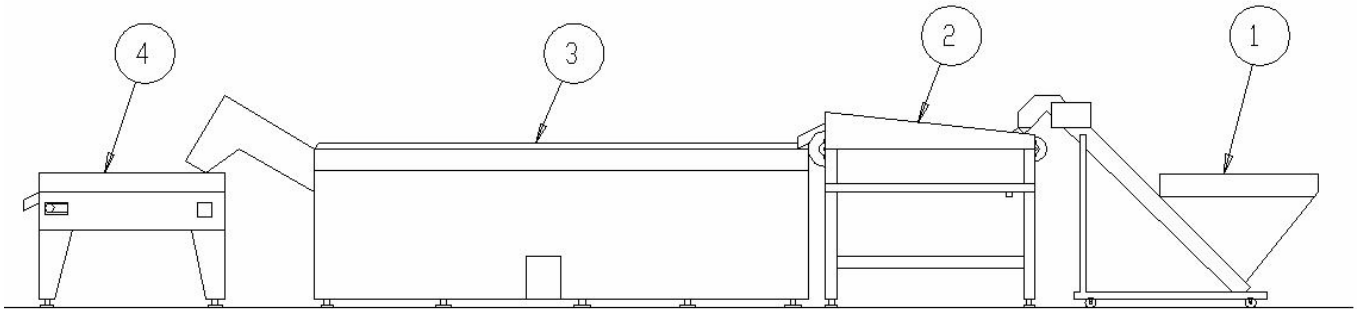


THE BLANCHER LINE

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1. Loading Elevator
2. Pre Calibre & washing Machine
3. Blancher (With Moduler Band)
4. Cooling Belt By Washing Nozzles

- 1 – LOADING ELEVATOR
- 2 – PRE CALIBRE AND WASHING MACHINE
- 3 – BLANCHER (WITH MODULER BAND) – 1000 KG / H
- 4 - COOLING BELT BY WASHING NOZZLES

DESCRIPTION :

THE LOADING ELEVATOR WILL FEED THE PRE CALIBRE AND WASHING MACHINE WHICH IS SUPPORTED WITH 20 UNIT PLASTIC NOZZELS. THE OLIVES WILL BE WASHED AND SEPERATED FROM UNWANTED OBJECTS. THE PRE CALIBRE AND WASHING MACHINE MUST BE ENTEGRATED WITH THE LOCAL WATER PIPES (IN PUT – OUT PUT). THE CLEAN OLIVES WILL BE TRANSFERED INTO THE BLANCHER TO BE BOILED . YOU CAN CHANGE OR FIX THE BRINE HEAT DEGREE AND PASSAGE TIME-SPEED WITH THE CONTROLE PANEL. THEN THE BOILED OLIVES WILL BE TRANSFERED TO THE COLLING BELT. THIS COLLING BELT IS SUPPORTED WITH 50 UNIT PLASTIC NOZZELS AND MUST BE ENTEGRATED WITH THE LOCAL WATER PIPES (IN PUT – OUT PUT). YOU CAN PACKAGE THE OLIVES AFTER THE BLANCHER PROCESS.

THE BLANCHER LINE CAN BE MANUFACTURED FOR 500kg/h, 1000kg/h, 2000kg/h, 3000kg/h OR HIGHER CAPACITIES.