

Blancher Simulator



The ABCO Blancher Simulator accurately simulates the four common blanch methods – steam, hot water, deluge and Heat/Hold. Use of the simulator can reduce traditional research time and cost by a factor of 10!



All the research is well-documented, but the real test is when you see an actual cook/blanch take place. It is essential that our customers are able to rapidly compare the results of different blanch parameters, particularly for taste, texture and appearance. Our simulator allows you to do just that.

- Examine heat penetration curves for various products
- Examine the advantage of reducing product exposure to heat
- Examine the retention of colour, nutrients and solids
- Examine the advantages of the unique ABCO HEAT/HOLD blanching concept

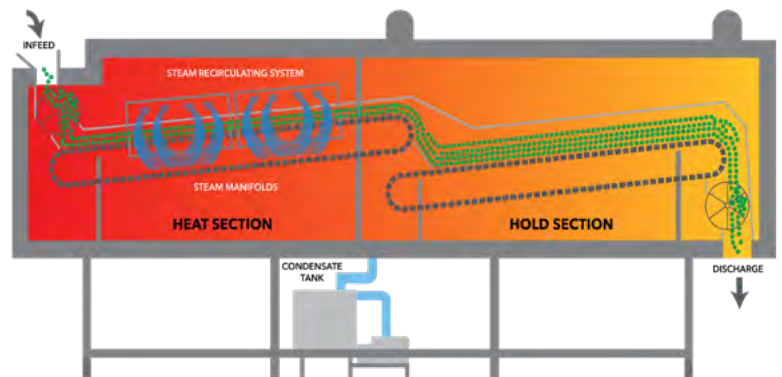
Team up with ABCO Blancher Development Engineers and determine how to obtain maximum benefits in terms of steam usage, effluent reduction, and quality of product in your blanching or cooking process.

MANUFACTURING STANDARDS

Certified by the Canadian Welding Bureau to Welding Standards CSA W.47.1 and CSA W.47.2.M

ABCO maintains a strict quality assurance system

ABCO acquires project related code certifications as required



“When you think STEAM, you think ABCO”

Global leaders in food processing machinery

**Experts in steam/thermal processing
of vegetables and seafood**

Consultants locally and globally