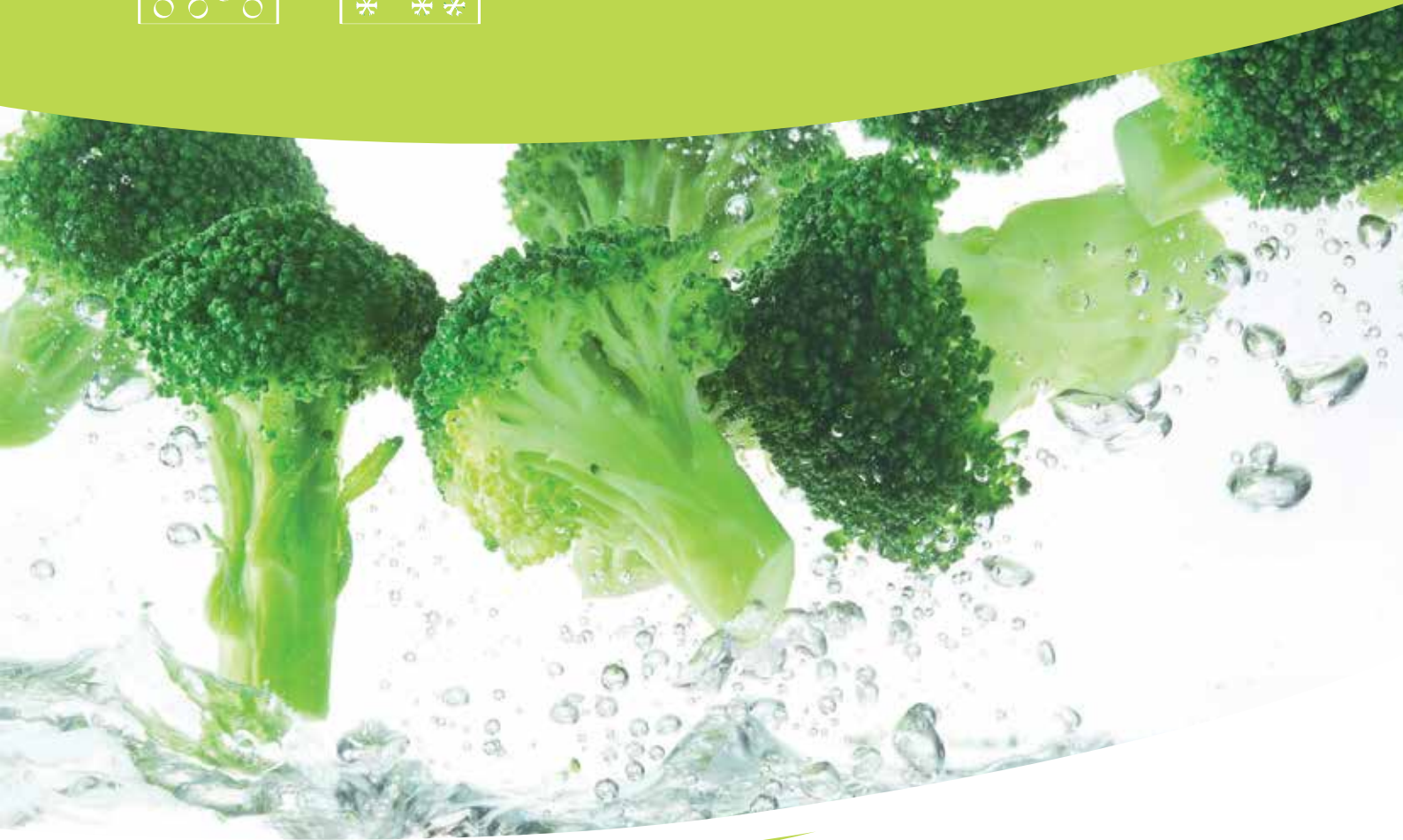




... more than a kitchen ...

Rubbens blanching unit



Specially designed
for big quantities

Rubbens blanching unit

Designed for mass production

The Rubbens blanching unit is specially designed for blanching big quantities of vegetables, pastry and pasta in 1/1 GN trays of 6,5 or 150 mm deep. 8 or 4 of these trays are placed in the carrying-frame which is automatically lowered down into the cooking kettle. At set time, the entire structure is automatically lifted and can be moved manually towards the cooling kettle.

The right-hand lifting device plunges the carrying-frame with the trays into the cooling kettle and lifts it up again automatically.



'A professional chef deserves
the best equipment'

Quality in every detail

The entire unit (including the supporting base) is executed in stainless steel 18/10. The cooking kettle (left) and the cooling kettle (right) have a capacity of 250 litres and an electric lifting mechanism. The carrying-frame has a capacity of 8 x 1/1 GN trays of 65 mm height or 4 x 1/1 GN trays of 150 mm height. The unit is working with direct low-pressure-steam (max. 97 kW).

