



Fruit & Vegetables

# Blancher type BC BACW

**Designed for handling small capacities of products**

The BAC blancher/cooler is a specially designed compact blancher for large capacities ranging from 2 to 9 t/h of e.g. peas.

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## The BAC blancher/cooler



### 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 recirculated water.
- An air cooling section where the product is cooled by air.
- An RSW cooling section where the product is cooled by recirculated ice water

### Capacity & consumption green peas

	BAC 2	BAC 3	BAC 4	BAC 6	BAC 9
Capacity kg/h	2000	3000	4000	6000	9000
Steam kg/h	450	625	800	1100	1600
Water m <sup>3</sup> /h	0-2	0-25	0-3	0-3,5	0-4
Power kW	12,5	15	18	25	30

### Dimensions mm

	BAC 2	BAC 3	BAC 4	BAC 6	BAC 9
Lenght	5000	6500	8000	8000	11000
Height	2600	2600	2600	2600	2600
Belt width	1000	1000	1000	1500	1500

### Advantages

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

### Application

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

### Functionality

- Batch size from 2-30 kg
- Integrated blancher and cooler
- High degree of flexibility in blanching time and temperature
- Air cooling
- RSW cooling section