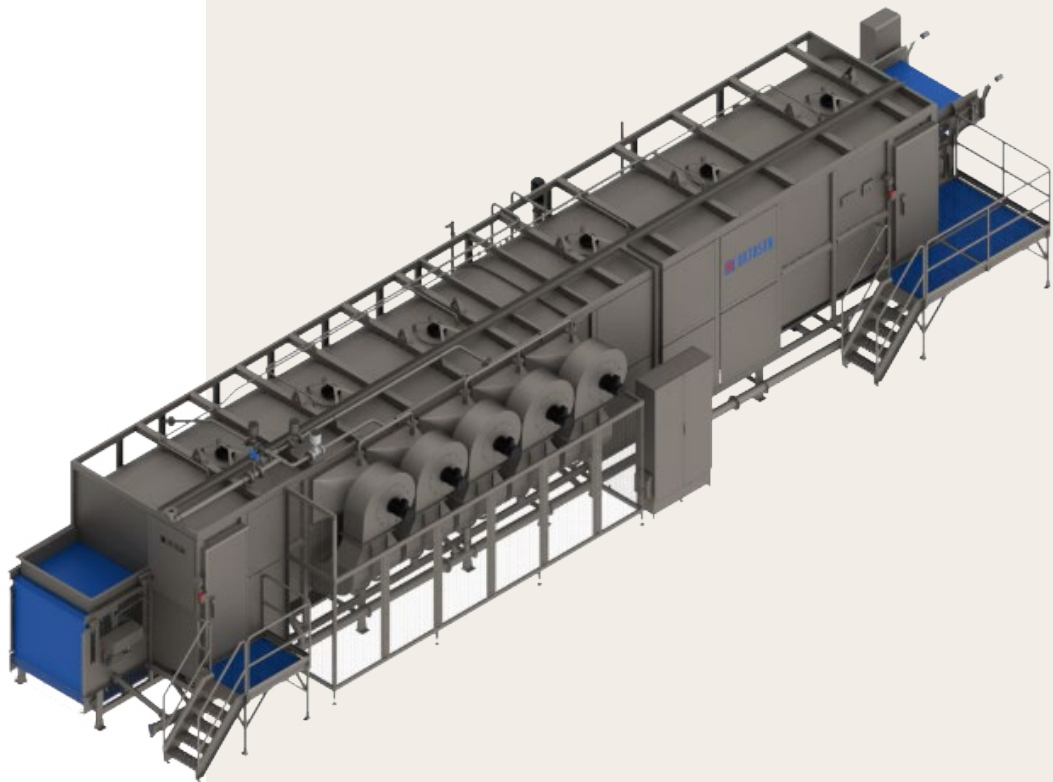




Enhance Your Receiving Washing Area

# Urtasun Blanching & cooling systems



# Thermal precision, superior hygiene, and uncompromising efficiency

## Water blancher and water/air cooler with pre heating

### Purpose

The purpose of the blancher-cooler is to deactivate peroxidase (the enzyme responsible for food spoilage), and subsequently reduce the product's temperature, in order to maximize the efficiency of the freezing tunnel and reduce the risk of contamination. All of this is done in the smallest possible footprint and with minimal water and energy usage.

### Benefits



Highly efficient energy machine, thanks to the pre-scalding zone



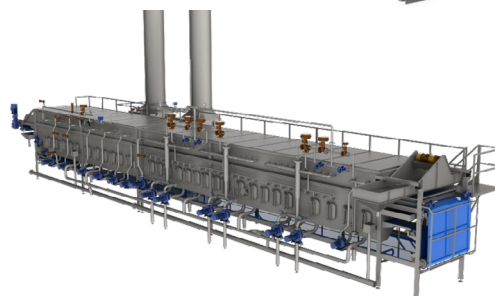
Having the blancher and cooler in the same machine allows us to reduce the footprint and ensures disinfection of the cooler belt.



Use of the energy contained in the cooling water: when it returns to the beginning of the cooling zone at around 70°C, it is used to raise the product temperature in the pre-blanching zone at zero energy cost—from ambient 20°C to nearly 70°C. Therefore, the blancher only needs to raise the temperature from 60–70°C to 98°C.

