OctoCore



OctoCore IF-Blanch

For precise, energy-efficient blanching that preserves natural colour, texture and nutritional quality.

The OctoCore IF-Blanch inactivates enzymes in vegetables, grains and pulses through brief, controlled exposure to hot water and/or steam, preserving natural colour, texture and nutritional quality. The rainshower system breaks the insulating air layer around the product for fast, efficient heat transfer (impingement flash). With precise temperature and time control consistent product quality and higher yield is achieved.

Product Applications

Suitable for all vegetables, grains and pulses.







Key Benefits

Rapid, Uniform Heating: A very high water flow of 80-160 m³/h ensures rapid heating, preserving the texture and colour of the food product. The cross-flow system distributes the water evenly, so the water temperature is the same throughout the blancher.

Preserved Product Quality: Rapid heating together with the gentle rainshower system protects the product's natural shape, texture and appearance.

Energy and Water Efficient: Turbo steam injection into the water tank reheats the water instantly to the set point. The low Delta T (Δ T) means less steam is needed, reducing steam consumption by 30 to 40% compared to traditional steam blanching.

Flexible Heating: Can be configured to run on either water, steam or water and steam, depending on product and process requirements.

Easy Access: An open, accessible design simplifies maintenance and cleaning.

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Working Principle

Products travel through the blancher on a conveyor belt, where a rainshower system delivers hot water or steam directly onto the product. The falling water breaks the insulating layer of air around the product, allowing fast, efficient heat transfer (impingement flash techonology). High-volumes of water continuously showers and recirculates water through the food product before returning it to the heating tank. The water, reheated by turbo steam injection, passes through the self-cleaning filter (1,5 mm mesh) before reentering the blancher tunnel.

Key Technical Data

Processing methods	Rainshower blanching with cross-flow water system
Heating methods	Water, steam or water and steam
Temperature control	Accurate to within 0.2°C of set temperature
Temperature zones	Single zone, optional second zone for delicate products
Water filtration	Self-cleaning filter system
Water level control	Automatic
Additive	Dosing pump
Belt width	1 000-1 500 mm
Belt type	Stainless steel or plastic (modular)
Control panel	HMI and electrical cabinet on machine body
Recipe management	Up to 99 recipes
Controls	Siemens or Allen Bradley PLC, computer-based Windows HMI (touch screen)
Construction	Stainless steel AISI 304 (AISI 316 optional)
Cleaning option	Partial CIP-system
Hygenic design	In line with the EHEDG guidelines

Models and Configurations

The OctoCore IF-Blanch is available in six models with different lengths and capacities, to match production needs.

Line Integration

The OctoCore IF-Blanch can operate as a standalone machine or as part of a continuous processing line, with adapted infeed and outfeed conveyors supporting stable product transfer. It is commonly paired with an IF-Chill directly after blanching, allowing products to move from hot blanching water to ice-cold chilling water in a single connected line, supporting high yield and rapid cooling ahead of IQF freezing.

Fast installation
Delivered as a complete unit for straightforward installation and commissioning. OctoCore provides supervision, operator training and application support to help ensure a smooth start-up.

One Partner for the Processing Line
OctoCore can coordinate equipment interfaces, product transfers and line layout across multiple processing stages.

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