

Cod: 1225

Mixed condensation pasteuriser capacity 40 lt



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
--------------------	-----------------

Technical data

Capacità	40 Lt
Peso	150 kg
Tempo ciclo	120 "