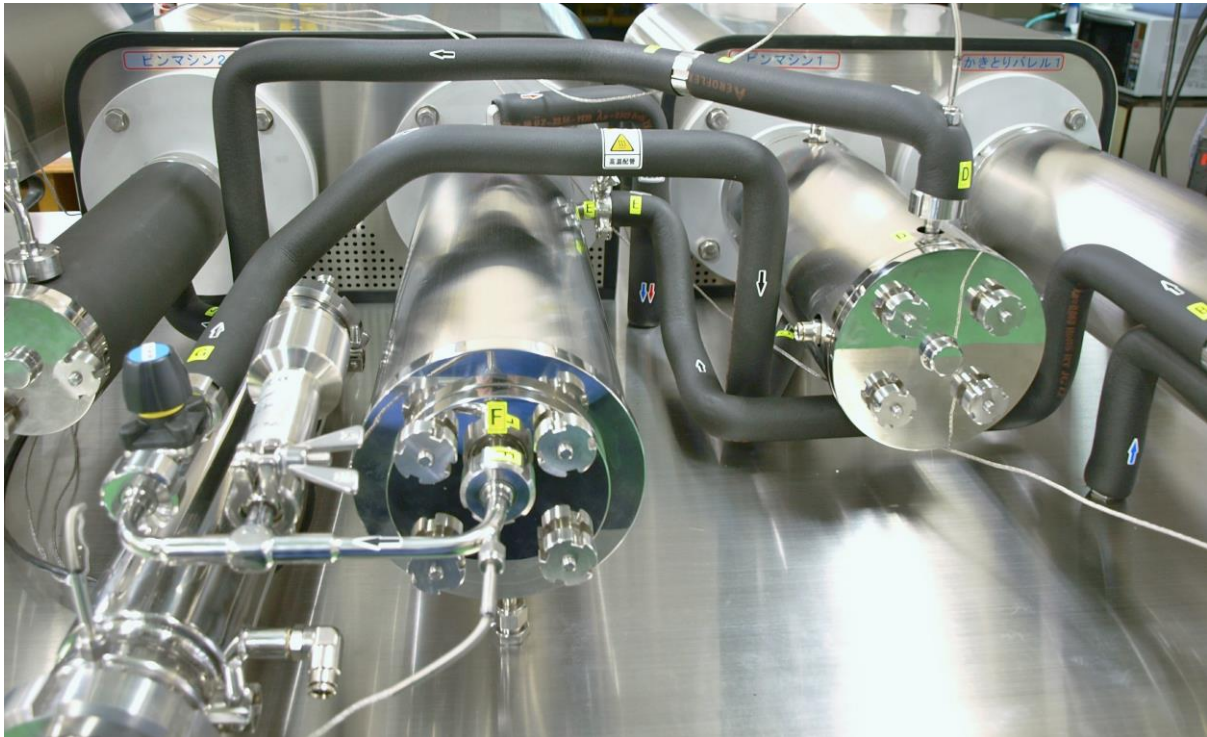


MARGARINE AND SPREADS PROCESSOR, SCAPED SURFACE HEAT EXCHANGER



Margarine system

- Designed for continuous processing of margarine and spreads
- Complete system with built in CIP
- Can be used for heating purpose as well as cooling
- Only requires electrical power supply
- Hygienic design
- System Pressures to 10 bar (20 bar as option)
- Minimum flow rate 10 litre per hour
- Mobile and easily movable on castors
- Maximum flow rate 40 litre per hour
- Resting tubes of varying times available
- Conforms to latest safety standards and carries the CE mark.

Scraped Surface system

Configurable in any number of barrels to suit the process requirements

- Heating to 150 C
- Cooling to below 5 C (-5.5 C for ice creams)
- No steam required for the heating, built in electrical heaters
- High viscosity samples and special pump options available
- Can be configured with SSHE for heating and Tube in Tube for cooling
- Only requires electrical power supply
- Mobile and easily movable on castors
- Hygienic design
- System Pressures to 10 bar (20 bar as option)
- Minimum flow rate 10 litre per hour
- Maximum flow rate 60 litre per hour
- Conforms to latest safety standards and

+81 (0) 48 2297830 sales@pp2k.net

1067-1 Bijogi, Toda-Shi, Saitama-Ken 335-0031 Japan

MARGARINE AND SPREADS PROCESSOR, SCAPED SURFACE HEAT EXCHANGER

Typical product range with Margarine system

Margarines, low fat spreads, dairy spreads, shortenings, puff pastry margarines, low calorie spreads, mixed fat Products, low protein spreads, low calorie butter etc.

Typical product range with SSHE system

High fat creams, ice cream, starch products, meat sauces, , soups and broths,, puddings and deserts, custards, high viscosity Samples, miso based samples, fruit purees etc.

Description.

Each machine is manufactured to customer specification. Built in electrically heated water recirculators means That steam is not required. The cooling can be built in chiller unit or customers own chilled water supply.

All machines are designed to replicate full scale production machines on a pilot scale. The design incorporates different pump options to suit the product to be processed. All product contact surfaces are of FDA approved materials. Each system has built in CIP, so there is no need to add external feed tanks and pumps. The product line is manufactured using only hygienic fittings.

Dimensions

Dependant on the design and number of barrels. Smallest dimension cm 150 W x 100 D x 175 H

Power requirements.

A 3 phase power supply is required either 200v, 220v 380v or 415v. 50/60 Hz

Other voltages are available.

Amperage will be quoted with each individual machine.



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