

# 600/700 YOGURT STEAMER VENTILATED HEATING POTS

## FOR WHAT USE?

For maturing and curdling seeded milk for milk processing.  
Can be used with blue crates for pots and buckets of stirred yogurt.



Impact protection



Removable heating and control unit

*Photos for information*

## TECHNICAL DETAILS

Dimensions outdoor (mm)			Dimensions indoor (mm)			Weight (kg)
Height	Length	Width	Height	Length	Width	
1 810	830	910	1 320	700	530	144

- This oven is made of stainless steel
- It is equipped with thermostatically adjustable fan-assisted heating and 10 grids.
- Temperature display
- Useful volume: 584 liters
- Capacity for 20 blue cases (see sheet C039), i.e. :
  - 616 67.5 mm plastic pots
  - 704 59 mm glass jars
- Power supply: 220 volts single-phase, 50Hz
- Power consumption 4 kW
- Mobile cabinet with shock protection
- Easy cleaning thanks to removal of control and heating block

## OPTIONS

20 blue boxes (sheet C039)



## YOGURT STEAMER (400 TO 450 125-ML POTS) WITH COOLING UNIT

### FOR WHAT USE ?

This continuous-cycle proofer ripens, cools and maintains your yogurts at 4°C.



### TECHNICAL DETAILS

*Photo for information only*

Height	Dimensions (mm)		Weight (kg)
	Length	Width	
2050	820	700	140

**Maximum heating up to 50°C Cooling down to 4°C**

- All-stainless steel construction, adjustable feet
- Removable, adjustable stainless steel supports for positioning baskets
- Electronic controllers for programming and adjusting yogurt ripening and cooling cycles (not suitable for refrigerated use)
- Maximum capacity of 12 plastic cases, i.e. 480 plastic jars (67.5 mm) and 648 glass jars (59 mm)
- Power supply: 220 volts single-phase, 50 Hz
- Electrical power for heating 500 W and cooling 450 W



## 900 TO 1300 POTS YOGURT PROOFER AIR-COOLED

### FOR WHAT USE ?

At this study enables continuous ripening of your yogurts, as well as cooling and maintenance at 4°C.



### TECHNICAL DETAILS

*Photo for information only*

Height	Dimensions (mm)		Weight (kg)
	Depth	Width	
2 075	820	1 400	300

- Maximum heating up to 50°C
- Cooling down to 4°C
- All-stainless steel construction, adjustable feet
- The oven comes with 24 perforated food-grade white plastic baskets 600 x 400 mm, i.e.:
  - 960 plastic pots of 67.5 mm
  - 1296 glass pots of 59 mm
- Maximum capacity 24 baskets
- Supports, removable and adjustable, for positioning the baskets
- Electronic controller for programming and setting the ripening and cooling cycles of the yogurts
- Power supply: 220 volts single-phase, 50Hz
- Electrical power :
  - heating: 1200 W
  - cooling: 500 W



## 900 TO 1,300 POT YOGURT PROOFER WITH VENTILATED HEATING

### FOR WHAT USE ?

This study enables the ripening and curdling of seeded milk for milk processing.  
 Can be used with blue crates for pots and buckets of stirred yoghurt.



### TECHNICAL DETAILS

*Photo for information only*

Dimensions (mm)			Weight (kg)
Height	Depth	Width	
2 075	820	1 400	300

- Maximum heating up to 50°C
- All-stainless steel construction, adjustable feet
- The oven is supplied with 24 perforated food-grade white plastic baskets 600 x 400 mm, i.e. :
  - 960 67.5mm plastic pots
  - 1296 59mm glass jars
- Removable, adjustable supports for basket positioning
- Electronic controller for programming and setting ripening cycles
- Power supply: 220 volts single-phase, 50Hz
- Electrical heating power: 1200 W

