

PT SERIES BLANCHING AND STERILIZING EQUIPMENT



PPT Model Spray type blanching sterilizer

Summary

Application: The machine is widely used for various bagged food such as: salted preserved vegetable, dried turnip, pickled cabbage and etc. heat resistant plastic packed foods such as: jelly, ice-stick and etc.; as well as pop-can foods. It is currently an indispensable sterilizing equipment in salted food processing plants.

Capacity: 0.5~1.2t/h

Power: 1.85kw

Steam consumption: 0.5~1.0t/h

Water consumption: 1.5~2.5t/h

Sterilizing time: 10-100min (frequency conversion speed adjustment)

Dimensions: 1215x1200x1650mm



LPT model chain type blancher

Summary

Application: The machine is suitable for blanching vegetables, fruits and aquatic product before quick-freezing and dehydration, and especially suitable for easily-damaged and long bar shaped products.

Capacity: 0.5~1.5t/h (frequency conversion speed adjustment)

Power: 2.6kw

Steam consumption: 0.5t/h

Water consumption: 1.5t/h (with some water for cooling)

Dimensions: 7370x1200x1280mm

Note :

Due to keeping innovation, the specification and Machine pictures or color are subject to alteration without notice!