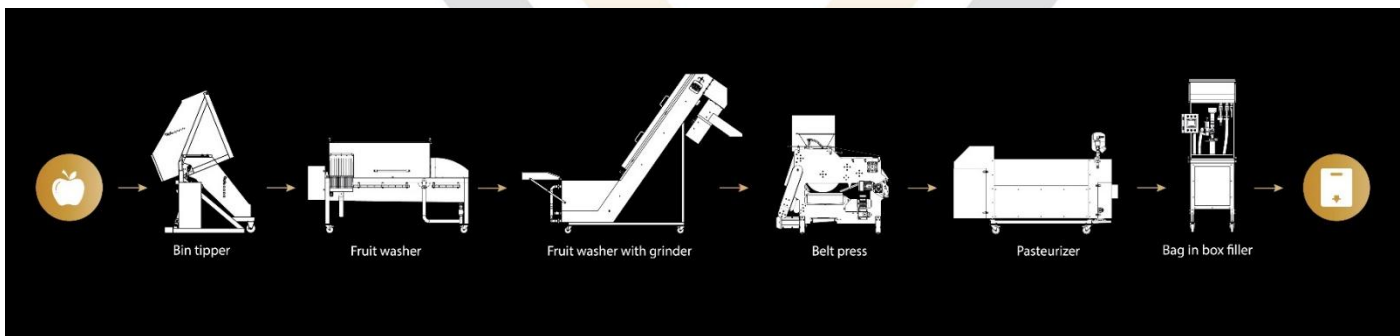


PROFRUIT MACHINERY

Official Manual & Instruction Document

Industrial Blancher for Fruits & Vegetables



INFORMATION ABOUT MANUFACTURER

Manufacturer: UAB ProFruit Machinery

Representator: director Pijus Lopata

Address: Laugalių str. 1A, Gargždai city, Klaipėda county, Lithuania

Company code: 305202037

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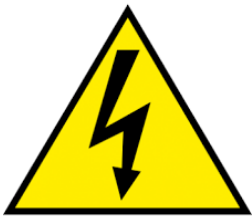
VAT codee: LT100012484812

E-mail address: info@pro-fruit.com

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Warning signs

There are special warning and prohibition signs put on the machines which are meant to inform the user about danger and keep everyone – people and machinery – safe at all situations. The meaning of each sign is described below.



Control console.

High voltage



Headset required



Work shoes required



The risk of limb injury.

It is mandatory to remain alert and protect the limbs.



The risk of limb injury.

Moving parts of the machine.



Hot surface.
Risk of getting burned.



Warning. Sharp parts of machine
Risk of limb injury.

GENERAL REQUIREMENTS

General instructions:

- Ambient air temperature +8...+35° C.
- Relative humidity (when temperature +25 °C) iki 70%.
- Atmospheric pressure, kPa 84-107.

The Law on Occupational Safety and Health of the Republic of Lithuania, the General Provisions and Safety Instructions for the Use of Work Equipment and the Laws on Occupational Safety and Health of the European Union must be observed while using the machine.

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Industrial Blancher for Fruits & Vegetables

This automated system is essential for preparing produce for juicing, freezing, drying, or canning. It also serves as a key sanitation step before juicing by **reducing the surface microbial load**.

Using high water temperatures, machine deactivates enzymes, preserves vibrant color, softens tough skins and sanitates products, resulting in a safer, higher-quality product that is easier to process.

Key Features & Benefits:

- **Improves Safety for Juicing** – significantly lowers the bacterial count on raw produce, a crucial pre-treatment step for creating **safer, more stable cold-pressed juices** with a longer shelf life.
- **Softens Peels for Easier Processing** – the heat treatment **softens the tough skin** of fruits like mangoes, peaches, and tomatoes, making them significantly easier to peel manually or mechanically.
- **Preserves Quality** – inactivates enzymes to lock in the natural color, flavor, and texture of fruits and vegetables.
- **High-Efficiency Throughput** – a continuous conveyor belt seamlessly processes large volumes, eliminating batching and increasing output.
- **Precise Control** – fully adjustable temperature and belt speed allow for perfect, uniform consistent blanching results every time.
- **Hygienic Design** – constructed entirely from food-grade stainless steel for durability and easy cleaning.

Attention! It is mandatory to wash off the device before starting it for the first time.

