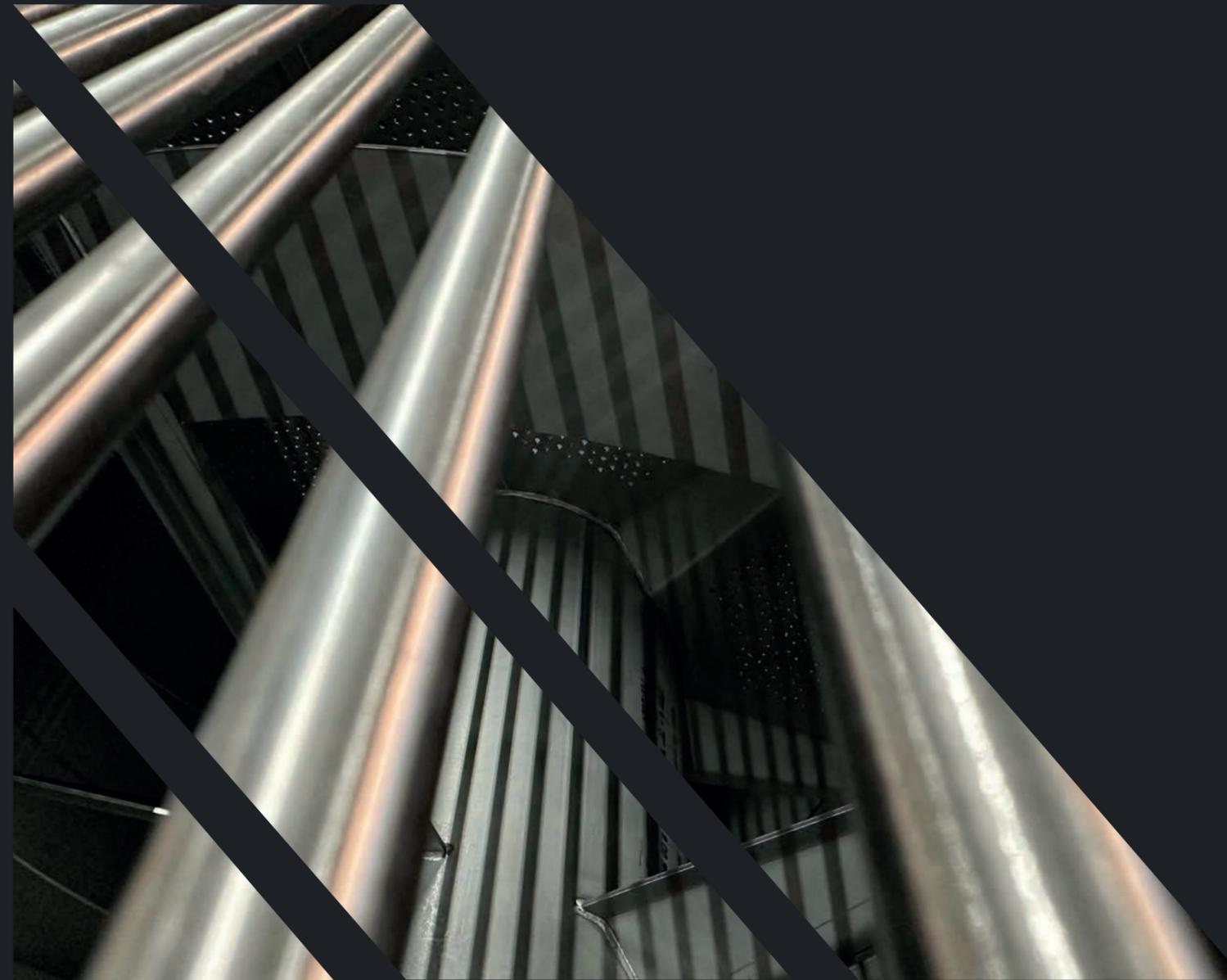




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BLANCHING, COOLING & COOKING



Tummers USA Inc.
8512 West Elisa Street, Suite A
Boise, Idaho, 83709

Other offices in:
United - Kingdom, Hong Kong, India and
The Netherlands (Headquarters)

Reception: +1 (208) 296-7149
Vice-President of Sales: +1 (208) 296-7298
E-mail: information@tummers-usa.com
www.tummers-usa.com

BLANCHING, COOLING & COOKING



Blanching, Cooling & Cooking for Flake Line



INTRODUCING TUMMERS' NEW BLANCHING, COOLING AND COOKING SOLUTIONS: A MILESTONE IN FOOD PROCESSING TECHNOLOGY

With years of industry knowledge and expertise, we proudly present a long-awaited desire: our very own blanching and cooking line. This solution features a range of custom-designed and built machines, engineered to meet the high standards of quality, efficiency, and ease of maintenance that our clients expect. Tummers' blanching and cooking solutions aim to set a new benchmark in performance, hygiene, and operational flexibility.

