

MULTIFUNCTIONAL BENCH LAB 30

Lab 30 is the ideal solution for the preparation of small quantity of jams, marmelade, tomato sauces, juices, preserved vegetables and other food products.

The unit is composed of a polyvalent unit for cooking and concentration (in atmospheric or undervacuum conditions), pasteurization or sterilization.

The possibility to cook and concentrate under vacuum allows to obtain a high quality product, maintaining vitamins content and colours.

The cooking unit has 30 litres capacity, it is equipped with a double jacket in which a thermal fluid is heated by means of electrical resistors, where product can be cooked, fried slightly, concentrated. Product is kept in constant movement by a stirrer that scrapes the wall, to prevent product drops burning.

At the end of this cycle the product is discharged by means of a manual valve, then it can be dosed in vessels by a dosing unit (not included in the bench).

Full vessels can be pasteurized or sterilized inside the same unit, even at temperature higher than 100°C; after the thermal treatment the containers are cooled quickly and safely.

A little PLC and a series of sensors to control pressure and temperature monitor the operational phases and allows to program automatically the pasteurization/sterilization and cooling cycle.

Technical data:

Total volume 30 litres (useful volume 20-25 litres)

Stainless steel structure. Complete with 4 wheels. Installed power: 6KW; 400V-50Hz-three-phase

Water consumption: 100 litres/h for vessels cooling, plus water necessary to the cleaning

Note: The Lab 30 is built in various versions as follows:

Lab 30 for cooking and concentration in the atmosphere, as well as usable as pasteurizer for treatment of the products are packaged to 100 ° C

Lab 30 VP for cooking and concentration in the atmosphere and in vacuum, as well as usable as pasteurizer for treatment of the products are packaged to 100 ° C

Lab 30 VS for cooking and vacuum concentration and in the atmosphere, as well as usable as pasteurizer for treatment of packaged products are 100 ° C and which autoclave for sterilization up to 130 ° C

