



Tomás Guillén

MAQUINARIA PARA LA INDUSTRIA ALIMENTARIA



GROUP OF 3 STAINLESS STEEL VACUUM COOKERS



ID:

0000000203199

CAPACITY

2500 L

SHIRT SIZE

0.08 m³

TUBE VOLUME

3.22 m³

MAX TEMPERATURE

140°C

AGITATOR

INCLUDED

PRESSURE TEST

2.94 bar

OPERATING PRESSURE

2.5 bar

MADE OF

STAINLESS STEEL



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SPACE TOTAL DIMENSIONS

LENGTH	8,300 m	WIDTH	2,950 m	HEIGHT	3,400 m	WEIGHT	0,00 Kg
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WORKING DIMENSIONS

LENGTH	0,000 m	WIDTH	1,200 m	HEIGHT	2,200 m
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DESCRIPTION

The vacuum concentration kettle is used for the production of jellies, fruit and tomato concentrates, sauces and juices in general, as well as other liquid and semi-liquid food products.

The concentration kettle is cylindrical in shape and stands upright, with a double-walled bottom for indirect steam heating and a stirrer to prevent the product from burning.

In order to concentrate the product, the machine must be connected to a suitable vacuum system comprising a condenser and pumps.

The vacuum technique allows the water present in the treated product to evaporate at low temperatures, ensuring cost-effectiveness in terms of processing time and a gentler treatment of the product.

- Dimensions of usable vats:

Width: 1.20 m

Height: 2.20 m

Load capacity per vat: 2,500 L.

Production may vary depending on the product.

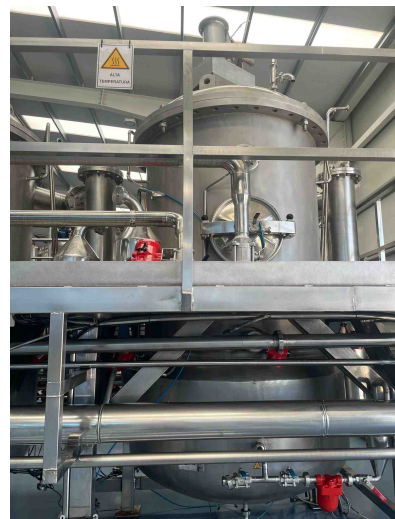
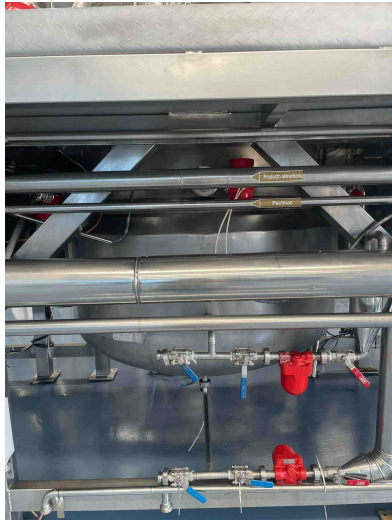




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