

## 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

