



Boema S.p.A. factory

Turbo-Flo™ Mod. H55-H55W  
Blanching and Cooking Tunnel

Vegetable



Winner of the NICE<sup>3</sup> Grant  
sponsored by the U.S. Department of Energy and the U.S. Environmental Protection Agency.

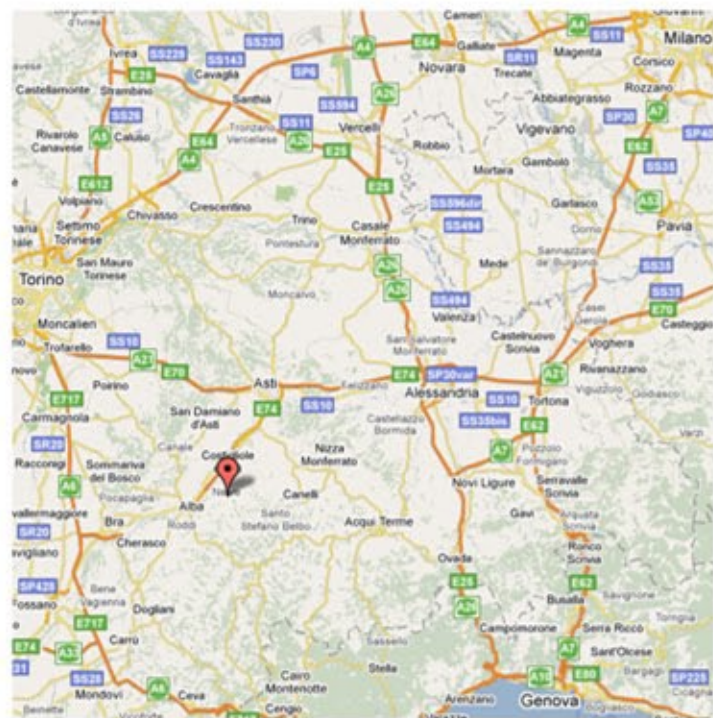


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**BLANCHING AND COOKING TUNNEL**  
**Turbo-Flo Mod. H55-H55W (KEY TECHNOLOGY)**

**Main features**

- Feeding section with water or rotary lock loading;
- N° 1, 2 or 3 sections for product blanching;
- Possibility of product blanching just with steam (mod. H55) or with steam and hot water (mod. H55W);
- Conveyor with stainless mesh belt;
- Stainless steel inner casing directly placed over to the conveyor;
- Stainless steel insulated outer casing (hood), which acts as an interspace for steam circulation;
- Steam inlet pipings with pneumatic control valve;
- Tank with slanted bottom for condensate water collection with water barrier to entrap steam ;
- Product guides assembled to the cover in order to facilitate the access to the belt and for cleaning operations;
- (Screw and screw nut) jacks with electrical driving for hood lifting with 750 mm. stroke;
- Product discharge section with rotary lock;
- Electrical control and command panel;

**Technical data**

NB. = The consumption values declared are approximate and refer to a capacity of ~ 3.200 kg/h of blanched product with 3 minutes of permanence and with temperature of 20°C inlet and 98°C outlet.

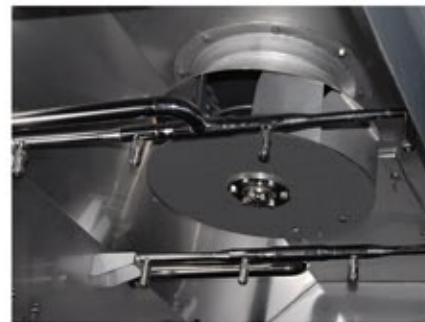
Installed electrical power:	22 kW
Foodstuffs steam consumption at 3 bar (with steam and hot water blanching):	550 kg/h
N° of "Turbo Flo" steam circulation systems:	3 m <sup>2</sup>
Max. thickness of the product layer:	150 mm
N° of steam circulating system "Turbo-Flo™":	1
Dry compressed air without oil at 7 bar:	30 NI/min



Loading with siphon, fed by hydraulic transport, to keep the product integrity; complete with filtering unit, tank and water return pump.



Product loading by means of star valve (optional)



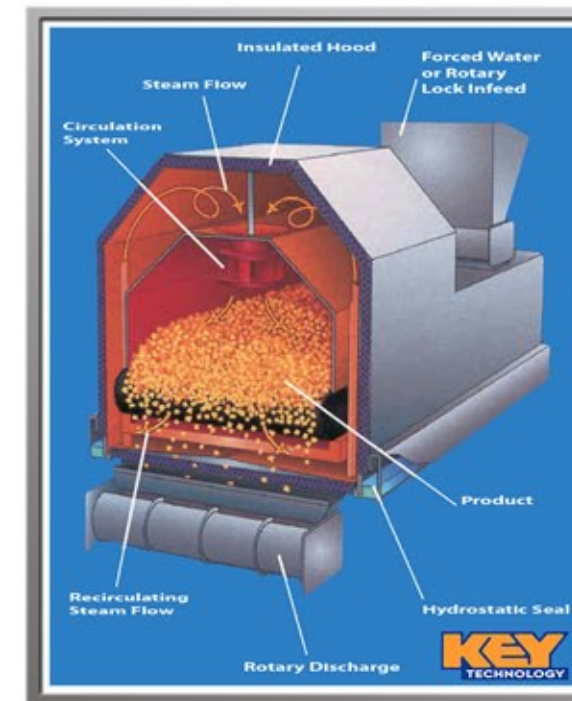
Turbine steam circulation system for product pasteurization (Key Technology patented)



Nozzles for hot water sprinkling on the product for blanching with steam and hot water (only for the model H55W)



Feeding conveyor with stainless steel belt powered by motorized-gearbox commanded by frequency changer to adjust the product permanence time



Working principle of the tunnel



Insulated and sealed (hood) outer envelope, with mechanical lifting system for washing and maintenance operations



Filtration unit with tank and return pump for the water used by the sprinkling shower system



Rotary lock for product discharge



Machine configuration with closed outer casing



Machine configuration with opened outer casing