

## Cooking Concentration

### DESCRIPTION

- The unit of cooking concentration is delivered complete, instrumented with technical handbook and practical work.
- Design, manufacture and industrial material.
- The didactic interest is directed towards various levels and fields of studies.



### TEACHING APPLICATIONS

- Vegetable, fruit juice cooking or concentration, jams, etc...
- Vacuum work or with atmospheric pressure.

# GPA CC1



## Balloon

Out of glass  $\varnothing$  350 mm  
Total capacity: 20 liters  
Service output: 10 liters  
Operating pressure: 0 - 1 absolute bar  
Fast opening  $\varnothing$  100 mm for load produced  
Winnow sampling in balloon 250 ml with fast connection  
(holding circuit of vacuum during the operation)

## Heating-balloon

Power 2400 Watt  
Wrap out of stainless steel

## Condenser glass - stainless

Surface: 0,05 m<sup>2</sup>  
Glass  $\varnothing$  50 mm  
Stainless steel  $\varnothing$  30 mm for cooling water

## Vacuum pump

Automatic or manual operation  
With membrane  
Limiting vacuum: 33 mbars  
Bottle of recovery of the distillate "Traps with matter"

## Agitator

At variable speed  
Equip with Teflon scrapers allowing a perfect covering of the bottom of balloon

## Instrumentation

5 probes Pt 100  $\Omega$  for temperatures:  
product - produced vapour - entered vapour condenser - liquid left condenser -  
distillate, including one being used for the regulation of the heating-balloon  
Temperature regulator  
Batcher of power of the heating-balloon  
Pressure pick-up 0 - 2 absolute bar on entry condenser

## UTILITIES

Electricity: 400 + neutral - 2.700 W  
Water of network: 10 L/mn - operating pressure: 1 to 4 bars

## VOLUME of INSTALLATION

Length: 1.200 mm - Width 600 mm - Height: 1.780 mm  
Weight: 130 kg.