It is important to eliminate any manufacturing residues and the dust which has built up on the surface, taking care not to wet the electrical parts and keeping the power supply cable disconnected.

Machinery specifications and drawing



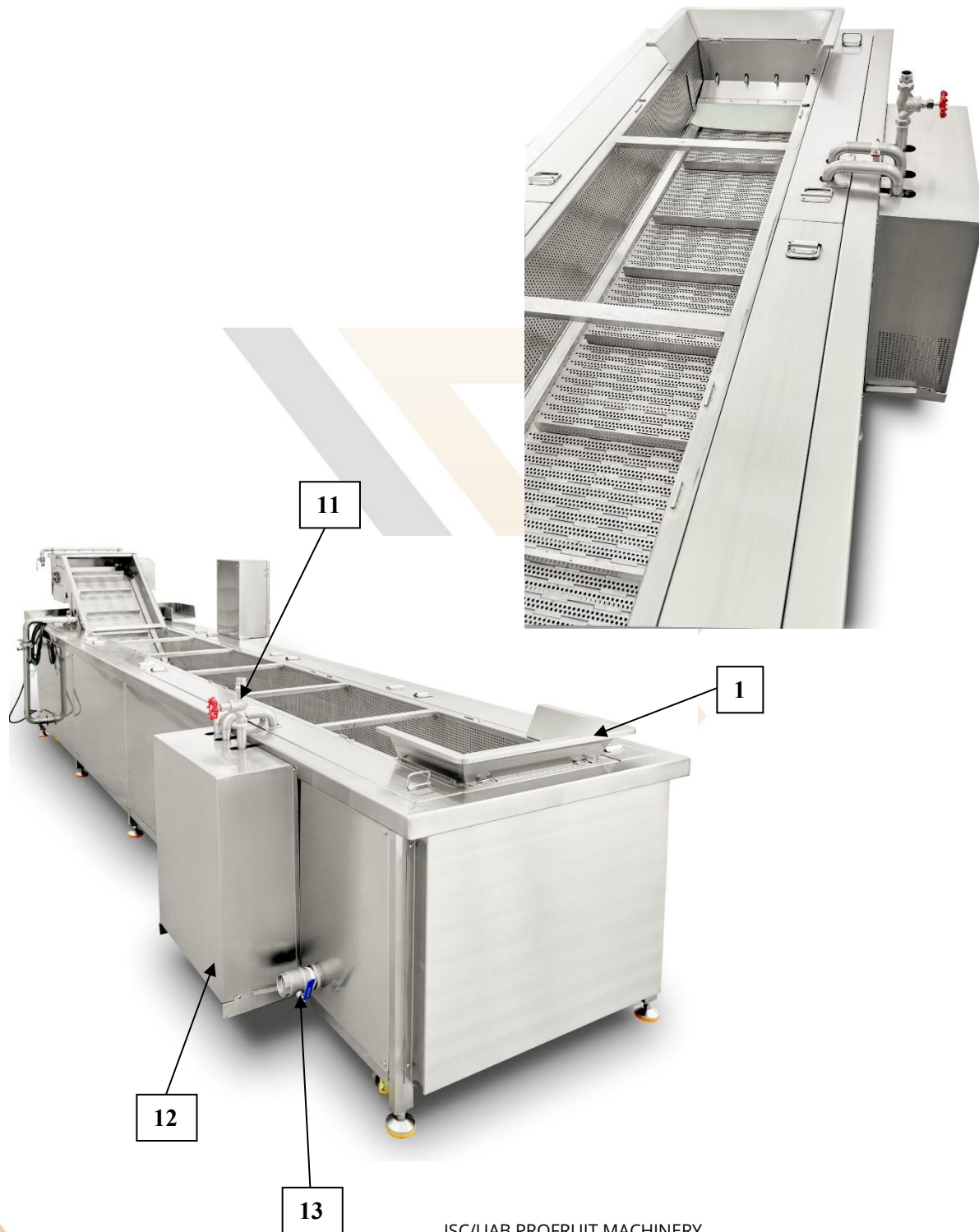
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Main components of machine

