



seafood solutions

Developed by
Murre Technologies



SEAWEED BLANCHING

Blanching seaweed is very important, especially because the iodine percentage can be sharply adjusted downwards because of it. This is necessary to guarantee food safety. The dipping blancher from Murre Technologies is double-walled to minimize energy loss as much as possible. Blanching takes place at a temperature of 70°C. The recommended heating method is an electric steam generator.

- Stainless steel conveyor belt to transport product under water
- Equipped with hinged hatches in water seal
- Isolated side walls and bottom
- Slip-on gear unit, sealing class IP65



Specifications

Machine

NAME | Seaweed blanching machine

Specifications

DIPPING TIME | 20-90 seconds
CAPACITY | 1.500 KG/hour
LENGTH | Approx. 3.900 mm
WIDTH | Approx. 1.000 mm
HEIGHT | Approx. 1.120 mm

Murre Technologies

Total solutions for food processing

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