

## MC-13\_VEGETABLE BLACHER MC



### **OPTYTECH ENGINEERS**

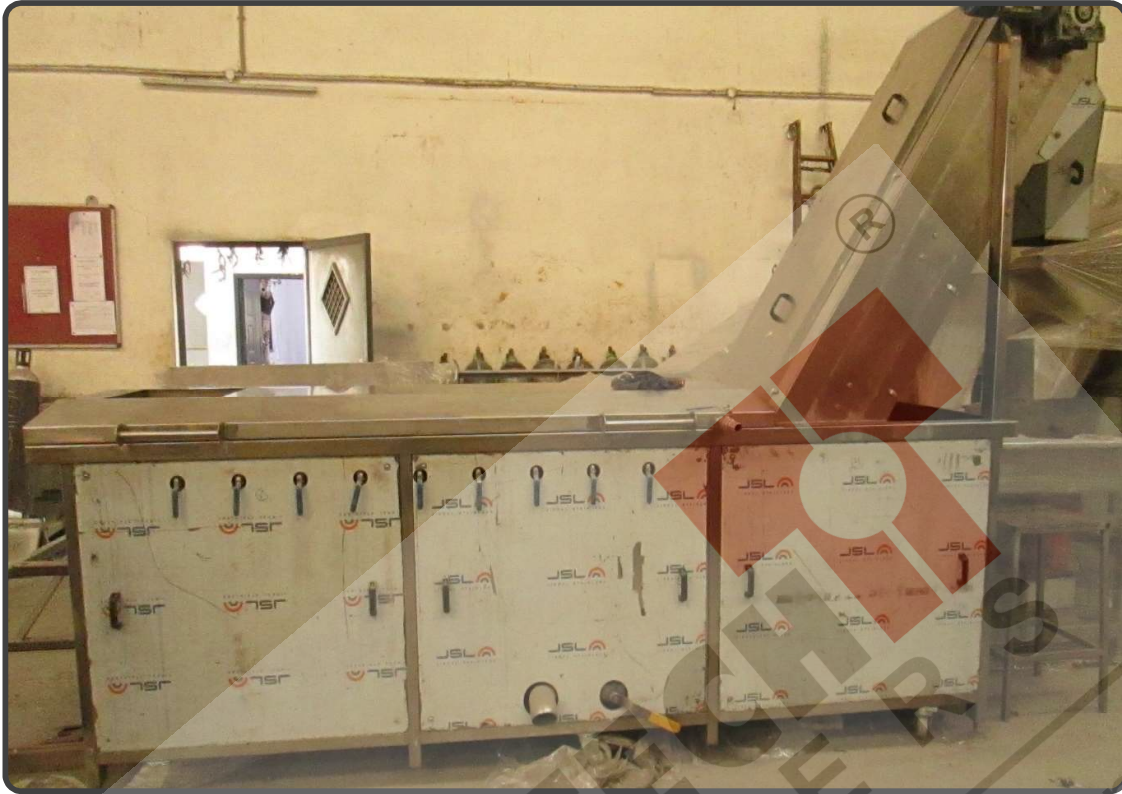
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JAMNAGER – GUJARAT - 361005 – INDIA

[sales@optytechdryers.com](mailto:sales@optytechdryers.com)

[optimy@rediffmail.com](mailto:optimy@rediffmail.com)

+91- 9227733535 / +91- 7567869495



### APPLICATION

This is Continuous Type Vegetable Blancher machine. It consists fully SS304 fully insulated. Mostly root vegetables are need to blanch before drying because of high bacterial contains fug, fungal, impurities may destore the product can be preventing by blanching process. Cute vegetables in form of slice or dice feed in blancher tank where boiled water near by 90° to 95°C is continuously maintain and product pass through is boiling water for one to one and half minute blanching process perform. Material supply to next process of Sulphitation cooling drums. During blanching process there is automation is provided to maintain temperature, auto drain system and fresh water inlet. Control with PLC programmable panel.

