

COOKING CONCENTRATION OF STAINLESS STEEL

DESCRIPTION

- The unit of cooking concentration is delivered complete, instrumented with teaching handbook and technical documentation.
- The didactic interest of directs towards different levels of studies.
- Conception, manufacture and industrial material



TEACHING APPLICATIONS

Cooking concentration of the fruit juices, marmalade, vegetables etc...

Work in flow or atmospheric pressure.

DESIGN FEATURES

Description of the cell

Manufactured in stainless steel 316 L
Of cylindrical form
Diameter: 300 mm
Total capacity: 24 litre
With double envelope
Cover of G.R.C. with hinges and silicone joint.
Operating pressure: 0 - 3 bar absolute
Mixer year stainless steel with variable speed.
Two attic windows of control: including one illuminating
Levelling valve of flow of type SMS 38

Heating of the cell

Power: 12 kw
Stainless steel lid

Condenser out of glass – stainless steel

Vertical, connected to the cell thanks to a neck of swan
With circuit of cooling for the water of the network.
A reserve of condensation recovery with closed valves and of vacuum.

Vacuum pump

Automatic or manual operation
With hydraulic ring
In stainless steel
Limit of the vacuum: 33 millibars

Agitator

At variable speed
Equip with wings in Teflon allowing a perfect covering of the bottom of the Matras

Instrumentation

2 temperature sensors:
produced vapour production – vapour at the entry of the liquid condenser at the exit of the condenser –
distillation, where we can regularise the heating of the cell
temperature regulator
1 gauge level maximum
2 valves of safety limited to 3 bars
1 pressure controller of safety of overpressure.

UTILITIES

Electricity: 230 V – 50 Hz/60 Hz
Water of network
Evacuation

DIMENSION

Length: 1400 mm
Width: 700 mm
Height: 1350 mm
Weight: 250 kg