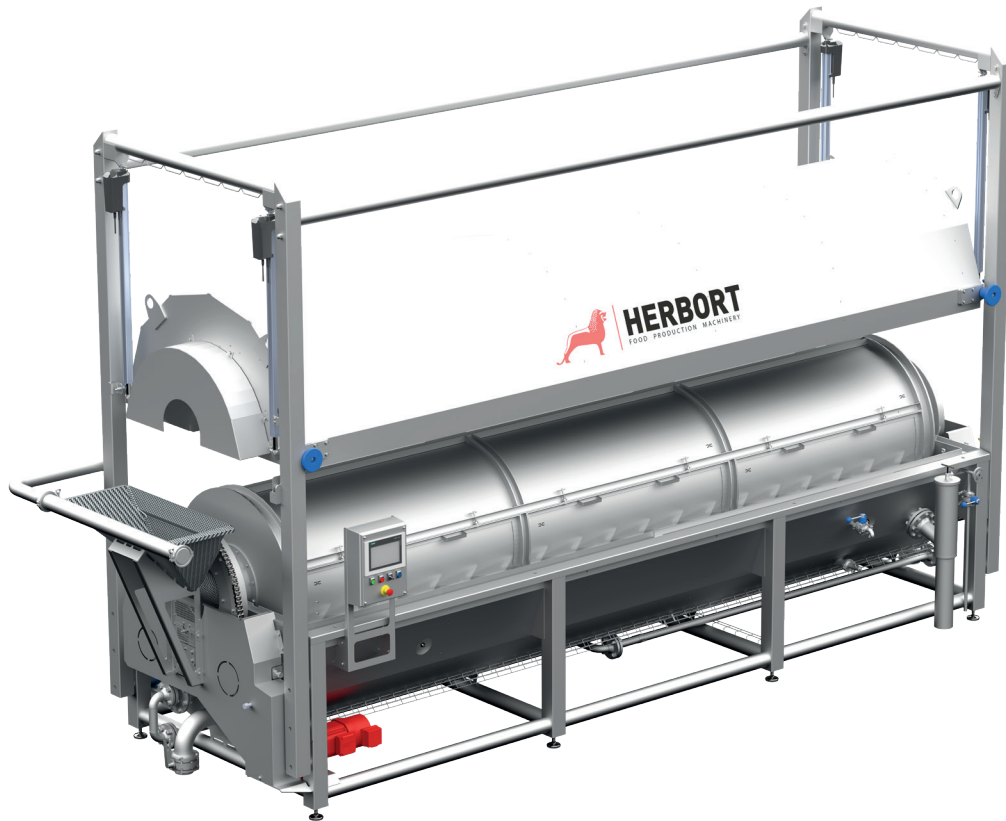




HEATING

Drum Blancher 98B



Suitable for



Vegetables

Working principle

The Drum Blancher 98B is designed for efficient blanching of **vegetables**. An internal screw structure moves the product while fresh water sprays prevent sticking and ensure even processing.

External sprayers keep the drum clean, while the sieve structure, made of easily replaceable segments, guarantees smooth and uninterrupted operation. Electronically regulated steam injectors in the water tank maintain a steady temperature throughout the process.

The machine is fully insulated to maximize energy efficiency, and a manual siphon system allows control of the water level. After blanching, the produce is discharged smoothly through a chute, ensuring minimal handling.

Maintenance is made simple and efficient with a smart lifting system, allowing quick and easy access to the machine's components.

Contact us

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Benefits

- ◆ Fresh water sprays and a rotating screw structure ensure uniform blanching.
- ◆ Insulated design for optimal temperature with minimal energy waste.
- ◆ Smart lifting system and replaceable sieve segments simplify upkeep.

TECHNICAL DETAILS

Total length	6900 mm
Total width	1950 mm
Total height	2060 mm
Drum diameter	1000 mm
Length drum	5000 mm
Power	1,9 kW
Blanching time (SW 0.65 kg/dm ³)	2 min - 15 t/h
	4 min - 7,5 t/h
	10 min - 3 t/h
	20 min - 1,5 t/h
	30 min - 1 t/h

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