

Potato Slice Injection Blancher



Uniform blanching of potato slices improves chip quality and reduces acrylamide levels.

Blanch slices in hot water or wash them in cold water to maintain consistent chip quality when using different grades of potatoes.

Multiple water jets in the bottom of the blancher tank force water up through the product pack. This spreads slices throughout the washer, separating them for greater surface exposure. Bottom-up water injection produces more uniform blanching than designs which inject water from the sides, compressing slices into a tight pack in the center of the washer.

Continuous water circulation maintains a consistent blanching temperature and keeps fines in suspension for efficient removal by a Motorized Catch Box filter.

Precisely adjustable water temperature, dwell time, and dewatering allow you to control the color and texture of finished potato chips. Extended blanching lowers the sugar content of slices and helps reduce the formation of acrylamides.

Slice dwell time is precisely controlled by an overhead positioning conveyor. Fresh water sprays rinse slices before surface water is removed by an Air Knife.

Slices are spread fully across the variable speed discharge conveyor. This promotes efficient dewatering and deposits a consistent flow of individual slices into the fryer to produce finished

chips with uniform moisture content and to eliminate uncooked clusters of chips.

Standard heavy-duty stainless steel construction includes galvanized water piping. To simplify cleaning, the full-length hood and metering conveyor can be raised clear of the pan with a motorized screw jack hoist system.

Optional features

- All-stainless steel water piping
- AirSweep vacuum/blow-off surface water removal system
- Slicer support and pre-piped slice feed flume.

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Model PSIB

Heat and Control provides complete technical support to keep your equipment operating at peak efficiency.

Installation

Heat and Control certified contractors provide complete equipment installation services, supervised by our Project Managers.

Field service

Online, telephone and in-person assistance is available from our engineers, technicians and project managers for commissioning, start-up, repairs, modifications and training.

Spare parts

Rapid delivery of spare parts is available from our facilities in California, Pennsylvania and Canada.

Training

On-site and classroom programs are available for individuals and groups.

Equipment demonstrations

Evaluate the performance of selected equipment before you buy at our Demonstration Centers in California, Texas, Pennsylvania, Mexico and Australia.

Constant improvement and innovation mean this information may change without notice.



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