

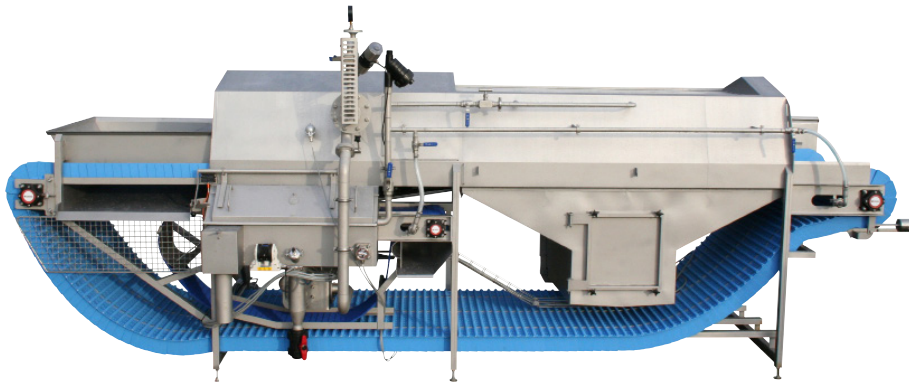
Blancher, type BCAC

CABINPLANT PRODUCT SHEET

The BCAC blancher/cooler is a specially designed blancher for small capacities ranging from 1 to 9 t/h of e.g. peas.

The basic version consists of:

- An infeed section through which product is fed and distributed on the blanching belt.
- A blanching section where product heating takes place by spraying the product with re-circulated water.
- An air cooling section in which the product is cooled by air.

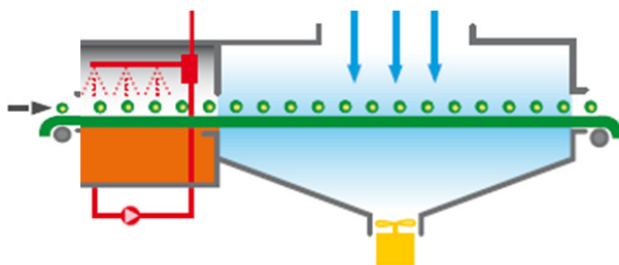


BCAC basic versions

	BCAC 2	BCAC 3	BCAC 4	BCAC 6	BCAC 9
Nominal capacity kg/h*	2,000	3,000	4,000	6,000	9,000
Overall length (m)	5.0	6.5	8.0	8.0	11.0
Belt width (m)	1.0	1.0	1.0	1.5	1.5
Steam consumption max. kg/h	450	625	800	1,100	1,600
Water consumption max. m ³ /h	0-2	0-25	0-3	0-3,5	0-4
Nominal power kW	12.5	15	18	25	30

*Based on green peas

BCAC flow diagram



Application

- All kinds of vegetables
Excl. leafy products e.g. spinach

Functionality

- Integrated blancher and cooler
- High degree of flexibility in blanching time and temperature
- Air cooling
- Option: Can be extended with a chilled water cooling section (re-circulated water)

Advantages

- Low risk of product contamination
- No product damage
- High yield
- Uniform blanching
- Low water consumption
- Custom-made design
- Hygienic design

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