

MULTIFUNCTIONAL BENCH LAB 50

Compact Multi functional bench model LAB 50 composed by three sections and suitable for the operations of cooking, dosing and pasteurization of glass jars and containers.

Useful for the preparation of jam, marmalade, tomato sauce, tomato passata.

First section is composed by a cooker with 50 liters capacity for the cooking of fruits and vegetables; the system works in under vacuum conditions with processing temperature in the range of 70°C.

The heating of the cooker is realized by a double jacket with steam in circulation; steam is produced by an electrical generator included in the frame of the bench.

The second section is composed by dosing unit which takes the product directly from the cooking basin and dose it in proper valve.

The third section is composed by a pasteurization tank for the containers previously manually closed.

The tank has a capacity of 240 liters and it is equipped with one basket which can be extract by means of a manual crane. The water inlet into the pasteurization tank is heated always by steam.

It is possible to work separately with cooker and with pasteurizer tank.

Capacity is approximately 40 Kg per each production cycle; the duration of each cycle depends from final product to be produced.

Equipped with electrical control box complete with PLC that gives the possibility to save the recipe.

Execution completely in AISI 304 stainless steel.

The unit is on wheels.

Electrical power: 30 + 3 KW (or 15+3 KW)

Dimensions: 2700x1150x1600h mm (height at work plane: 1000 mm)

