

STEAM HEATED STAINLESS CONTAINER

Application

Steam heated stainless container is designed for mixing the product mass throughout tank volume while heating it to required temperature 80-100 degree Celsius. The mixer has the ability to change the rotation speed and direction.

Main benefits

- Equal temperature in mixture
- Vapor pressure resistant cover
- Easily washable design
- Food contact compliant materials

Operating principle

Operator places the product into the designated place. After pushing the START button, mixing process starts for required time of your recipe. Steam heated stainless container is controlled with electric control unit. Operation of steam system is controlled manually through control unit.



Processing capacity



**STEAM HEATED
CONTAINER**
(hours)

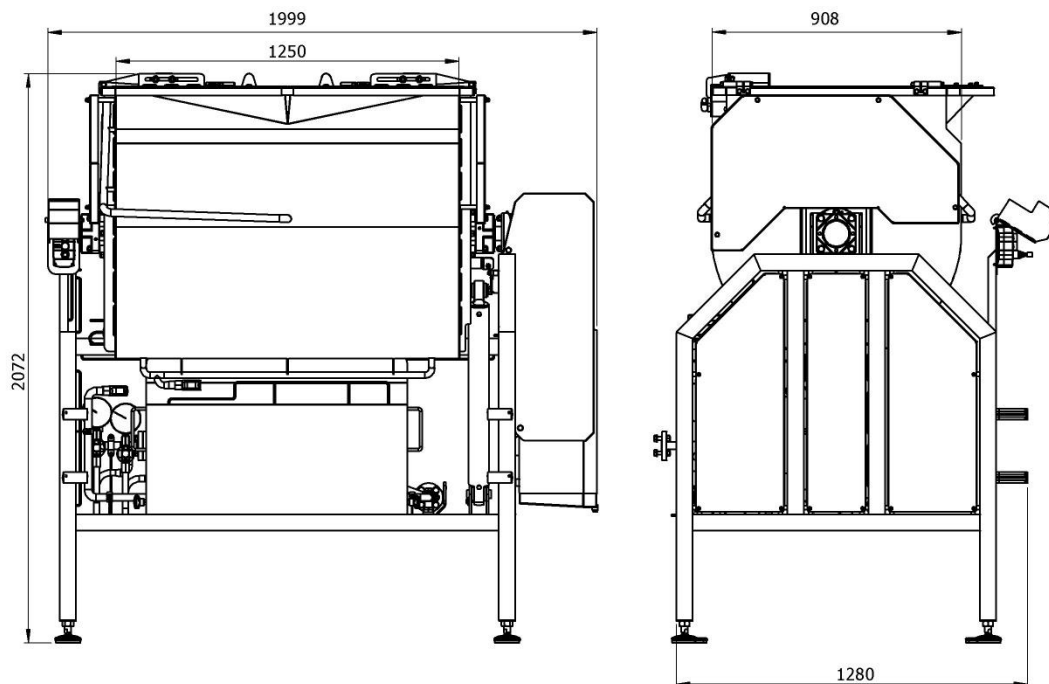
650 liters

Depends on your recipe

*Equipment is adaptable to various size and weight dimensions

Technical characteristics

Product	Cabbages, tomatoes, carrots, etc.
Tank volume	Full: 835l, Effective: 650l
Equipment dimension (LxWxH)	1280x2000x2080 (mm)
Number of operators on the machine	1 - 2
Steam pressure in steam system	Max 2,5 bar
Key features	Adaptable, effective, repeatable



For more processing solutions



Vegetable peeling machine

Increase your profit peeling vegetables with ease!



Vegetable slicing machine

Slice fast with ease!



Water defrosting line

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Fruit and vegetable washing machine

Effective, continuous washing!