Our two distinct blanching lines are tailored to specific applications:

1. Flakes Processing Line: Comprising a blancher, cooler, and cooker, this setup is ideal for producing flakes with optimal texture and taste.
2. French Fry Processing Line: Designed with two blanchers, this line ensures consistent blanching for high-quality French fry production.

Both lines are newly developed and delivers superior performance in terms of flexibility, heat control, and overall product quality. The blancher can be configured with various options and customizations, offering unmatched adaptability.

STANDARD SINGLE-ZONE BLANCHER: COMPACT, POWERFUL, AND FLEXIBLE

Our single-zone blanchers are compact, modular machines designed for high heat transfer efficiency, hygienic durability, minimal product damage, and easy operation. Each model can be configured for specific applications like flakes and French fry processing, delivering top-quality results with options for customization.



Blanching for French Fry Line



“WITH YEARS OF INDUSTRY KNOWLEDGE AND EXPERTISE, WE PROUDLY PRESENT A LONG-AWAITED DESIRE: OUR VERY OWN BLANCHING AND COOKING LINE”

FEATURES OF TUMMERS' BLANCHING LINE MACHINES

BLANCHER AND COOLER (SINGLE-ZONE)

Our single-zone blancher and cooler units feature advanced designs and construction tailored to high-performance standards:

- Efficient Screw Transport: The unique screw transport system ensures consistent product flow and optimal blanching or cooling.
- Streamlined Tummers Design: Built in the signature Tummers style, each trough is designed for easy access, cleaning, and maintenance.
- Flexible Temperature Control: Steam injection provides precise temperature control in the blancher, while the cooler uses groundwater or a heat exchanger for efficient cooling.



Cooler

NEW: DUAL-ZONE BLANCHER: A LEAP FORWARD IN ENERGY EFFICIENCY AND QUALITY CONTROL

A breakthrough in blanching technology, our patent-pending Dual-Zone Blancher combines the best features of screw and belt blanchers, offering a unique dual-temperature, dual-water quality system. Designed as part of our E2E (Emission to Energy) series, it brings an unprecedented level of control and efficiency. With a pioneering “virtual wall” design, each zone operates independently, allowing for:

- Higher Energy Efficiency: Reuses heat for lower energy consumption.
- Reduced Water Usage: Dual zones optimize water quality, lowering operational costs.
- Better Product Quality: Limits air intake, preventing discoloration.

The Dual-Zone Blancher is unmatched in flexibility, efficiency, and quality control, positioning Tummers as the top choice for food processors aiming for peak performance and sustainability.



Blancher

THE TUMMERS COOKER: PRECISION IN COOKING

The Tummers Cooker is designed to deliver uniform and consistent cooking results for various food products. Key features include:

- Efficient Screw Transport: Ensures uniform cooking throughout the batch.
- Steam Distribution: Enhanced steam flow design for balanced heat application and improved cooking results.
- Reliable, Hygienic Design: Equipped with a hygienic lid sealing and an intuitive locking system, the cooker is designed for quick and efficient maintenance.



Cooker

WHY CHOOSE TUMMERS?

Our blanching, cooling & cooking solutions is designed not only with the best technology but also with the specific needs of food processors in mind. Key advantages include:

- Quality and Durability: Tummers' commitment to quality is evident in every aspect of the machine, from forming gas welding to minimal product damage design.
- Hygienic and Easy Maintenance: Designed for efficient cleaning and maintenance, ensuring long-lasting, reliable performance.
- User-Friendly Operation: Intuitive control and easy adjustments make Tummers machines simple to integrate into any processing line.
- Energy and Cost Efficiency: With options to reduce energy and water usage, Tummers machines help lower operational costs and improve sustainability.

At Tummers, we are dedicated to helping our clients achieve greater productivity and product quality with every machine we deliver. This new line represents our passion for innovation and our commitment to excellence in food processing technology. Discover the difference Tummers can make in your production line!