



“BERIEF” DRUM BLANCHER

Type Jumbo KODUKO 16/500

- continuous blanching / pasteurizing / cooking vessel or cooling plant
- shaftless spiral : perforated drum with welded screw (helix configuration) by which the products are gently transported through the water
- complete insulated closed system : energy saving by the insulation of the entire machine and the indirect steam heating
- nett length \pm 11 m
- all stainless steel
- adjustable speed

- variable dwell adjustment
- steam heated
- connection 400 kg / h (5 bar)
- heat exchanger
- circulation pump
- with conveyor belt
- with elevating spiral screw for loading

Applications :

- Blanching of vegetables and potato products
- Pasteurising and/or after-pasteurising of vacuum-packed products
- Cooking of sausages in natural or artificial casings
- Cooking of heads and tongues
- Cooking of poultry
- Continuous soup production

Interested? Contact us!
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