



Tomás Guillén

MAQUINARIA PARA LA INDUSTRIA ALIMENTARIA



ROSSI & CATELLI OLIMPIC TC XX/ASD S/S MULTITUBULAR ASEPTIC STERILIZER



ID:

MAKE

PRODUCTION

PRESSURE

TYPE

MODEL

MADE OF

TEMPERATURE

0000000196829

ROSSI & CATELLI

16000 LITRES/H

8 BAR

TC XX/ASD

OLIMPIC

STAINLESS STEEL

175°C



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SPACE TOTAL DIMENSIONS

LENGTH	7,800 m	WIDTH	3,300 m	HEIGHT	5,000 m	WEIGHT	0,00 Kg
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DESCRIPTION

The Olympic TC sterilisation plant stands out for its high performance and maximum reliability, specifically designed to process products with higher consistency and viscosity.

Products: Ketchup, Sauces, Jams, Tomato, etc.

Viscosity: High viscosity.

The Rossi & Catelli Olympic multi-tube aseptic steriliser is a continuous heat exchange system designed for the sterilisation of liquid and semi-liquid food products, such as juices, concentrates, purees, sauces, and products with small particles in suspension. It uses a system of concentric or parallel tubes to rapidly heat the product to high temperatures (HTST/UHT), followed by controlled cooling, guaranteeing the preservation of its organoleptic and nutritional properties.

INCLUDED:

- * 13 temperature holding tubes, total: 65 tubes
- * Cleaning cip with 1 citric acid tank and 1 ascorbic acid tank with agitator: 1.15 m diameter x 1.90 m high
- * Double dosing pump: 0.80 m x 0.50 m x 0.90 m.
- * SPIRAX ARC tubular heat exchanger
- * Hot water recirculation pump
- * Set of valves: 1.90 m x 1 m x 1.90 m
- * 2 Flow meters with electrical panel: 1 m x 0.77 m x 2 m

The production may vary depending on the product.





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