

SOLD



COOKING SYSTEM "SCHOMAKER" TYPE WKS 6000/1250 + PRE COOLING SYSTEM (SPRINKLING WATER) "SCHOMAKER" TYPE SVKB 5000/1200

Cooking system "Schomaker"

Type WKS 6000/1250

- cooking, blanching, pasteurizing of
- pasta, vegetables, sausages, meat balls, dumplings, shrimps, spaetzle
- etc.
- specifications/technical details:
- compactly built system, delivery fully assembled, short installation time
- supremely energy efficient (insulated hood)
- heavy duty construction, low maintenance level
- performance: 1500kg/h (depending on product)
- complete size: 8,5m, length of cooking line: 6m
- width of conveyor 1,25m
- steam-heated (4 bar) with heat exchanger placed under the belt
- Siemens control unit with Siemens touchpanel
- whirlpool-effect and cooking water-sprinkling
- for cleaning purposes conveyor and heat exchanger can be lifted out of the chute
- proven and tested by many well-known reference customers in
- convenience-, pasta- and meat industry
- customizable (e.g. top conveyor)
- easy cleansing: cleansing assistance (high-pressure pump)
- in stock / hardly used

+

Pre cooling system (sprinkling water) "Schomaker"

Type SVKB 5000/1200

- specifications/technical details:
- energy efficient production by low energy pre cooling system
- cold water sprinkling system with 8 adjustable jet strands
- length of cooling area: 5m
- lifting unit for easy cleaning, hood and conveyor frame can be lifted
- out with chain hoists
- width of conveyor: 1,2m
- conveyor for discharging is placed diagonally behind the machine
- chimney nozzle, exhaust air
- water collection tray with drain nozzle
- close-meshed conveyor suitable for small part pieces
- e.g. spaghetti, shrimp, bacon cubes, ham cubes, millet, rice etc.
- in stock / hardly used

Interested? Contact us!

phone: +32 56 77 33 50 - email: info@barsso.com

