

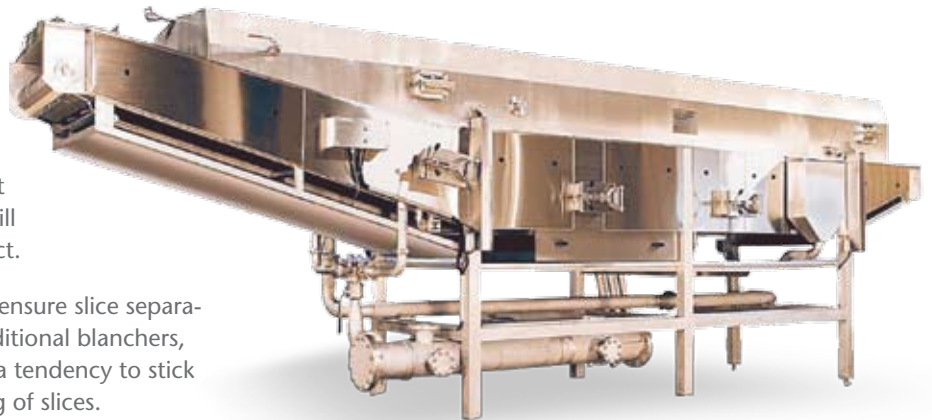


MULTI-TURBULENT™ BLANCHER

THE BLANCHING PROCESS

One of the most important operations in the processing of potato chips is water blanching. Performed prior to frying, the blanching process leaches out sugar from the slices improving the overall fried product color. Too much sugar content in product will cause excessive browning of the final product.

During the blanching process it is critical to ensure slice separation so each slice is treated uniformly. In traditional blanchers, difficult products such as potato slices have a tendency to stick and glue together causing uneven blanching of slices.



OUR TECHNOLOGY

The PPM Technologies Multi-Turbulent Blancher provides a unique transversal, turbulent water flow ensuring uniform treatment of each slice.

Along both sides of the pan are a number of water injectors to create a turbulent movement in the blanching water. The blancher pan bottom includes a number of outlets connected to an outer circulation system which distributes the water to the injectors. The blanching water is heated by a direct injected steam or heat exchanger. A secondary low pressure circulation system ensures that heat is transferred to the infeed end.

The full length blancher hood is equipped with a paddle conveyor. As the paddles submerge into the pan the blancher is divided into individual compartments ensuring a set blanching time to the product. The blanching time is easily changed by simply adjusting the speed of the paddle conveyor.

The blancher can also convert to a simple transfer conveyor when blanching is not required. And, the hood can easily be lifted 600mm for cleaning.

UNIFORM BLANCHING

- Easy separation of slices due to turbulence of hot water jets
- Higher yield with no mechanical damage to the slices

SUPERB PRODUCT QUALITY

- Improve fried product color by removing sugars



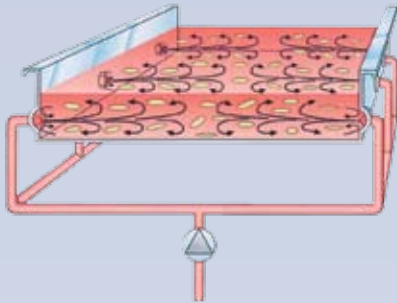


MULTI-TURBULENT BLANCHER

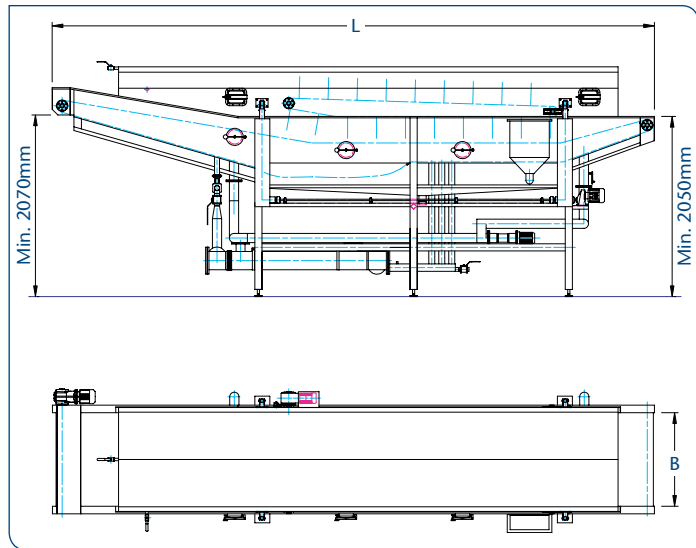
SPECIFICATIONS

CONSTRUCTION:

Stainless Steel



Transversal turbulent water flow ensures individual treatment of each potato slice.



Model	Potato Slice Capacity	Chips Line Capacity	Length(L)	Width(B)	Power (Pump/Drive)
MTB900	1320kg/hr 2920lb/hr	300kg/hr 660lb/hr	6940mm 22'-9"	700mm 2'-4"	8.24kw
MTB900	1700kg/hr 3750lb/hr	500kg/hr 1100lb/hr	6940mm 22'-9"	900mm 2'-11"	8.24kw
MTB1500	2600kg/hr 5730lb/hr	750kg/hr 1650lb/hr	7440mm 24'-5"	1100mm 3'-7"	8.24kw
MTB2250	3120kg/hr 6880lb/hr	1000kg/hr 2200lb/hr	7940mm 26'-0"	1100mm 3'-7"	8.24kw
MTB3000	4300kg/hr 9480lb/hr	1500kg/hr 3310lb/hr	8440mm 27'-8"	1300mm 4'-3"	8.24kw
MTB4500	6050kg/hr 13330lb/hr	2000kg/hr 4410lb/hr	8940mm 29'-4"	1600mm 5'-3"	16.12kw
MTB6000	7650kg/hr 16870lb/hr	2500kg/hr 5510lb/hr	9440mm 31'-0"	1800mm 5'-11"	16.12kw
MTB7000	9350kg/hr 20,620lb/hr	3000kg/hr 6610lb/hr	10440mm 34'-3"	1800mm 5'-11"	16.12kw
MTB9000	11100kg/hr 24470lb/hr	3500kg/hr 7710lb/hr	12940mm 42'-5"	1800mm 5'-11"	16.12kw

Note: Potato Slice capacity based on 3 minute blanching time. Steam consumption: 190 kg/ton of product.

Americas—PPM Technologies

500 E. Illinois Street | Newberg OR 97132 | USA
800.246.2034 | 503.538.8575 fax
info.na@ppmtech.com

Europe | Middle East | Africa—PPM AB

Box 288 | SE-291 23 | Kristianstad SWEDEN
+46 44 20 44 00 | +46 44 20 44 20 fax
info.eu@ppmtech.com

Asia—PPM Technologies

7/F Kyodo Bldg | 13-4 Nihonbashi-Kodenmacho
Chuo-ku | TOKYO 103-0001
+81 3 3660 5557 | +81 3 3660 5563 fax
info.asia@ppmtech.com

