

## PRODUCT INFORMATION

# ROSOMA Steaming and Blanching Machine

ROSOMA machines and systems represent the current and future state-of-the-art technology in fish processing. They comply with the rules and regulations in force and the high hygiene standards of the food industry.



### Range of application

The machine serves for steaming or blanching of fish. At any one time only one version is possible.

#### Steaming

Cooking by means of steam at a temperature of ab. 95 °C.

#### Blanching

Cooking in a liquid bath (fish is immersed) consisting of water, salt and vinegar at a temperature of ab. 85 °C.

### Construction of the machine

The machine is a combined screwed-welded assemblage where welds are used to a limited degree to avoid tensions. The machine is made up of edged tubs, loosely placed covering and a supporting structure of standard sections. As material exclusively rustproof materials, particularly high-grade steels or some well proved plastics were used. Purchased and standard components as well as the complete electrical installation have a high degree of protection and are especially protected against damaging water inflow. Hidden and badly accessible areas have been expressly avoided so that good conditions exist for keeping a high hygiene standard. For ensuring an unproblematic transport and assembly, the blanching machine consists of the following mounting segments:

- Conveying belt reverse control with fish feeding
- Steaming/Blanching tub area
- Conveying belt drive mechanism with cooling and packing area
- Belt conveyor for supplying and carrying off the cans
- Piping and valves for steam supply
- Exhaust air lines for vapours (with fans if requested), DN 400 mm, high-grade steel

Function elements, such as heating registers, steam pipes, belt guides and cooling are already integrated in the mounting and transport segments.

In order to avoid steam escape, the cover rests are provided with a water seal all around. The steam area is insulated with rock wool against energy losses.

ROSOMA GmbH Rostocker Sondermaschinen- und Anlagenbau Phone: +49 (0) 381 80 943 0

Werkstrasse 3

Fax: +49 (0) 381 80 943 33

D-18069 Rostock-Marienehe

eMail: [info@rosoma.de](mailto:info@rosoma.de)

## Functional Description

The products to be blanched get into the storage container by project-dependent conveying belts and through an adjustable flap opening into the feeding area.

The products to be blanched are put onto the slowly running 1000 mm wide eylet link conveyor from both sides by a maximum of 4 persons.

From here they continuously get into the section for the cooking itself.

### Version of steaming:

By blowing in steam the temperature in the section is regulated to ab. 95 °C. The pipe for steam lies above the fish, steam comes out in two areas. Temperature control is carried out by PT 100 and SPC control.

### Version of blanching:

Before starting production the blanching bath in the machine must be filled up (water, salt or brine and vinegar) and heated up to a temperature of ab. 85 °C.

Filling level:

The fishes must just be covered by the blanching bath. Heating is carried out by a pipe coil below the conveying belt. During production the blanching bath should be seasoned again once or twice per shift (by adding salt and vinegar after determination of the actual values). After steaming/blanching the hot fish is cooled down by blowing off with space air from blowers arranged above.

In the take-out area the steamed/blanched products are taken out manually from both sides of the conveying belt, each side having a maximum of 5 working places, and packed into empty cans supplied running concentrically on the packing belt.

Technical Parameters	Type DT 6500	Type DT 6000
<b>Main dimensions:</b>	Length: 16,750 mm Width: 1,250 mm Height: 1,250 mm	Length: 15,450 mm Width: 1,250 mm Height: 1,250 mm
<b>Weight:</b>	3,100 kg (empty) 5,000 kg (full)	2,800 kg (empty) 4,700 kg (full)
<b>Belt width:</b>	1,000 mm	1,000 mm
<b>Flow rate capacity:</b>	8 kg/min up to 40 kg/min, Mean capacity: 1,500 kg/h	5 kg/min up to 22 kg/min, mean capacity: 1,000 kg/h
<b>Belt occupancy:</b>	15 - 30 kg/m	15 - 30 kg/m
<b>Conveying belt:</b>	Eylet link conveyor 50-2,5/2,5-7-0-0 rustproof, 1,000 mm wide	Eylet link conveyor 50-2,5/2,5-7-0-0 rust- proof, 1,000 mm wide
<b>Steaming temperature:</b>	90 up to 95 °C, selectable	90 up to 95 °C, selectable
<b>Blanching temperature:</b>	85 °C	85 °C
<b>Steam zone:</b>	6,500 mm long	6,000 mm long
<b>Passage time:</b>	5 to 12 min, steplessly variable	5 to 12 min, steplessly variable
<b>Electric supply:</b>	3.8 kW, 230/400 V, 50 Hz, of that:	3.0 kW, 230/400 V, 50 Hz, of that:
<b>Belt drive:</b>	2 x 0.25 kW	1 x 0.25 kW
<b>Blow-off ventilator:</b>	2 x 1.10 kW	2 x 1.10 kW
<b>Vapours exhaust ventilator:</b>	1 x 1.10 kW	1 x 0.37 kW
<b>Steam consumption:</b>	400 kg/h at 6 bar	100 kg/h at 6 bar
<b>Exhaust air – vapours exhaust:</b>	DN 400 mm	DN 400 mm
<b>Water consumption:</b>	approx. 840 l/h	approx. 840 l/h
<b>Spraying strips:</b>	½" hose connection, max. 14 l/min, 2 bar	½" hose connection, max. 14 l/min, 2 bar
<b>Max. passage height:</b>	50 mm	50 mm
<b>Operation:</b>		
<b>Putting in:</b>	Max. 2 x 2 = 4 persons	Max. 2 x 2 = 4 persons
<b>Taking out and packing:</b>	Max. 2 x 5 = 10 persons (depending on the prod- uct)	Max. 2 x 5 = 10 persons (depending on the product)
<b>Operation:</b>		
<b>Putting in:</b>	Max. 2 x 2 = 4 persons	Max. 2 x 2 = 4 persons
<b>Taking off and packing:</b>	Max. 2 x 5 = 10 persons	Max. 2 x 5 = 10 persons

By modifying of the machine, particularly the length of the blanching bath and the length of the cooling tract, the pas-  
sage capacity or also technological parameters can be changed as requested.