

Robins Rotary Blancher

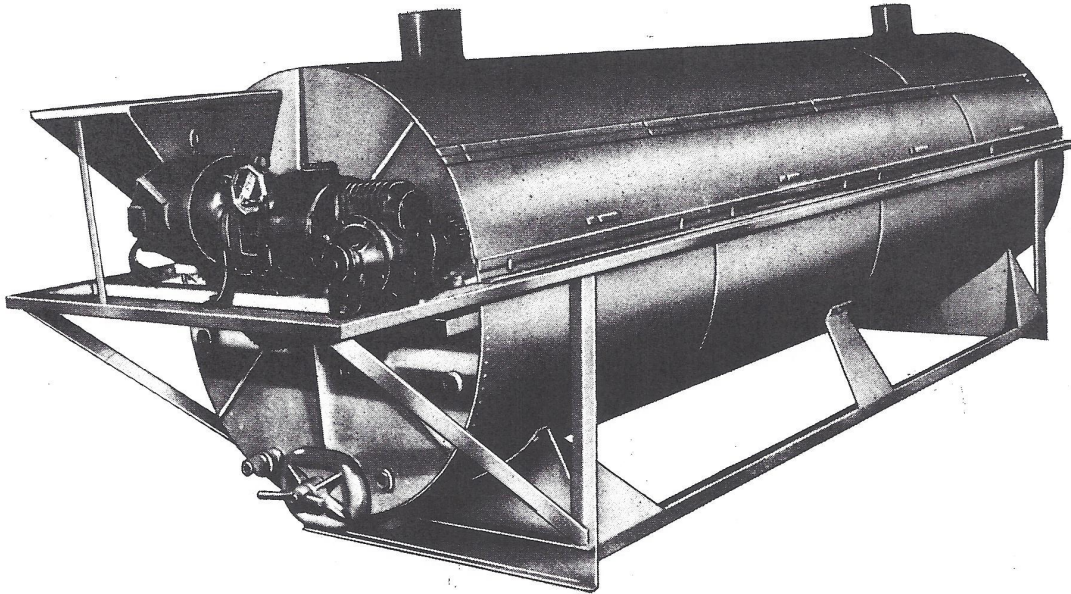


FIG. 401-5

The purpose of the Robins Blancher is to precook or blanch vegetables prior to canning or freezing.

Most vegetables require blanching to accomplish softening of tissue to avoid damage in filling, eliminate air, preserve color and destroy or retard harmful enzymes.

The Robins Blancher will handle peas, lima beans, stringless beans, beets, carrots, dried beans and similar products.

The blancher consists of a perforated blanching drum, mounted on a through shaft, suspended in the blancher tank by means of outboard bearings. The blanching medium is water or light brine, heated by perforated steam pipes running throughout the length of the tank.

The product to be blanched is fed to the blancher drum through the feed hopper, at which point it is picked up by the spiral in the blanching drum and positively conveyed through the length of the drum to the discharge. During its passage through the blanching drum, the product is immersed or floats in the blanching medium which

is held at a constant pre-determined temperature by means of temperature control equipment.

The product follows through the spiral drum and out the discharge in a specified time, varying with the speed of the blancher drum. A vari-speed drive to the drum is highly recommended, as this allows for speed and ease in changing the time of blanch.

The discharge end of the blancher is provided with a machined bronze thrust ring encircling the discharge opening where the drum comes in contact with the end castings, insuring a perfect seal, and has a special engineered lubricating impregnated bronze bushing machined in the bearing bracket which prevents lubricating oil from leaking on the blanched product.

The Robins Rotary Blancher can be built to exceed all specifications for sanitation recommended by the NCA Blancher Sanitation Committee. The Blancher is easy to wash down and keep clean. Material and construction range from galvanized to completely stainless steel types.

SPECIFICATIONS AND CAPACITIES

	A	A-Jr	B	C	D	E	F	G	H	I	J	K
Regular Construction	A	A-Jr	B	C	D	E	F	G	H	I	J	K
Overall Height	5' 8"	3' 4"	5' 8"	5' 8"	5' 8"	5' 8"	5' 8"	6' 2"	6' 2"	6' 2"	3' 6"	5' 8"
Overall Length	13' 10 1/2"	8' 0"	15' 10 1/2"	15' 10 1/2"	20' 10 1/2"	11' 0 1/2"	11' 0 1/2"	11' 0 1/2"	20' 10 1/2"	15' 10 1/2"	10' 0"	17' 10 1/2"
Width on Floor	4' 0"	2' 0"	4' 0"	4' 0"	4' 0"	4' 0"	4' 0"	4' 8"	4' 8"	4' 8"	2' 6"	4' 0"
Cylinder Diameter	3' 4"	1' 8"	3' 4"	3' 4"	3' 4"	3' 4"	3' 4"	4' 0"	4' 0"	4' 0"	2' 0"	3' 4"
Cylinder Length	11' 0"	5' 6"	13' 0"	13' 0"	18' 0"	8' 3"	8' 3"	8' 3"	18' 0"	13' 0"	8' 0"	15' 0"
Length of Lead	12"	2"	11"	7"	7"	8"	12"	14"	7"	10"	6"	7 1/2"
Feed Height	4' 9 1/2"	3' 4"	4' 9 1/2"	4' 9 1/2"	4' 9 1/2"	4' 9 1/2"	4' 1/2"	5' 2"	5' 2"	5' 2"	3' 1 1/2"	4' 9"
Discharge Height	2' 0"	9"	2' 0"	2' 0"	2' 0"	2' 0"	2' 0"	2' 0"	2' 0"	2' 0"	1' 1"	2' 0"
H.P. Required	2	1	2	2	3	2	2	3	5	5	1	3
Time in Blancher	2 min.	2 min.	2 min.	2 min.	2 min.	2 min.	2 min.	2 min.	2 min.	2 min.	2 min.	2 min.
	to	to	to	to	to	to	to	to	to	to	to	to
	12 min.	12 min.	12 min.	12 min.	12 min.	12 min.	12 min.	12 min.	12 min.	12 min.	12 min.	12 min.
Approx. Capacity #2 cans per hour of peas at 2 min. holding time	15,000	1,860	18,000	18,000	24,000	11,250	11,250	16,200	35,400	25,500	4,500	20,700
Approx. Capacity #2 cans per hour of peas at 1 1/2 min. holding time	2,500	310	3,000	3,000	4,000	1,875	1,875	2,700	5,900	4,250	750	3,450