



BLANCHER EQUIPMENT

FOOD MACHINERY AUSTRALASIA

Product Features

- Self draining with counter balanced cleaning lids.
- Blancher barrel and ferris-wheel housing have hinged lids for easy access to the inside of the machine for cleaning.
- Improved circulation and heated water circuit.
- Steam Injection heater (included with design).
- Even heat distribution minimizing cold spots throughout blancher equipment.
- Available with Hydro cross flow technology
- Product is fed gently through a proven ferris wheel design.
- Full control over retention time of the product in the blancher.
- Temperature can be measured and controlled in the circulation pipe.
- Custom designs available.

Contact us today

Food Machinery Australasia has specialized TurnKey project solutions available, from concept to commissioning, layouts to detailed engineering, incorporating a variety of technical and non technical services and processes. Food Machinery Australasia offers the service that will help you get exactly what you want without stretching your limits.

Our equipment has proven its worth in the demanding markets by demonstrating it has the financial ability to pay for itself over 10 years.

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