

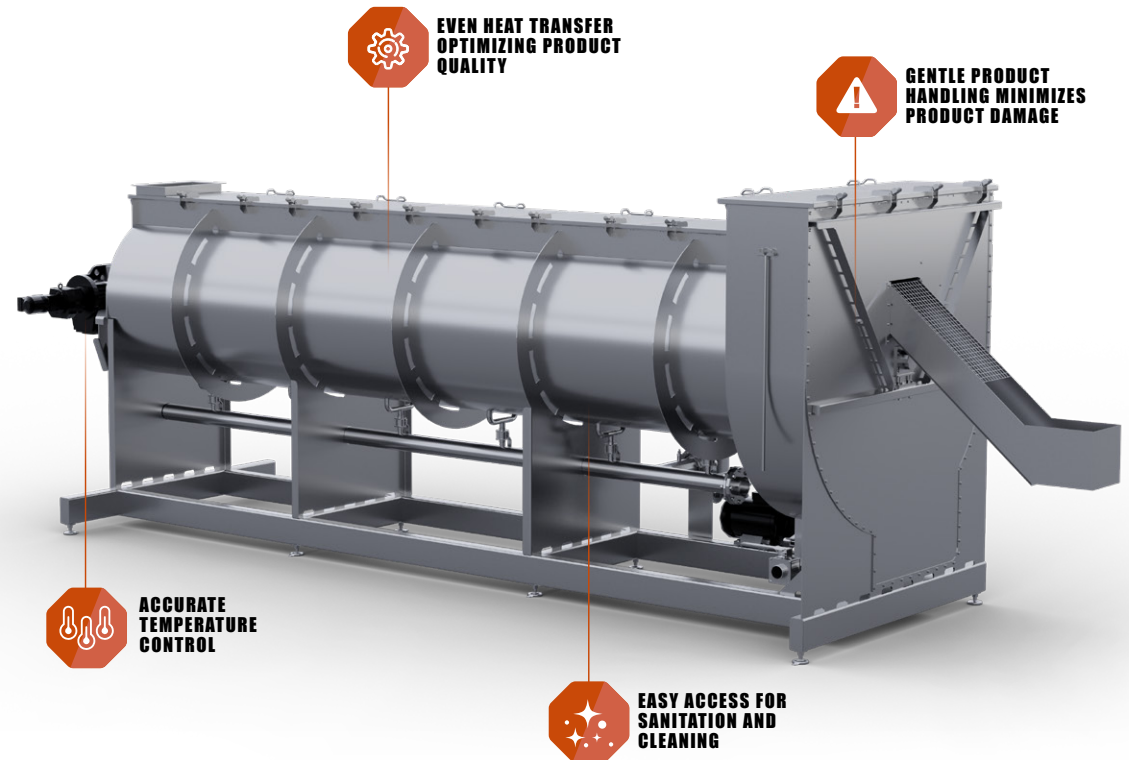
AUGER BLANCHER

The cut or whole products need to be blanched (gelatinize the starch cells) and sugar needs to be leaked out before the next processing step that can be either drying, cooking or frying, depending what final product being processed. The blancher handles the product gently to minimize breakages. In a French Fry line, normally a two step blanching process is used to get the best combination of heat treatment and sugar leakage.

In the auger blancher, the water is heated to the desired temperature. Heating is made through direct injection of steam (4–6 bar) in the water circulation pipe and the temperature is maintained at +/- 1 degree C. The auger is conveying the product along the screw blancher. Retention times to be adjustable between 3–60 minutes. The auger is perforated and the design allows for a close tolerance between the auger and the blancher body.

At the out feed end of the auger, a ferris wheel lifts the product to the discharge chute. As option, the auger blancher can be supplied with a belt out feed arrangement. On top of the auger blancher, hatches are placed along the unit for easy access and cleaning.

The machine can also be used as a water cooler in the production line for potato flakes or as preparation line for potato-by – products line (potato croquettes or hash brown).



