

Turbo-Flo®

Blancher/Cooker/Pasteurizer

Key's Turbo-Flo® Blancher/Cooker/Pasteurizer is a revolution in blanching/cooking/pasteurizing technology. The efficient heat transfer increases throughput while reducing space requirements. Faster processing improves nutrient retention, taste, and appearance. Turbo-Flo® reduces operating costs, increases profits, and reduces bacteria counts.

Improved Product Quality

- Energy circulation method improves nutrient retention, color, and taste
- Even cooking temperatures improve consistency and quality

Increased Efficiency

- Hydrostatic water seal eliminates evaporation, the major cause of efficiency loss
- Full 360° insulated steam chamber maximizes heat retention
- More efficient heat transfer allows smaller system with higher product output, requiring less floor space

Reduced Operating Costs

- Advanced insulation and seal design reduces steam and power usage
- Shorter blanch/cook/pasteurize time than industry standard saves energy costs

Less Waste Water

- Waste water is greatly reduced in comparison to conventional blanching/cooking/pasteurizing systems
- Less than 113.6 liters (30 gallons) per hour of waste water with 1.2 m x 6.1 m (4' x 20') active zone (potato application)

Higher Yields

- Fewer dissolved solids and higher yield than other blanching/cooking/pasteurizing methods

Superior Sanitation

- Hydraulic hood lifts extend hood 762 mm (30") for easy interior cleaning
- Product guides engineered into hood for easy cleaning of belt and guides
- Optional clean-in-place systems simplify cleaning and ensure sanitation

Other applications may be used on this equipment. Call Key to find out about how your product(s) may benefit from this technology or another system.



Configuration Flexibility

- Two infeed and three discharge options
- Modular sections provide flexibility for your requirements
- Side chain-driven stainless belts available in 1.2 m and 6.1 m (4' and 6') widths

Utility Requirements

Electrical

- Key-supplied hydraulic power unit:
15 hp (11.2 kW), 1750 rpm @ 60 Hz
1100 psi (77.3 kg/cm²),
227 liter (60 gallon) reservoir 75.7 l/min. (20 gpm) pump (may vary with size of unit)
- Motor power options:
230 Vac/60 Hz/3 p/50A
380 Vac/50 Hz/3 p/26A
460 Vac/60 Hz/3 p/25A
575 Vac/60 Hz/3 p/18A
- Steam temperature controller:
115 Vac/60 Hz/3 p/1.5-2.0A
- Retention time indicator:
115+11.5 Vac/60 Hz/1 p/0.12A
- Steam circulation systems motor power requirements (per modular section)
3 hp (2.2 kW)/1750 rpm
230 Vac/60 Hz/3 p/9.2A
380 Vac/50 Hz/3 p/9.2A
460 Vac/60 Hz/3 p/4.6A
575 Vac/60 Hz/3 p/4.6A
(2 hp [1.5 kW] also available)

Air

- 20 psi (1.4 bar)/ 1/4" NPT
- 0.2 ft³/min (5.7 dm³/sec)
- Flow/dry, filtered air

Steam

- Main inlet 51 mm (2") NPT
- 50 psi (3.5 kg/cm²) nominal steam supply (specifications vary per application)

Water

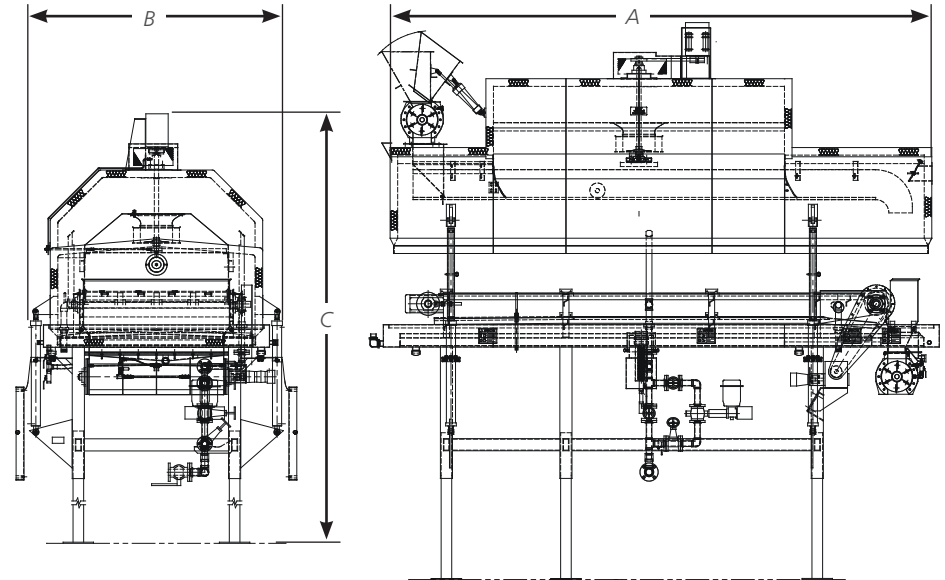
- Varies per application

Common Product Applications

- Apples—sliced, diced
- Beans—green, wax, lima, broad
- Broccoli, cauliflower
- Brussels sprouts
- Carrots
- Celery
- Corn
- Meat, poultry, seafood
- Mixed vegetables
- Mushrooms
- Nuts
- Okra
- Olives
- Onions
- Peaches, pears, apricots
- Peas—green, snap
- Peppers
- Pet food
- Potatoes, potato strips
- Prunes
- Root crops
- Spinach
- Squash
- Tomatoes
- Yams, sweet potatoes

Standard Features

- Keyed central hydraulic control block
- Hydraulic power pack
- Rotary discharge equipped with water manifold
- Simple support structure allows space for ancillary equipment
- Automatic infeed-chute retractor
- Modular design adaptable to length requirements
- Standard safety features



Typical Dimensions

Turbo Section	Belt Width 1219 mm (48")	Belt Width 1829 mm (72")
A - 1 section	4.5 m (178 1/2")	4.5 m (178 1/2")
A - 2 section	7.0 m (275 1/2")	7.0 m (275 1/2")
A - 3 section	9.5 m (374 1/2")	9.5 m (374 1/2")
A - 4 section	12.0 m (473 1/2")	12.0 m (473 1/2")
B	2.1 m (83")	2.7 m (107")
C	3.2 m (125")	3.2 m (125")

Options

- 1.2 m or 1.8 m (4' or 6') wide belts with stainless steel chain drive
- Rotary lock infeed with rotary lock discharge
- Forced water infeed with p-trap or submersible chute discharge
- Rotary lock self clean system

Environmental

- Operating temperature range (ambient) 2°C to 46°C (35°F to 115°F)
- Relative humidity (operating and non-condensing) 98% (maximum)
- Shipping weight approximately 5,897 kg (13,000 lbs.) for a two-section unit