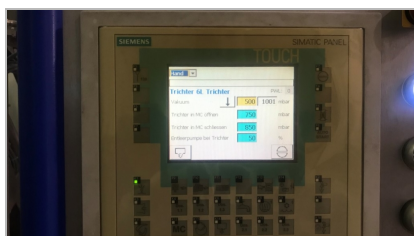


SOLD



PROCESS VESSEL - VACUTHERM SYSTEM "STEPHAN" 400L, TYPE V-MC 400/15

- suitable for mixing, reduction, vacuum, pumping around, homogenisation, emulsify
- microcutter MCH15
- product : mayonnaise, ketchup, dressings, dips, classical sauces, pasta sauces, soups, baby food
- all stainless steel

- batch size : $\pm 400\text{L}$
- capacity : $\pm 1.600\text{L/h}$ (depending on product)
- $\pm 29\text{ kW}$
- heat exchanger included
- steam requirement (8 Bar) : $\pm 430\text{ kg/h}$
- cooling water (double jacket, temp. = 15°C) : $\pm 7.000\text{ L/h}$
- cooling water for vacuum pump : $\pm 120\text{ L/h}$

Interested? Contact us!

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