

Blancher

**1st Blancher****2nd Blancher**

Product introduction

Tinwing has always believed that every potato is a breathing life. We will configure the blancher for you according to the condition of your potatoes. Blanching is to destroy the reductase in potatoes and prevent the potato strips from oxidation and discoloration.

Parameter

1st Blancher

Function	Removing enzymes that promotes washing, preventing oxidation and color changing, removing surface starch, cooking internal starch, and providing a pleasant taste. Screw-style blanching ensures equal temperature and equal blanching quality.
Capacity	3-6tons/hour
Dimension	4000*1860*2350mm
Inner cylinder diameter	800mm motor frequency control
Power	7.5kw

2nd Blancher

Function	Low temperature blanching, French fries color protection and texture improvement, according to different potato types and sizes, the temperature is 70-80C, and the time is 10-20 minutes.
Capacity	3-6tons/hour
Dimension	5750*1400*2050mm
Helix diameter	1000mm
Power	9.7kw

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