## blancher

Model: CB 800/2700



The Normit team developed a solution for blanching of different types of products such as vegetables, mushroom, different sea products, and cooling of the product, preparing it for further processing.





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#### **Benefits of blanching**

Blanching helps keeping the vitamins and nutritional properties of the product, as well as an outer appearance with bright and natural color.

### Principle of blanching

Blanching (scalding vegetables in boiling water or steam for a short time) is a must for almost all vegetables to be frozen. Blanching cleanses the surface of dirt and organisms, brightens the color and helps retard loss of vitamins. It also wilts or softens vegetables and makes them easier to pack. Blanching time is crucial and varies with the vegetable and size.



# Pouring hot water technology for sensitive products

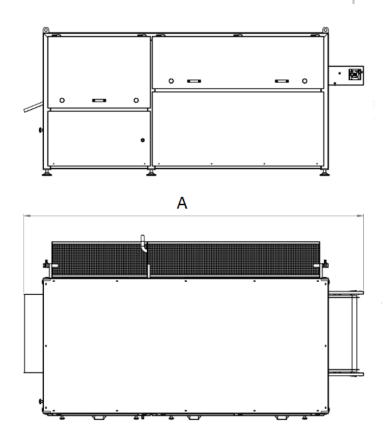
Conveyor pouring-type blancher is the equipment that eliminates a possibility of a product damage during its movement inside the blancher. Since some delicate products are sensitive to high temperatures, direct steam injection or immersion in hot water do not suit for processing, and thus CB blancher – a system of pouring hot water on the product, is the perfect solution.

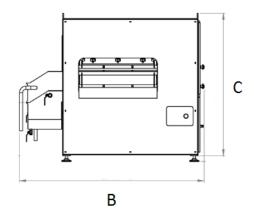
### **Cooling mode**

After the blanching section, a cooling module follows, where ice water is poured onto the product, cooling it up to 5°C. The solution consists of 5 following sections: infeed section, blanching section (hot water), intermediate section, cooling section (cold water), unloading section.

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Model	CB 800/2700
Heating: electric	90 kW, 3 x 400V, 50 Hz
Size of the working surface of the blancher:	
heating section	400 * 1800mm
cooling section	400 * 900mm
Total water consumption:	0-350 l / h
Lenght, A mm	3549
Height, C mm	1490
Width, B mm	1929

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