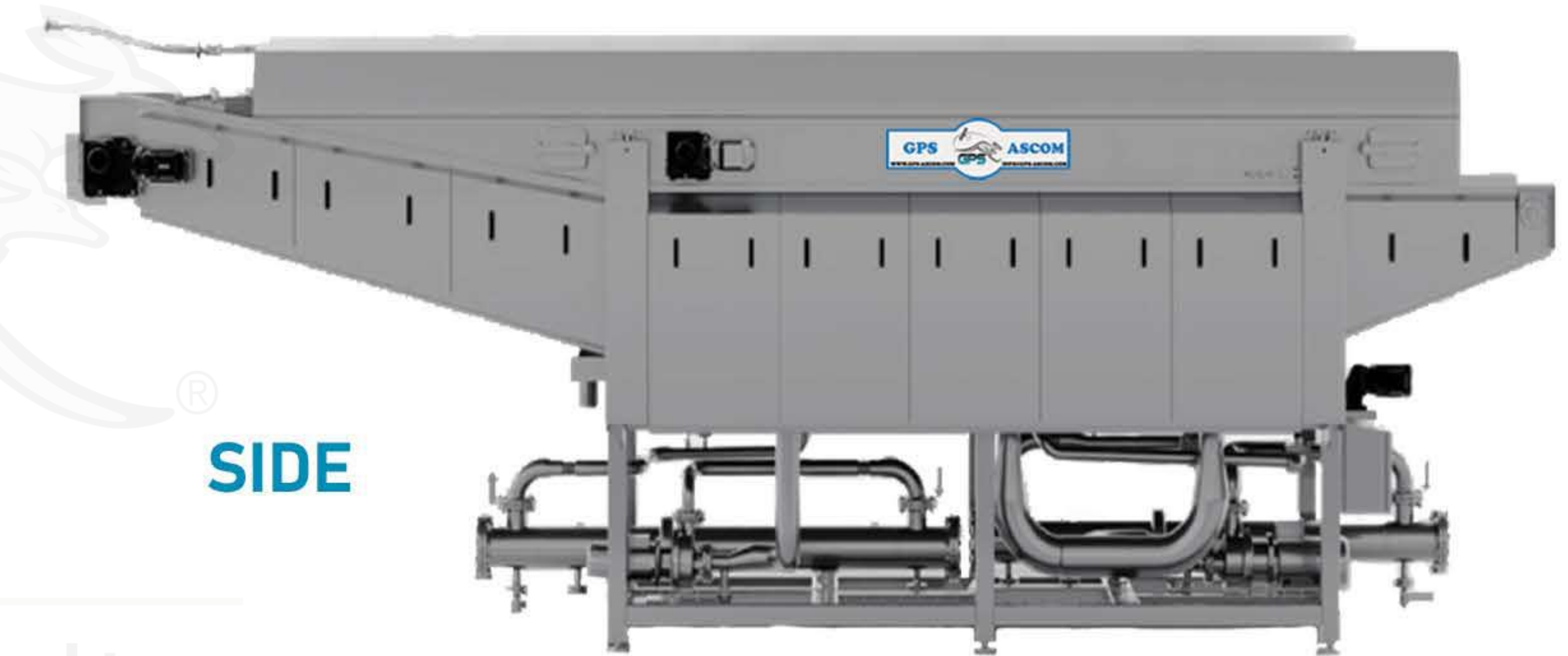