Specifications cooking kettle:

- Inner kettle 3 mm thickness, AISI 304
- Double-walled, isolated, without lid
- Cold- and warm water tap in front panel
- Swivel tap on top
- Drain tap with isolated handle
- Overflow drain in side wall of kettle
- Electric energy
- Power of 48,6 kW
- Generator with automatic water level control
- Foil with push buttons for thermostatic control
- Low-pressure-steam (max. 5 kPa)
- Manual steam valve
- Stainless steel steam trap
- Vent valve

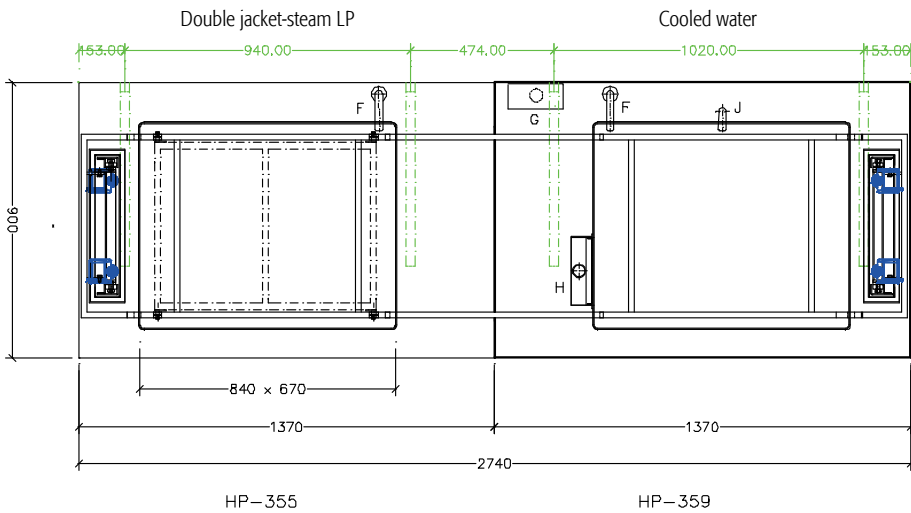
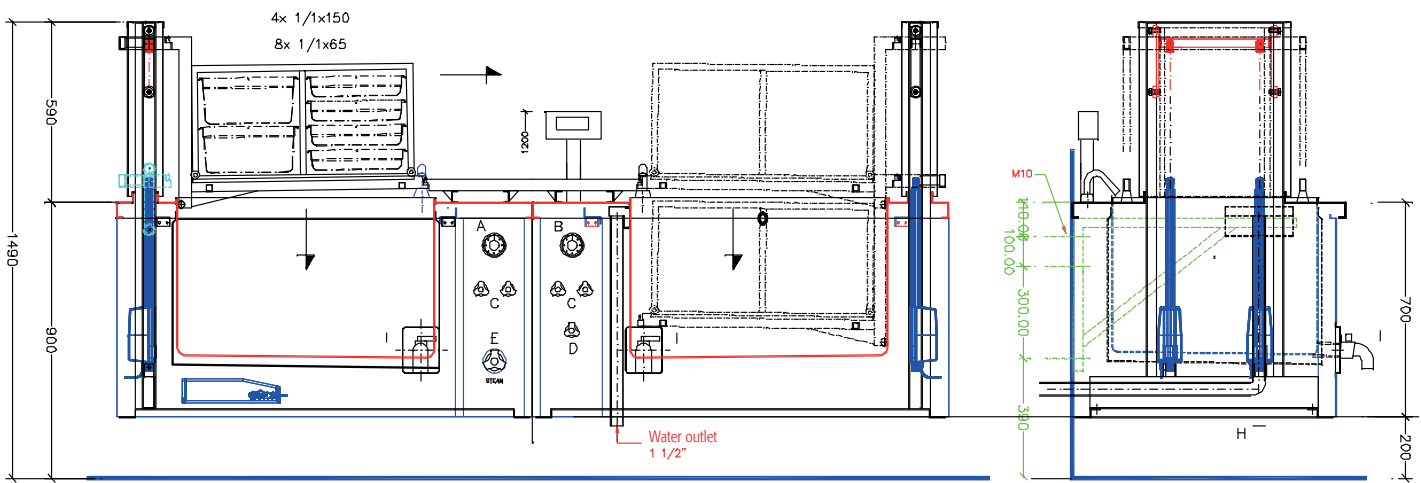
Specifications cooling kettle:

- Inner kettle 3 mm thickness, AISI 304
- Single-walled, without lid
- Filling with cool water (water cool installation not included)
- Supply of cooling water controlled by adjustable timer
- Digital thermometer in console
- Cold- and warm water tap in front panel
- Swivel tap on top
- Drain tap with isolated handle
- Overflow drain in side wall of kettle

Optional:

- Wall mounted execution
- Execution on constructive supporting base





Detail J
Cooled water basin

- A Electro-mechanical switch-timer up/down twins 1'-30'
- B Electro-mechanical switch timer inlet cooled water 1'-30'
- C Water filling tap cw/ww
- D Valve cooled water - drossel
- E Steam valve
- F Waterinlet
- G Digital thermometer
- H Overflowdrain
- I Drain tap
- J Inlet cooled water



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