### Details

- Showers to pour water over the product.
- Automatic cleaning system.
- Filter belt to separate solid particles from the water and enable water recirculation.
- Thermometers and manometers in the recirculation channels.
- Modular thermoplastic belt for the water blancher.
- Various optional extras: pulse pump for anti-foaming agent, pH meter, etc.
- Different design options: traditional, "cover-up," or the revolutionary hygienic design that allows personnel to enter the machine for cleaning and minimizes flat surfaces and any potential obstacles.







# Water integral blancher – Hygienic design Purpose

## Purpose

The purpose of the blancher-cooler is to deactivate peroxidase (the enzyme responsible for food spoilage) and subsequently reduce product temperature to maximize freezing tunnel efficiency and reduce contamination risk. All of this using the smallest possible space and minimal steam, water, and energy.

## Benefits



A highly energy-efficient machine thanks to the pre-blanching zone.



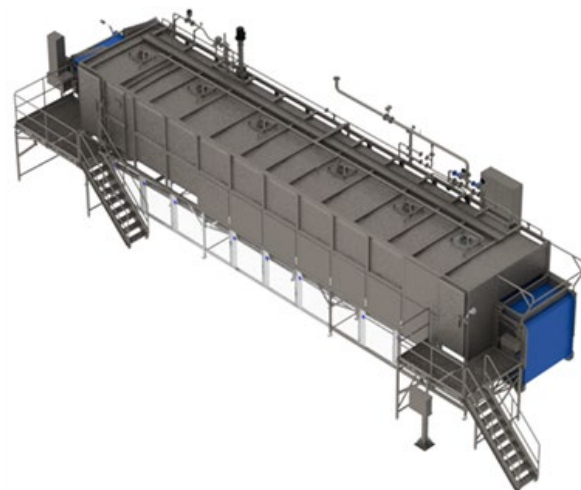
Having the blancher and cooler in the same machine allows footprint reduction and ensures disinfection of the cooling belt.



Use of the energy contained in the cooling water (around 70°C) to raise the product temperature in the pre-blanching zone at zero energy cost—from ambient 20°C to nearly 70°C. Therefore, the blancher only needs to raise the temperature from 60–70°C to 98°C.

## Details

- Tunnel design that allows personnel to enter for cleaning when the machine is not operating.
- Lighting to better visualize all details.
- Reduction of flat interior surfaces and any obstacles that may hinder cleaning or accumulate pathogens.
- Automatic cleaning system.
- Same shower-based blanching system as the traditional blancher.



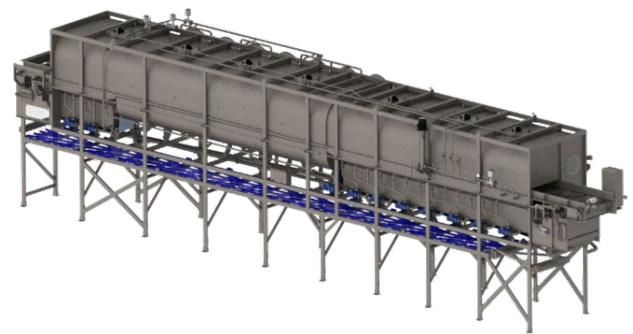
# Steam blancher and water/air cooler with optional pre heating

## Purpose

The purpose of this steam blancher is to provide highly efficient and hygienic steam-based blanching, ensuring optimal thermal transmission, uniform humidity, and reduced contamination risk. Its design enables controlled steam flow, gentle product handling, and efficient cooling when combined with the water/air cooler—offering high performance and energy efficiency even in demanding processing conditions.

## Details

- New revolutionary design specifically developed for steam operation.
- Showers to pour water over the product in the cooling area.
- Filter belt to separate solid particles from water and enable water recirculation in the cooling zone.
- Thermometers and manometers in the recirculation channels.
- Stainless-steel mesh belt.



## Benefits



Airflow from underneath the product to achieve gentle levitation, improving thermal transfer efficiency.



One of the most efficient and most hygienic steam blanchers on the market.



Air injection at the fan suction point to guarantee humidity saturation and uniform moisture throughout the air.



Aerodynamic shape that eliminates “dark points” in steam flow and therefore avoids contamination risks.



Specially designed blowing pipe to distribute air evenly across the entire underside of the belt.