AUGER BLANCHER ADVANTAGES

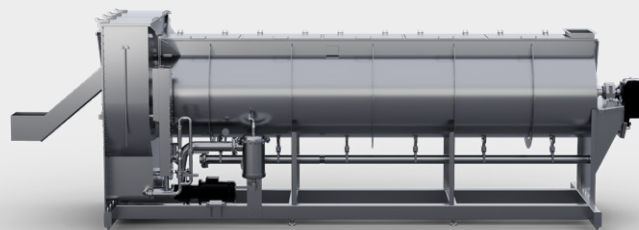
Accurate temperature control

Even heat transfer optimizing product quality

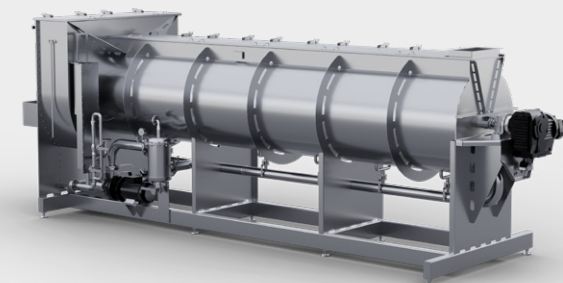
Gentle product handling minimizes product damage

Easy access for sanitation and cleaning

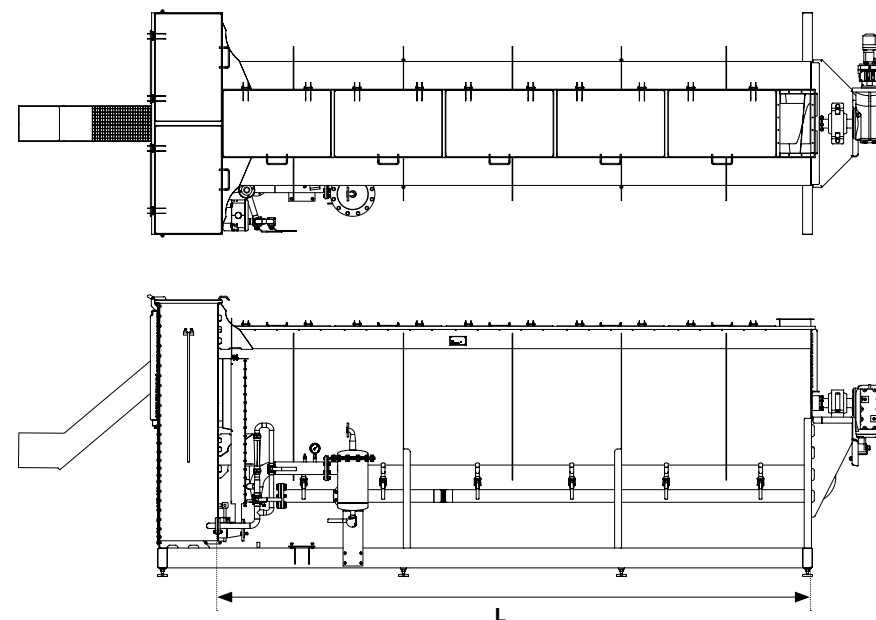
SIDE



SIDE/BACK



AUGER BLANCHER	AUGER DIAMETER (mm)	AUGER LENGTH L (mm)	VOLUME (L)	CAPACITY KG PRODUCT PER HOUR AT BLANCHING TIME OF:	
				10 MIN	25 MIN
BA05F	700	2000	500	850	350
BA08F	700	3000	800	1250	500
BA12F	900	2500	1200	1750	700
BA20F	900	4500	2000	3150	1250
BA30F	1200	4000	3000	4800	1950
BA45F	1200	6000	4500	7200	2900
BA60F	1500	5000	6000	9400	3800
BA90F	1800	5000	9000	13500	5450
BA120F	1800	6500	12000	17600	7050



ACCURATE TEMPERATURE CONTROL



EVEN HEAT TRANSFER OPTIMIZING PRODUCT QUALITY



GENTLE PRODUCT HANDLING MINIMIZES PRODUCT DAMAGE



EASY ACCESS FOR SANITATION AND CLEANING

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