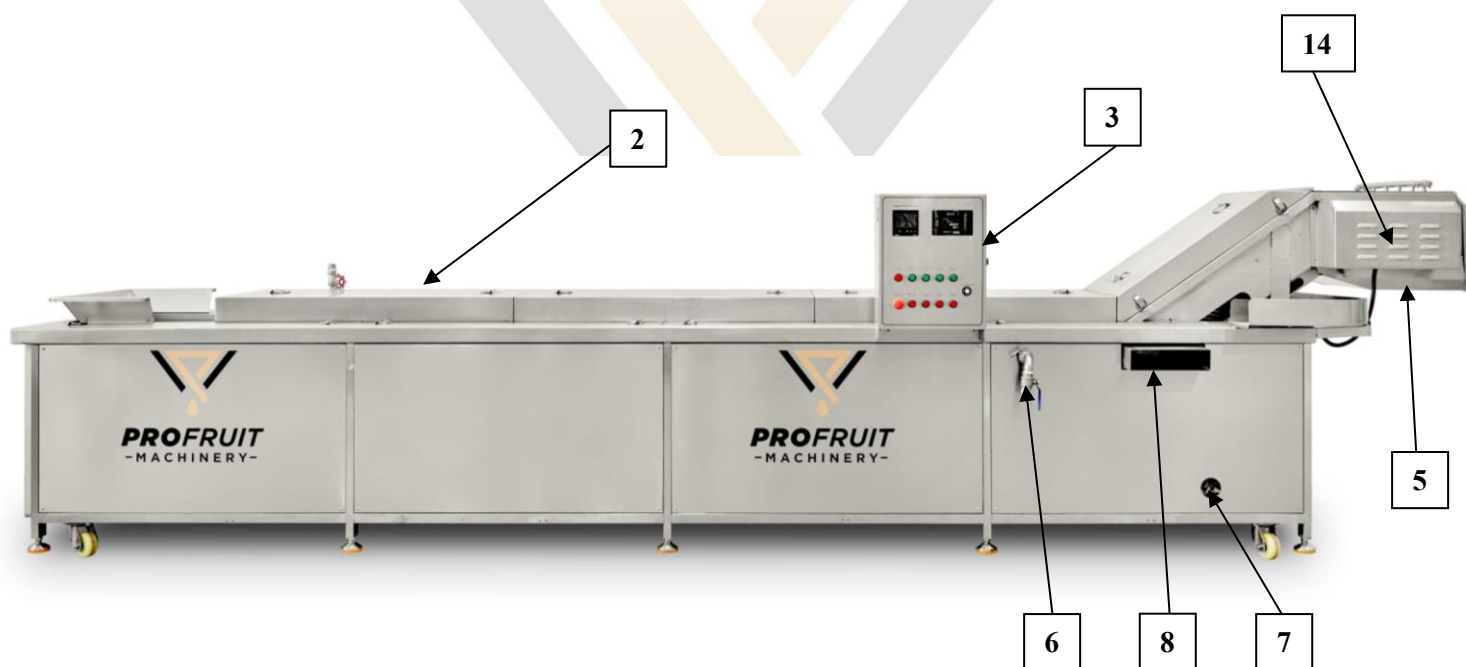
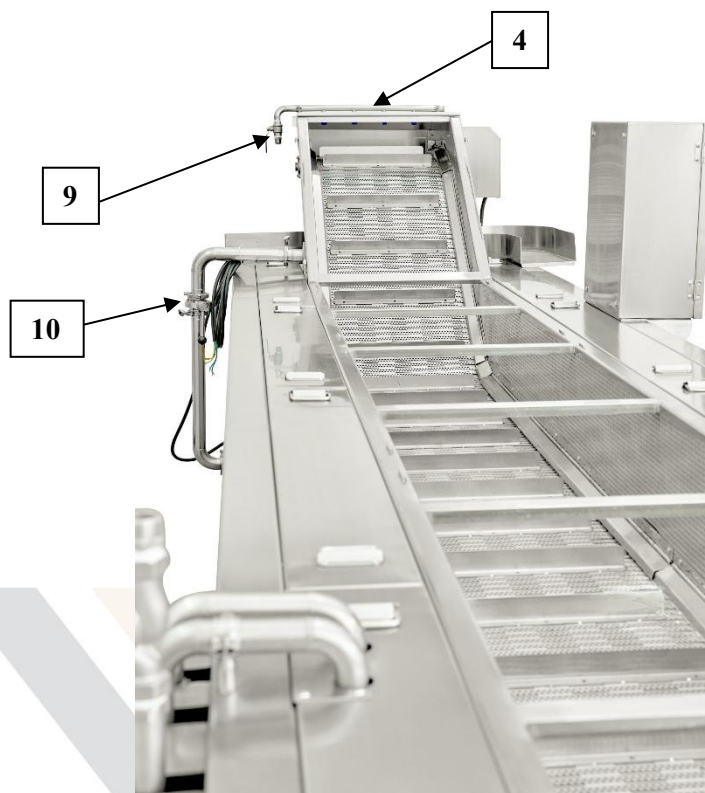


