



Tomás Guillén

MAQUINARIA PARA LA INDUSTRIA ALIMENTARIA



S/S SELO LINEAL BLANCHER/COOKER



ID:

0000000196121

MAKE

SELO

PRODUCTION

9000 KG/H APROX.

PRESSURE

5 Bar

VOLT

380 V

FREQUENCY

50 HZ

STEAM CONSUMPTION

1.105 Kg/h

MIN TEMPERATURE

-2°C

MAX TEMPERATURE

90°C

MADE OF

STAINLESS STEEL



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SPACE TOTAL DIMENSIONS

LENGTH	22,200 m	WIDTH	2,400 m	HEIGHT	3,000 m	WEIGHT	0,00 Kg
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WORKING DIMENSIONS

LENGTH	16,800 m	WIDTH	0,000 m	HEIGHT	0,000 m
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DESCRIPTION

In the steam tunnel, the emulsion is cooked with condensing steam. The belt speed and steam supply are adjusted to cook to the desired cooking result. Cooking times depend on the product.

Steam is injected through the center and approximately 80% above and 20% below.

The steam cooking tunnel consists of a stainless steel belt, a steam chamber, a central steam bath + a steam control system, a water lock, excess steam removal and a steam tunnel frame.

The meat emulsion is deposited in strips on the stainless steel belt and transported through the steam chamber. The speed of the steel belt and the steam supply are adjusted so that at the end of cooking at the exit of the steaming tunnel, the central points of the meat emulsion are heated from 0°C to 90°C (minimum).

-Inlet temperature: -2°C / 2° C

-Outlet temperature: 90°C.

Production may vary depending on the product.

To process a meat/cereal mixture at a continuous rate, it can produce up to 9 Tn/h.





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