

BATH PASTEURISER 400 LITRES



Gross price:
76 860 €

Net price:
62 488 €

Bath, electric, two-chamber pasteurizer for pasteurization of beer, juice, processed products, and other products previously packed in the case of glass packaging. Installed power 24 kW, 32A. Bath capacity: 2 x 200 liters. Two baths for pasteurization. Transfer of the basket with products by lifting device. The pasteurizer is made of stainless steel AISI 304.

Pasteurizing bath is suitable for the heat treatment of packaged fruit preparations (jam, wafers, herbs) or fermented preparations (vinegar, beer) and pickles. The packaging must be heat resistant as a glass or heat resistant plastic bag. The heat treatment technology is characterized by warming and holding, accurate temperature values and heat retention time by the product being treated and the user needs to know that the equipment only warms the treatment water and keeps it at the set temperature.

DEVICE SPECIFICATIONS

Producer warranty: 1 year

GALLERY