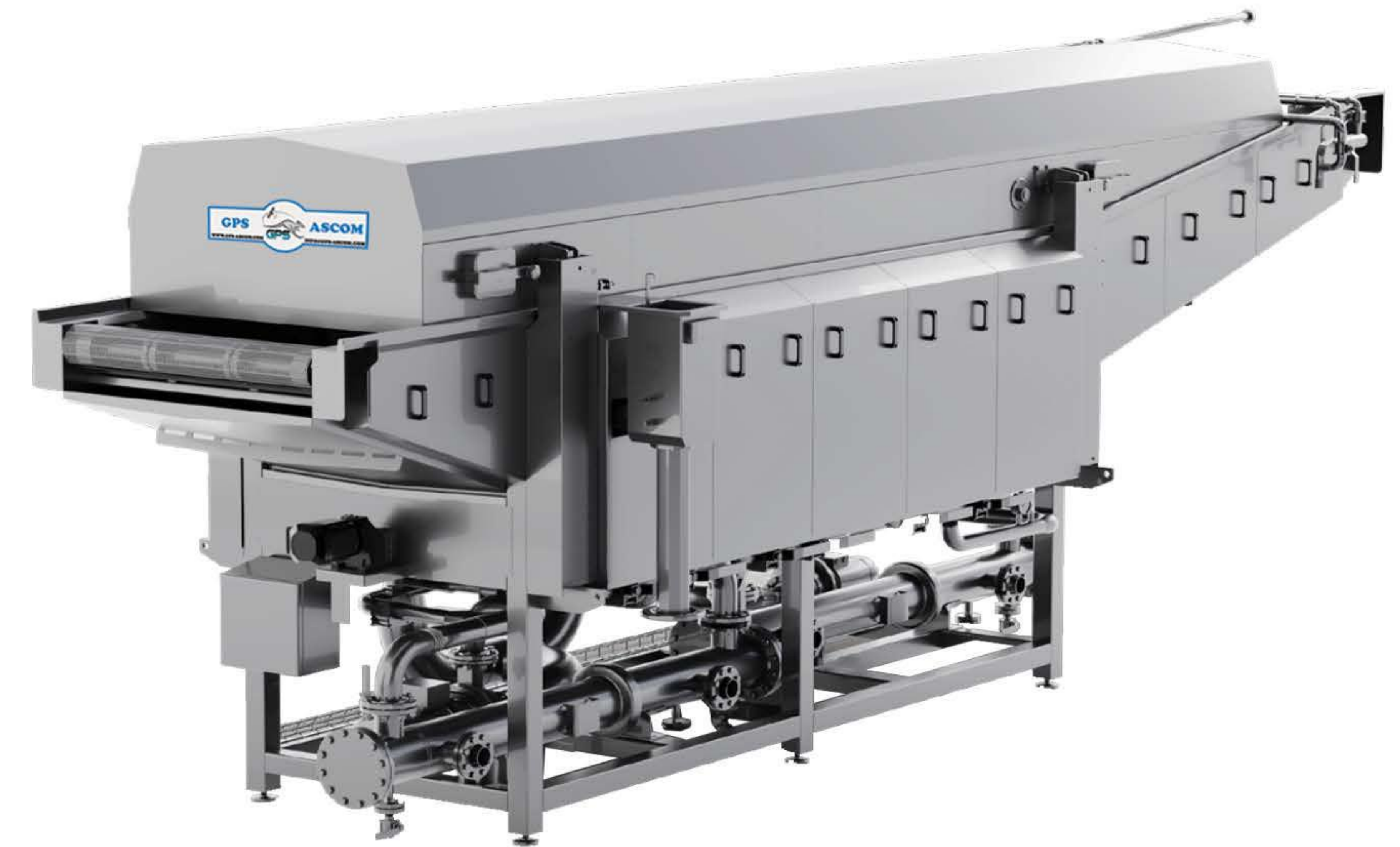


