

MATURATION TANK

REFERENCE : MP604C



Non contractual photo

**SERVICE : 62 * POWER SUPPLY: GROUP
380 V TRI, 6.2 KW TANK: 280 V MONO, 0.18
KW WATER: 1 BAR, 2 M3 / H
DIMENSIONS : 500 X 500 X 1200 MM**

This tank can be used to mix :

- Yogurts
- Desserts
- Flans
- Milk jam
- Cream cheese
- Brousse
- Serac
- Uncooked pressed pasta
- Cooked pressed pasta

It is used to add and mix ferments with pasteurized milk to obtain yogurts.

Technical specifications :

- Realization 304 stainless steel food with double and triple envelope
- 3 Feet equipped with wheels.
- Double jacket for circulation of water under pressure
- Double envelope discharge valve
- Butterfly valve
- Gear motor mounted on the cover.
- Electronic dimmer
- 2 input and output connections of the double envelope
- 2 stainless steel flexible hoses
- 1 valve to purge the double envelope
- Pt100 temperature sensor connected to the water heater group 90 ° C, 6 kW for the control of the product temperature with water cooling of the network.
- 6 kW heating group
- Protection and starter box, speed variator.