

Cod: 7113

Water condensing pasteuriser capacity 60 litres



Description

5-inch resistive colour touch screen pasteuriser (can also be used with gloves), an intuitive and user-friendly interface Inverter function for speed variation of the emulsifier mixer Pasteuriser capable of mixing and blending ingredients: milk, cream, milk powder, sugar, dextrose, eggs, emulsifiers, stabilisers, etc. to create homogeneous mixtures, heats and sanitises: dissolves sugars, liquefies fats and chocolate, hydrates dry residues, emulsifies fats with water and eliminates a large part of the pathogenic bacterial flora. Cools and preserves: completes pasteurisation, keeping residual bacterial flora in microbiostasis (dormant) and maintains the mixture at the best temperature in accordance with regulations. Optionally records and documents cycle temperatures.

Dimensions

Dimensioni esterne	42x78x110 mm
--------------------	--------------

Technical data

Alimentazione	Electric
Amperaggio	12 A
Capacità	60 Lt
Condensazione	Water
Frequenza	50 Hz
Miscela per ciclo	60 kg
Potenza Elettrica	7.6 kW
Voltaggio	400 V