MULTI TURBULENT (BLANCHER)

* MULTI TURBULENT (BLANCHER)

In The Potato Chips Process, Starch Is Converted Into Sugar. Because The increase in sugars works to darken the color when frying. This process is called bleaching. Blancher uses hot water. Each slice is separated and processed separately. The blancher has four main parts: a cover with a paddle belt a bowl with multiple water inlet and outlets at the bottom, water is injected on both sides the lower belt can be used for transportation when no bleaching is required as the slides enter the first area of the blancher, ensuring The paddle moves a fixed number of slides across the machine. All slides are handled uniformly and for the same amount of time. The bubbles create a turbulent water flow that separates the slices resulting in an even heat treatment. The water can be heated either with thermal oil or directly injected steam. Fresh water is added via a spray ramp above the drain section. Water drainage is placed when feeding. Due to the reverse flow main water stream, the water is used in the process with optimum efficiency. Multi Turbulent Blancher adjusts the water temperature for the desired product coil.



SIDE

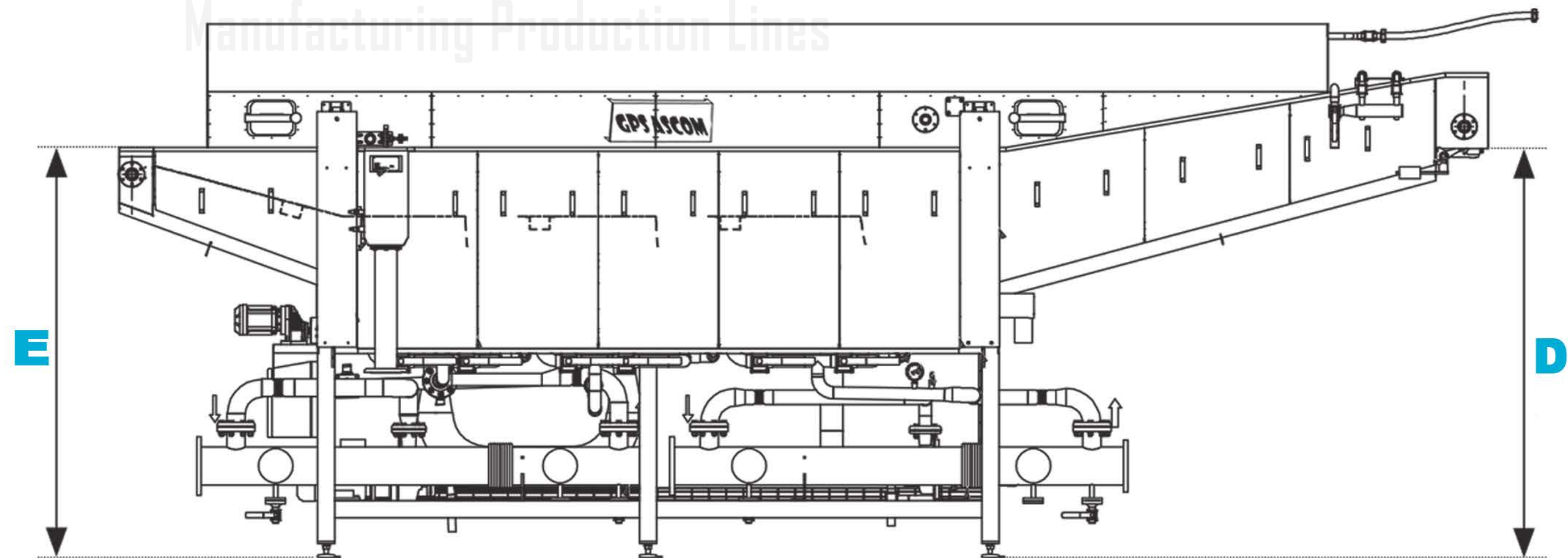
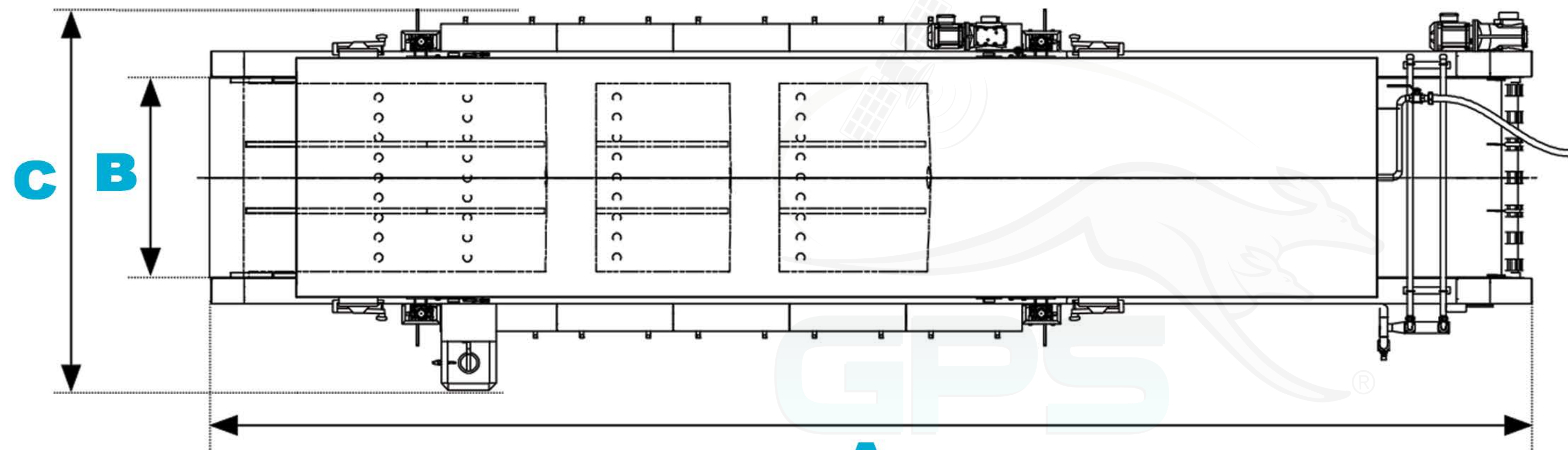


FRONT/SIDE

ASCOM MAKINA SAN. Tic .Ltd. Sti

Manufacturing Production Lines

MODEL	(mm) DIMENSIONS					CAPACITY t/h	MOTOR	STEAM	WATER
	A	B	C	D	E				
GSB 3000	6940	700	2400	2050	2070	1.3TON	18KW	400Kg/h-6Bar	4M ³ /h-4Bar
GSB 5000	6940	900	2400	2050	2070	1.7TON	18KW	800Kg/h-6Bar	8M ³ /h-4Bar
GSB 7000	7440	1100	3300	2050	2070	2.6TON	18KW	1300Kg/h-6Bar	12M ³ /h-4Bar
GSB 10000	7940	1100	3300	2050	2070	3.1TON	18KW	1300Kg/h-6Bar	12M ³ /h-4Bar



GPS
ASCOM MAKINA SAN. Tic. Ltd. Sti

Manufacturing Production Lines