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LIST OF COMPONENTS

1.	Feeding port
2.	Rinsing protection cover
3.	Control electric box
4.	Anti-reflux spraying
5.	Discharge port
6.	Water inlet
7.	Circulating water tank drain valve
8.	Overflow drain
9.	Anti-reflux shower inlet
10.	Bubble regulating valve
11.	Steam inlet
12.	Steam component guards
13.	Drainage port
14.	Transmission motor

Working Principle

The blanching machine adopts steam heating, automatic and manual adjustment, air flushing and turning fully closed insulation, so that the material into the rinsing box after the material into the rinsing box in 90 degrees above the water temperature, so that the material in the conveyor process to maintain a certain period of time, the bottom of the drum to help turn the material in the tank constantly turning and evenly spread, to achieve the purpose of cleaning, rinsing, bacterial brake.

Cooling is bleaching materials directly transferred to the cooling machine, cooling machine for the normal water temperature, the bottom of the machine is equipped with a number of air flushing tube, air flushing so that the water and materials continue to turn the heat evenly, to achieve the cooling effect, and then through the conveyor elevator into the next process.

Assembly, connection and installation of the machine

1. The equipment is placed in a positioning position, the rubber feet down, level the machine with a spirit level, levelling machine rubber feet.
2. The water inlet of the machine is DN25, and the drain is DN50, all of which are threaded interfaces, and can be linked with PVC, PPR and other pipelines that meet the requirements of food hygiene, and the water pressure is not less than 0.3MPA.
3. The power supply of the equipment is 400V with zero line, and the wire diameter is not less than 4 square.
4. Power first test, test the direction of the equipment motor, according to the cleaning start, the wind in the cylinder up, for the correct direction, such as the direction of the connection, any swap 2 firewire.

Use of the machine

- ✓ Open the water inlet ball valve, water level control in higher than the baffle line about 10 cm. at the shutdown, circulating water tank overflow valve closed.

- ✓ The equipment is set to work at a good speed, the process temperature, in the case of steam ventilation, press the heating start, then the machine began to open automatically according to the set temperature, stop the steam valve.
- ✓ To ensure that the steam machine water, electricity, gas ventilation. Machine in the warming process, because the temperature difference between high-temperature steam and room temperature water is large, the reaction is more intense, there will be 2-3 degrees Celsius of strong water flow sound, this is normal.
- ✓ Circulating water tank to reach the water level, and the temperature reaches the set temperature, press the start, cycle button, you can feed the materials to be processed.

Feature	Specification
Capacity	500 – 5000 kg/hr
Material	Food – Grade 304 Stainless Steel
Heating Method	Steam Injection or Hot Water
Temperature	Adjustable up to 98 °C (208 °F)
Minimum parameters for steam generators	500 Kg/h
Steam maximum pressure	0,7 MPA

Cleaning and Maintenance

- ✓ The machine at the end of each shift, you should first close the steam engine or steam valve, stop the steam, open the cleaning function, cooling hot water in a certain stability and then drain.
- ✓ The machine should be properly cleaned, in addition to the electrical box, exposed motor cover other parts can be high-pressure water rinse. Wash the electric box part and exposed motor cover should be wiped with wet cloth, and rinsing with water is strictly prohibited.
- ✓ Conveyor part should be operated and rinsed with high pressure water gun.

Conditions for using the machine

- The machine, its workplace and ground must be kept clean, neat and properly lit at all times when using it.
- A higher than 1,8 m room or using area is required.
- The area around the machine needs to be empty so machine would not be bothered with any interference.
- The machine is operated by one person who has passed his training with the machine and is familiar with all the instructions and risks.
- Flat, stable and solid ground is needed for machine, the ground must hold 600 kg weight. This stable ground is always obligatory: when using the machine, during transportation, assembly, dismantling, testing, foreseeable failure or non-usage periods.
- When transporting, lifting or storing the machinery the client is obligated to assure its safety and proper fastening.

