

## STARCH EXTRACTION MACHINE (BLANCHER)

GSB

### \* STARCH EXTRACTION MACHINE (BLANCHER)

It Is A Cooking Machine With a Screw Conveyor System And the machine operates on the steam system  
It consists of a two-layer pan (double jacket) to extract starch from potatoes, remove microbes and inactivate enzymes, maintain the fresh flavor, increase freshness of sliced potatoes and remove some sugars The temperature inside ranges between 70° to 90° degrees Celsius, and the potatoes remain inside this blancher for a time ranging from 4 to 7 minutes, depending on the type of potato and the percentage of starch inside The conveyor screw is made of stainless steel 304 The water circulation pump is made of stainless steel 304.



MODEL	(mm) DIMENSIONS					CAPACITY t/h	MOTOR	STEAM	WATER
	A	B	C	D	E				
GSB 2000	5740	2300	2400	1820	1080	2TON	5.5KW	400Kg/h-6Bar	4M <sup>3</sup> /h-4Bar
GSB 4000	9000	2300	2400	1820	1080	4TON	11KW	800Kg/h-6Bar	8M <sup>3</sup> /h-4Bar
GSB 6000	18000	2400	3300	2300	1080	6TON	18.5KW	1300Kg/h-6Bar	12M <sup>3</sup> /h-4Bar

