

PASTEURIZATION VAT INDIRECT GAS HEATING

FOR WHAT USE ?

This tank pasteurizes liquid foods such as milk, fruit juices, cream and other food products...



*Photo for information
only*

TECHNICAL DETAILS

Type	Burner power in kw	Dimension D (mm)	Dimension C (mm)	Dimension B (mm)	Dimension H (mm)	Dimension H1 (mm)	Weight (kg)
S100	10	Ø 850	400	1050	1000	1350	150
S200	20	Ø 850	400	1050	1000	1450	195
S300	20	Ø 1000	400	1250	1000	1450	250
S400	40	Ø 1120	350	1350	1000	1450	290
S500	40	Ø 1120	350	1350	1100	1600	315
S650	40	Ø 1320	350	1600	1070	1550	365
S800	60	Ø 1420	350	1750	1070	1600	440
S1000	60	Ø 1580	350	1850	1100	1650	505

100 to 1000-liter bain-marie pasteurization vat (bottom and shell) with gas burner for milk heating. This vat is made entirely of stainless steel in compliance with food standards.

- Two-piece lid
- Fixed burners on the bottom of the vat with side chimney
- Cooling by water circulation in the water chamber
- Flame safety device
- Maximum temperature 100°C

OPTIONS

- Electronic variable speed drive
- Large-diameter agitator
- 4-program PLC

