



# Dixie Canner Company

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Can Packaging & Processing Equipment

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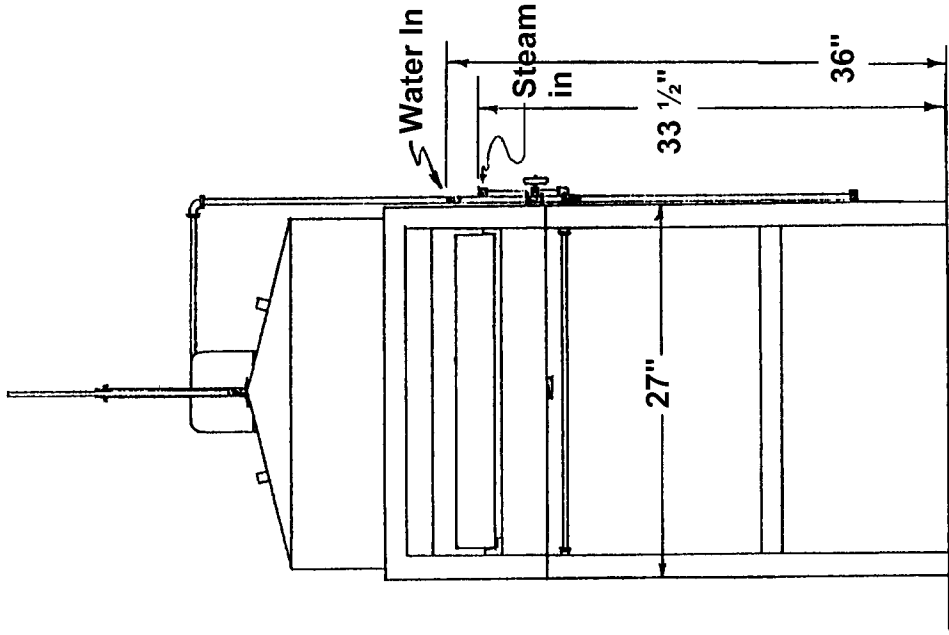
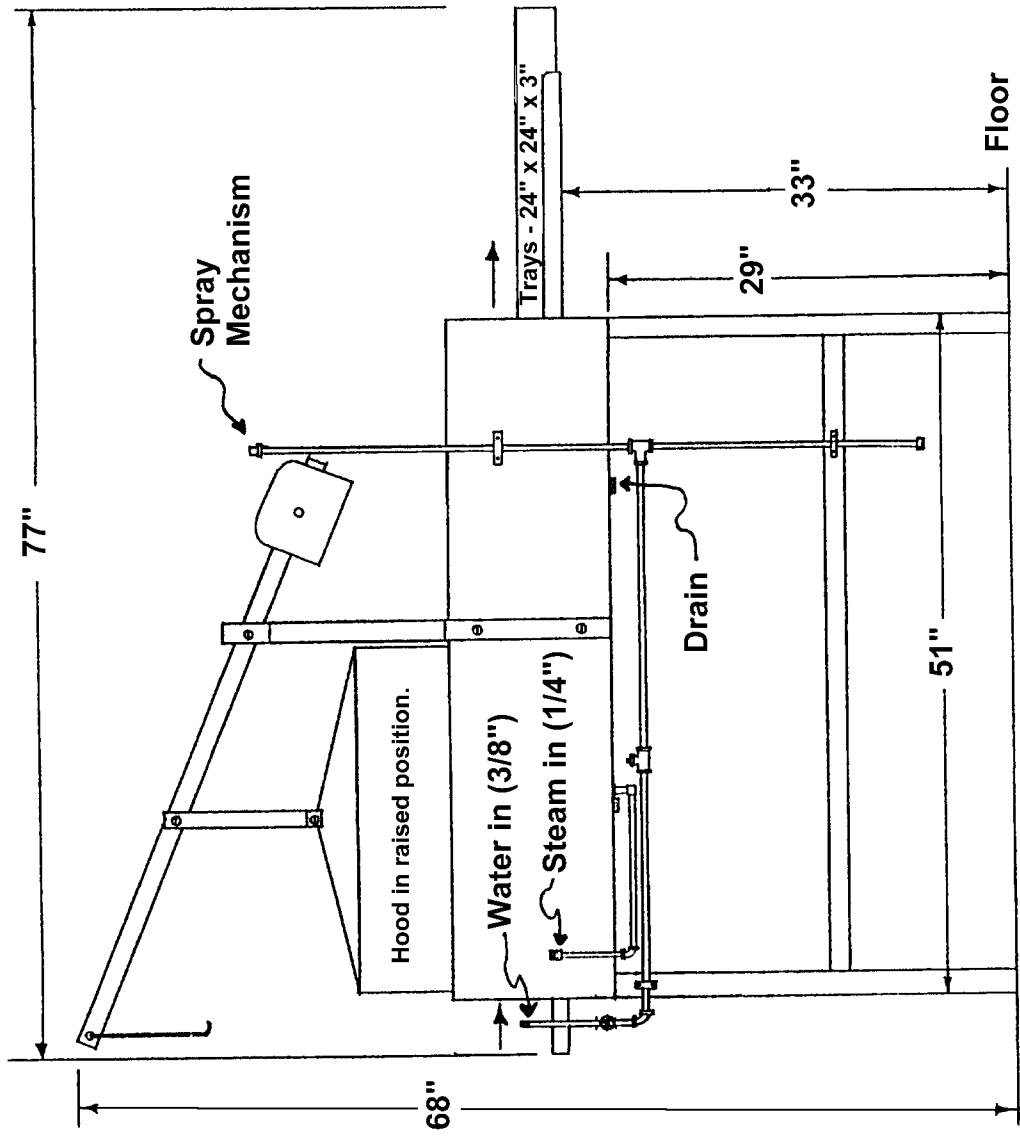
## MAINTENANCE AND OPERATING INSTRUCTIONS

