

Electrically-heated high-temperature vat

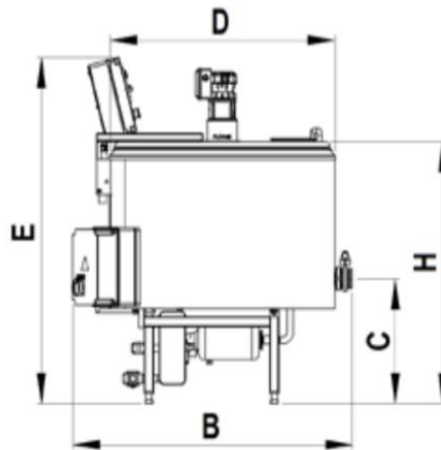
USES

- This vat is ideal for the **heating** and **pasteurisation** of dairy products, fruit juices, creams and creamy desserts with a maximum temperature of **98°C**. It also facilitates the production of cheeses based on whey (Ricotta, Brousse, Bruccio, Greuil).
The pasteurisation temperature and the stirring speed are programmable. The programmable controller allows the delayed start of heating and stirring.
In order to **improve the working station**, the vat can be equipped with a walkway or an elevation system to facilitate emptying and working at height.

REFERENCE : C075

Electrically-heated pasteurisation vat up to 98°C

TECHNICAL DETAILS



Photos for information only

- Pasteurisation vat with a capacity from 50 to 1000 litres used for heating or pasteurising dairy products, juices or syrup, mixes etc.
- The tank is constructed entirely of food-grade stainless steel.
- The contents are heated by an exchange of heat from the water in the double skin of the vat (3 to 6% of the volume of the tank) circulated by a pump.
- Heating by electric immersion heaters.
- Programmed with nine manufacturing recipes (time, temperature and stirring speed).
- Tank-tilt system for draining through a butterfly valve.
- Pumped circulation incorporating a heat-exchanger with heating or cooling in a loop.

Type	Power kW (380v TPNE)	Water connection	Dimension D (mm)	Dimension H (mm)	Dimension C (mm)	Dimension B (mm)	Dimension E (mm)	Weight (kg)
P50	4	1/2"	Ø 520	930	520	660	1350	105
P100	6		Ø 750	930	520	860	1230	125
P200	12		Ø 820	1010	475	980	1380	195
P300	15	3/4"	Ø 1000	1010	475	1150	1450	230
P500	24		Ø 1130	1030	330	1270	1450	310
P650	24		Ø 1280	1010	330	1580	1500	360
P800	30	1/4"	Ø 1400	1010	330	1690	1550	440
P1000	30		Ø 1540	1160	330	1890	1600	490

OPTIONS



- Large-diameter agitator
- Electronic speed control
- Temperature recorder
- Scraping agitator
- Working platform



Accessories for vats C009 and C075

TECHNICAL DETAILS



Bare vat C009 or C075



1m high emptying platform



Mobile vat



Control panel (on pivoting arm)



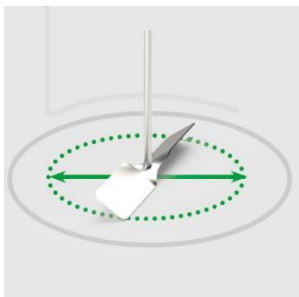
80mm valve



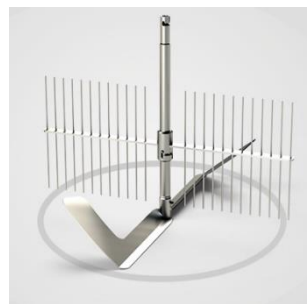
Electronic speed control



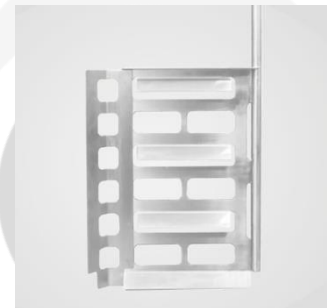
MC500 touchscreen



75% diam. agitator



Agitator for liquid yoghurt



Scraping agitator

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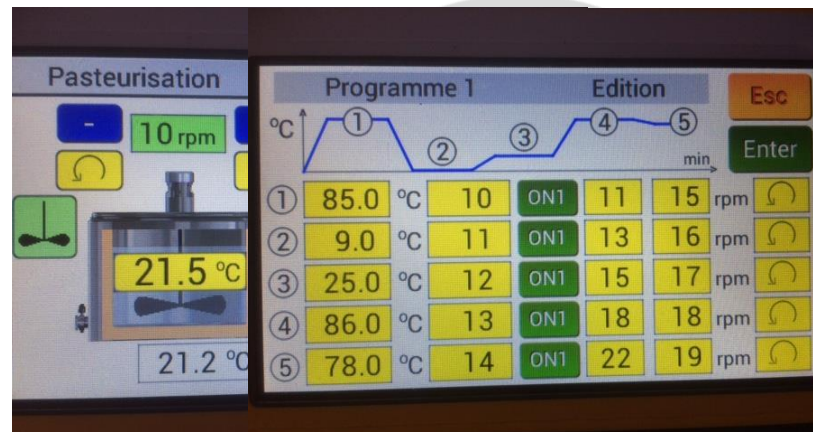
Vat operation

TECHNICAL DETAILS

1. Basic processor : four recipes (P1, P2, P3 and P4) including manual control.



2. MC 500 with touchscreen. Nine manufacturing recipes and many more possibilities including delayed start



OPTIONS

- Temperature recorder with USB connection

Vat column-lift option

TECHNICAL DETAILS

