



Tomás Guillén

MAQUINARIA PARA LA INDUSTRIA ALIMENTARIA



FBR ELPO SR6 150/200 ASEPTIC MONOBLOCK IN S/S



ID:

MAKE

PRODUCTION

VOLT

TYPE

MADE OF

MODEL

0000000198362

FBR-ELPO

KG/H APROX.

400 V

SR 6 150/200

STAINLESS STEEL

MONOBLOCCO RASCHIATO



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SPACE TOTAL DIMENSIONS

| | | | | | | |
|--------|---------|-------|---------|--------|---------|--------|
| LENGTH | 6,900 m | WIDTH | 2,350 m | HEIGHT | 2,720 m | WEIGHT |
|--------|---------|-------|---------|--------|---------|--------|

DESCRIPTION

The "MONOBLOCK" model includes in a single base both the sterilizer and the aseptic filler, in addition to the product buffer tank.

This model has been designed to treat different products, such as concentrates, cubes, fruit and tomato puree, concentrates for clarified fruit juices, dairy products.

It is characterized as a MONOBLOCK composed of:

- * Scraped surface sterilizer.
- * Double head aseptic filler.
- * De-gassing tank.
- * Helical pump.
- * Distribution panel.

Features and materials:

- Each module is composed of:
 - * External stainless steel tube.
 - * AISI 316 stainless steel rotating internal shaft with mobile blades.
 - * Special mechanical seal with vapor barriers.

This equipment can be used with excellent results for the elaboration of products of the canning industry, ketchup and sauces with chunks, dense and semi-dense products, concentrates, pulps and fruit and tomato mashes.

In the pastry sector, they are used successfully to process creams, ice cream preparations and dairy products in general.

**MONOBLOCK WITH SCRAPED SURFACE STERILIZER, WITH OPERATING CAPACITIES UP TO 5,000 KG/H.
PRODUCTION MAY VARY DEPENDING ON THE PRODUCT.**

Pulse en los siguientes enlaces para ver los videos



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