

Cod: 1224

## Air condensation pasteuriser with a capacity of 40 litres



### Description

Excellent automatic pasteuriser for low and high pasteurisation. Essential in content but highly efficient in performance.

Regulated in generates for heating between 60-90°C and for cooling between 2-6°C (except syrups or sugars)

The pasteurisation cycle lasts 2 hours, inserting about 40 litres of mixture.

The simple electronics give the possibility to select the final temperature, so the duration can be calculated.

### Dimensions

Dimensioni esterne	600x850x1335 mm
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### Technical data

Alimentazione	Electric
Capacità	40 Lt
Peso	145 kg
Tempo ciclo	120 "