

# Turbo-Flo®

## Blancher/Cooker/Pasteurizer

Key's [Turbo-Flo® Blancher/Cooker/Pasteurizer](#) is a revolution in blanching/cooking/pasteurizing technology. The efficient heat transfer increases throughput while reducing space requirements. Faster processing improves nutrient retention, taste, and appearance. Turbo-Flo® reduces operating costs, increases profits, and reduces bacteria counts.

### Improved Product Quality

- Energy circulation method improves nutrient retention, color, and taste
- Even cooking temperatures improve consistency and quality

### Increased Efficiency

- Hydrostatic water seal eliminates evaporation, the major cause of efficiency loss
- Full 360° insulated steam chamber maximizes heat retention
- More efficient heat transfer allows smaller system with higher product output, requiring less floor space

### Reduced Operating Costs

- Advanced insulation and seal design reduces steam and power usage
- Shorter blanch/cook/pasteurize time than industry standard saves energy costs

### Less Waste Water

- Waste water is greatly reduced in comparison to conventional blanching/cooking/pasteurizing systems
- Less than 113.6 liters (30 gallons) per hour of waste water with 1.2 m x 6.1 m (4' x 20') active zone (potato application)

### Higher Yields

- Fewer dissolved solids and higher yield than other blanching/cooking/pasteurizing methods

### Superior Sanitation

- Hydraulic hood lifts extend hood 762 mm (30") for easy interior cleaning
- Product guides engineered into hood for easy cleaning of belt and guides
- Optional clean-in-place systems simplify cleaning and ensure sanitation

*Other applications may be used on this equipment. Call Key to find out about how your product(s) may benefit from this technology or another system.*



### Configuration Flexibility

- Two infeed and three discharge options
- Modular sections provide flexibility for your requirements
- Side chain-driven stainless belts available in 1.2 m and 6.1 m (4' and 6') widths

**Key Technology**

150 Avery Street • Walla Walla, WA 99362 • USA

Phone: 509.529.2161 • Fax: 509.527.1331 • [product.info@key.net](mailto:product.info@key.net) • [www.key.net](http://www.key.net)



## Utility Requirements

### Electrical

- Key-supplied hydraulic power unit:  
15 hp (11.2 kW), 1750 rpm @ 60 Hz  
1100 psi (77.3 kg/cm<sup>2</sup>),  
227 liter (60 gallon) reservoir 75.7 l/min.  
(20 gpm) pump (may vary with size of unit)
- Motor power options:  
230 Vac/60 Hz/3 p/50A  
380 Vac/50 Hz/3 p/26A  
460 Vac/60 Hz/3 p/25A  
575 Vac/60 Hz/3 p/18A
- Steam temperature controller:  
115 Vac/60 Hz/3 p/1.5-2.0A
- Retention time indicator:  
115+11.5 Vac/60 Hz/1 p/0.12A
- Steam circulation systems motor power requirements (per modular section)  
3 hp (2.2 kW)/1750 rpm  
230 Vac/60 Hz/3 p/9.2A  
380 Vac/50 Hz/3 p/9.2A  
460 Vac/60 Hz/3 p/4.6A  
575 Vac/60 Hz/3 p/4.6A  
(2 hp [1.5 kW] also available)

### Air

- 20 psi (1.4 bar)/ 1/4" NPT
- 0.2 ft<sup>3</sup>/min (5.7 dm<sup>3</sup>/sec)
- Flow/dry, filtered air

### Steam

- Main inlet 51 mm (2") NPT
- 50 psi (3.5 kg/cm<sup>2</sup>) nominal steam supply  
(specifications vary per application)

### Water

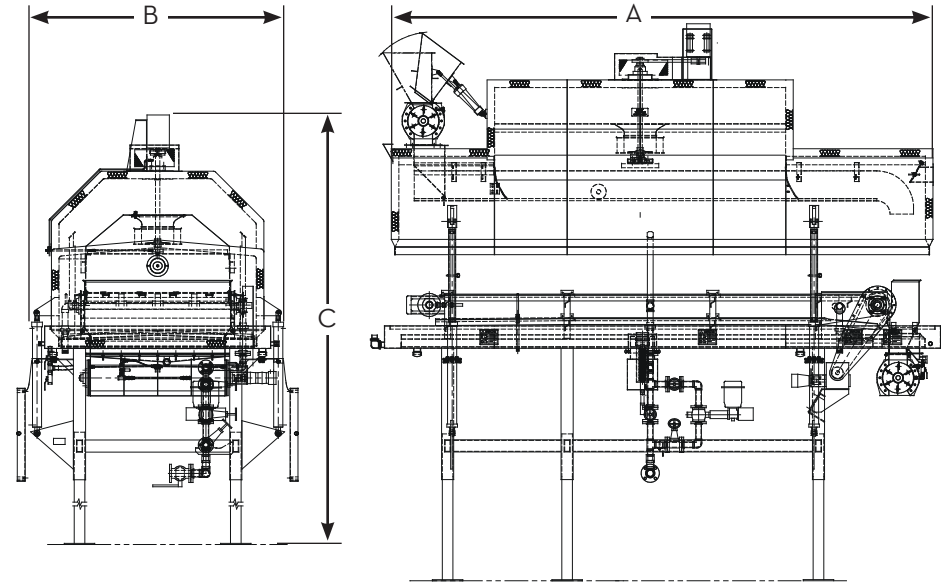
- Varies per application

## Common Product Applications

- Apples—sliced, diced
- Beans—green, wax, lima, broad
- Broccoli, cauliflower
- Brussels sprouts
- Carrots
- Celery
- Corn
- Meat, poultry, seafood
- Mixed vegetables
- Mushrooms
- Nuts
- Okra
- Olives
- Onions
- Peaches, pears, apricots
- Peas—green, snap
- Peppers
- Pet food
- Potatoes, potato strips
- Prunes
- Root crops
- Spinach
- Squash
- Tomatoes
- Yams, sweet potatoes

## Standard Features

- Keyed central hydraulic control block
- Hydraulic power pack
- Rotary discharge equipped with water manifold
- Simple support structure allows space for ancillary equipment
- Automatic infeed-chute retractor
- Modular design adaptable to length requirements
- Standard safety features



## Typical Dimensions

| Turbo Section | Belt Width 1219 mm (48") | Belt Width 1829 mm (72") |
|---------------|--------------------------|--------------------------|
| A - 1 section | 4.5 m (178 1/2")         | 4.5 m (178 1/2")         |
| A - 2 section | 7.0 m (275 1/2")         | 7.0 m (275 1/2")         |
| A - 3 section | 9.5 m (374 1/2")         | 9.5 m (374 1/2")         |
| A - 4 section | 12.0 m (473 1/2")        | 12.0 m (473 1/2")        |
| B             | 2.1 m (83")              | 2.7 m (107")             |
| C             | 3.2 m (125")             | 3.2 m (125")             |

## Options

- 1.2 m or 1.8 m (4' or 6') wide belts with stainless steel chain drive
- Rotary lock infeed with rotary lock discharge
- Forced water infeed with p-trap or submersible chute discharge
- Rotary lock self clean system

## Environmental

- Operating temperature range (ambient) 2°C to 46°C (35°F to 115°F)
- Relative humidity (operating and non-condensing) 98% (maximum)
- Shipping weight approximately 5,897 kg (13,000 lbs.) for a two-section unit