Safety requirements

- If some machinery failure, obstacle, accident, emergency or any other dangerous situation happens it is obligatory to stop, shut down the machinery immediately or operate equipment depending on the situation in order to avoid or eliminate dangers.
- The machinery can be operated only by person who has passed his training for machinery and is familiar with all the machinery instructions and risks. The person must also be in proper physical and mental state and not be affected by any substances that could interfere with normal functioning (such as pharmaceuticals, drugs, alcohol etc.).
- It is prohibited to do any activity with the machine during its working process (such as washing, transporting etc.).
- It is prohibited to wet or pour any liquids onto the central control box and engines.

- Every time before using the machine the operator must carefully inspect the machine, check if all the parts and electrical buttons are in place and working properly as well as examine if the equipment meets all the safety requirements and is prepared for normal work.
- The main control panel and engines can be fixed, repaired or changed only by the manufacturer or its approved repairing company. All the engineering and electrical works must also be performed by the manufacturer or its approved repairing company.

Warnings

- It is prohibited to put products or things into the machine that could damage or cause any harm to it. Only products that can be identified as fruits or vegetables can be used with this machine.
- It is forbidden for any people to touch, lean on or have contact in any way with the working machine, its parts, the products that are being processed or other dangerous parts because of the risk of injury. Only actions that are necessary for a proper work with the machine are allowed.
- All machinery parts, buttons and operational details must be used according to their purpose.
- Any arbitrary adjustment, repair or other mechanical modification of the machine by a non-manufacturer will result in termination of the warranty service.
- It is prohibited to climb or put things on the machine at all times.
- The machine can only be washed, lifted, transported or otherwise operated after it was switched off completely.
- The machine only works properly when all its parts are properly attached.
- The manufacturer produces and prepares the machine based on all machinery requirements and client's needs. Changing and mechanically adjusting any machinery settings without manufacturer or its approval is prohibited.
- The risk of sound and vibration (depending on the load), water splashes and the possibility of getting wet still remains even in compliance with all safety requirements.
- Any arbitrary adjustment, repair, or other mechanical modification of the machine by a non-manufacturer will result in termination of the warranty service.

Residual risks

- The risk of sound and hearing damage due to the noise made by the device still remains even in compliance with all safety requirements.

Precautionary directions

- Before using the machine, the operator must inspect the machine for defects and meet all safety requirements. If discrepancies are found, do not use the machine until they have been eliminated.
- It is recommended to remain attentive around the machine and to keep a distance from the machine and its parts when it is not necessary.
- If the situation requires contact with parts of machinery that are hazardous to health or dangerous to environment, additional precautions must be taken: consultation with the manufacturer, usage of other equipment or tools, wearing protective gloves and other actions depending on the situation.
- It is recommended to wear clothing and footwear that is non-slip, water resistant and is appropriate for work. To reduce the risk of sound during work, it is recommended to use sound-insulating headphones.
- It is recommended to follow all additional safety requirements in order to stay safe and prevent any injuries.

Transportation of machine

- The machine is transported by truck.
- The machine is transported in one piece without separating its parts.
- During transportation the machine must be secured in such a way that its components are not damaged and the machine itself remains stable during transport.
- When transporting and otherwise moving or changing the position of the machine it must be done after it had been completely switched off, emptied and securely fastened.
- The machine has to be put straight on the horizontal ground during transportation.

Machine operation in case of risk

- In the event of accident or emergency operate the machine depending on the situation: stop, shut it down, return to a safe or less dangerous position immediately and eliminate the danger.
- If the machine breaks down, switch off the machine and evaluate the failure. If the failure cannot be eliminated by yourself (such as removing the dirt, other obstacles) or it is dangerous, contact the manufacturer for warranty service, if the warranty service has expired, apply for repair.
- In case of jammed machine assess the situation, inspect the jammed part of the machine and try to solve it if there is no danger. Depending on the situation try restarting the machine or contacting the manufacturer for warranty service or repair.

Adjustment and maintenance of machine

- Inspect machine parts before every use, regularly check machinery.
- Wash the machine regularly (after each shift).