### TECHNICLE SPECIFICATION

SR	MODEL	CAPACITY	KW	SIZE
1	OTE- 1000	1000 KGHR		2899 X 969 X 2585 MM
2	OTE- 2000	2000 KGHR		3649 X 1119 X 2585 MM
3				
4				
5				

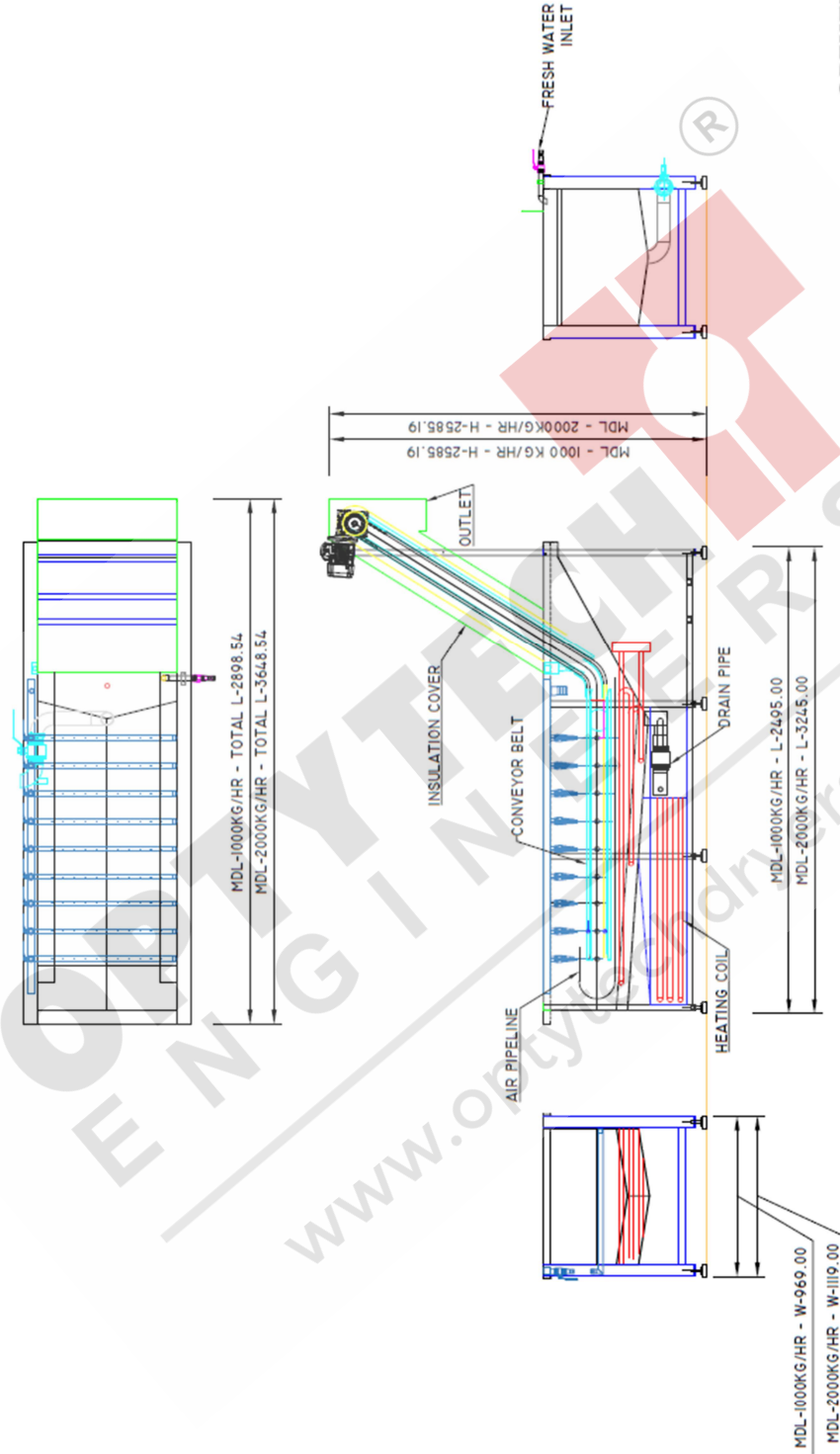
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### PREVENTIVE MANTANCE SCHDULE

<b>1</b>	<b>DAILY</b>	Waste Disposal_SOS
		Clean with Air every 12 hours
		Clean Drum screen everyday
<b>2</b>	<b>BIOWEELY SCHDL</b>	Clean with Air
		Clean Very pot Controll
		Open all doors and clean inside the machine
		Open Clove grader machine and clean all screen and hoppers
<b>3</b>	<b>YEARLY SCHDL</b>	Clean with Air
		Clean Very pot Controll
		Change Gear oil
		Clean Electric Motor - Geardrive and Very pot Controll
		Open Complete machine and Clean all parts
		Open Clove grader machine and clean all screen and hoppers

[illegible]

013\_VEG BLANCHER MC SKEMATIC DIA



ALL DIMENSIONS ARE IN MM.