



Fruit & Vegetables

Blancher type IBC-BAC/W

Compact blancher for large capacities

The IBC-BAC/W blancher/cooler is a specially designed compact blancher with low water consumption for large capacities ranging from 8 to 20 t/h of e.g. peas.

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The BAC blancher/cooler



Compact blancher

The BAC blancher/cooler is a specially designed compact blancher for large capacities ranging from 2 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 steam-heated water.
- An air cooling section in which the product is cooled by air.

Advantages

- Low risk of product contamination
- No product damage
- High yield
- Uniform blanching
- Low water consumption
- Custom-made design
- Hygienic design
- RSW system add-on possible

Application

- All types of vegetables
- Excl. leafy products, e.g. spinach

Functionality

- Integrated blancher and cooler
- High degree of flexibility in blanching time and temperature
- Air cooling for product discharge temperature approx. 30 C

Option

- Optional extension by a chilled water cooling section (RSW) using re-circulated water for a product discharge temperature of approx. 100 C.

Capacity & consumption green peas

	BAC 8	BAC 10	BAC 12	BAC 16	BAC 20
Capacity kg/h	8000	10000	12000	16000	20000
Steam kg/h	1400	1700	2000	2600	3250
Water m ³ /h	0-4	0-4.5	0-5	0-6	0-7
Power kW	26	33	39	48	60

Dimensions mm

	BAC 8	BAC 10	BAC 12	BAC 16	BAC 20
Lenght	8500	10000	11500	14500	17500
Height	2900	2900	2900	2900	2900
Belt width	1900	1900	1900	1900	1900