### DIXIE M-6 STEAM BLANCHER-COOLER

Unless otherwise ordered, your Dixie M-6 Steam Blancher-Cooler was shipped complete with four (4) trays and valves ready to connect to steam and water lines. After each daily use, water should be drained from the blanching chamber and the entire unit should be cleaned and wiped dry. Due to foreign matter in the water line, it may be necessary to clean the spray nozzle that is mounted above the cooling compartment. Should the nozzle become clogged and fail to distribute water over the product in the cooling compartment, carefully remove the spray nozzle, clean and replace. CAUTION: DO NOT DROP THE SMALL "BUTTERFLY" LOCATED INSIDE THE SPRAY NOZZLE.

### OPERATION:

1. With plug in drain opening of the blanching compartment, fill with hot water to the overflow holes in section separating blanching compartment from cooling compartment. (Plug should be removed from drain opening in cooling compartment.) The water in the blanching compartment must be hot any time the unit is used.
2. With cover raised, insert filled tray into blanching compartment, lower cover and hook firmly into the lowered position; the bottom edge of the cover should be below the water level creating a "water seal." Then turn on the steam hand valve just enough to admit steam into the blanching compartment; almost immediately steam should gradually bubble through the water seal assuring proper blanching temperature of approximately 212°F. After the product has been blanched for the desired time, turn off steam and raise cover.
3. The second tray is then inserted into the blanching compartment forcing the first tray into the cooling department. The hand water valve is opened to spray-cool the product in the cooling compartment. The cover to the blanching compartment is closed again for blanching the second tray while the first tray is cooling.
4. Continue with the third tray as described in step one. While the third tray is blanching and the second tray is cooling; the first tray may be removed for further processing or handling for canning or freezing. Alternating the four trays will give you a progressive operation; additional trays may be purchased if needed.
5. After use, drain blanching compartment, clean and wipe dry.



DIXIE BLANCHER-SCALDER-WASHER  
 CATALOG NO. M-6