

THEEGARTEN

S 3-1



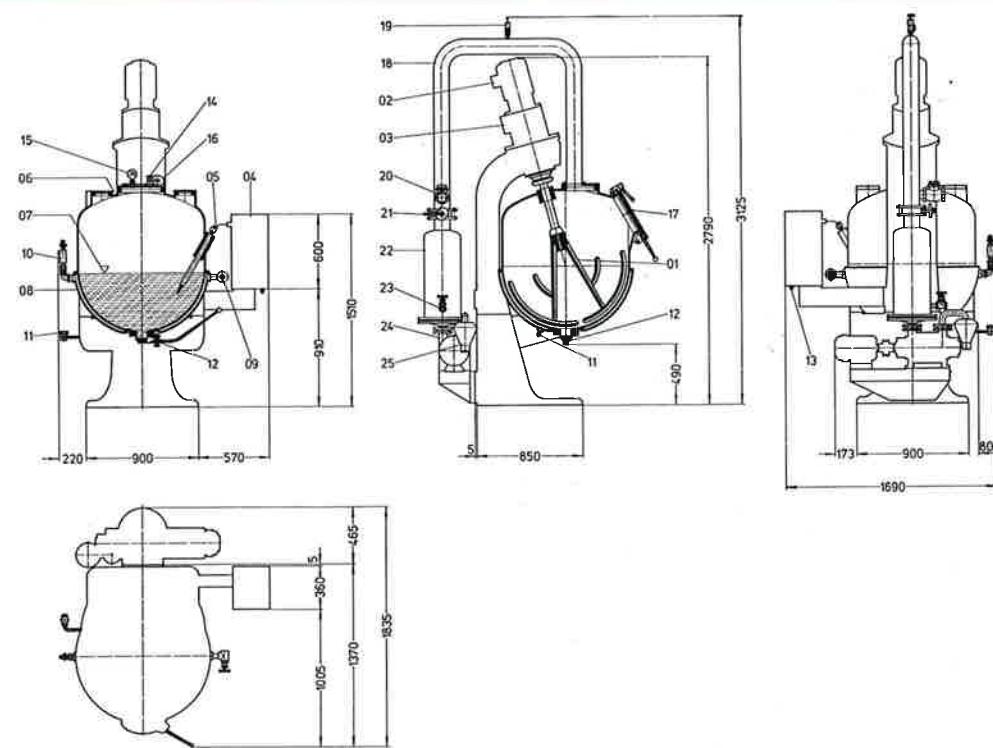
S 3-1

Mixing and Boiling Machine for the production of soft and hard caramel masses, marmelades and jams, fruit Juices and fruit pulps etc;

- highly sophisticated and attractive design
- connection of pan and steam jacket by argon-arc-welding, no screws or packings
- sealings of the pan at the stirrer shaft by high-quality PTFE stuffing box packing, requiring no maintenance
- intensive homogenization of the mass by a patented oblique mixing-shaft
- two-speed stirrer motor
- rapid evaporation at high stirring speed
- troublefree exhausting of vapours due to closed pan
- lighting of the pan to control cooking process through large inspection glass
- controls and instruments in splash-proof control box outside the heating zone
- electronic thermometer with indicators for actual value and desired value
- accuracy of thermometer within 1% of top scale value
- switching accuracy 0,2% of top scale value
- scale division 2 °C
- regulation of the desired value by means of a control knob
- optical and acoustic signals to indicate that desired value has been reached.

Vacuum attachment

- suitable to exhaust the vapours developing during the cooking process when ventilation tap is open ● for vacuumizing and reducing the cooking time when ventilation tap is closed ● cylindrical expansion zone in the centre of the pan for foaming masses ● equipped with injection condenser, simultaneous use of cooling water as operation liquid for water-ring-vacuum-pump ● exhaust to separate the operation liquid from the gases evacuated with the vapours ● vacuum indication from -1 to 0 kg/cm 2 ● accuracy of indication within 1,6 % of top scale value ●
- fully automatic metering and feeding system for up to seven raw materials ● metering control by means of electronic approximate switches ● metering tanks heated if required with adjustable electronic device to keep temperature constant ●



01	stirrer	10	steam ventilation (outlet)	19	safety valve
02	stirrer motor 2.6 / 4.4 KW	11	condensation outlet	20	relief valve
03	stirrer gear 63 / 126 r.p.m.	12	outlet slide valve	21	throttle-valve
04	control box	13	power supply — connected load max. 13.7 KVA	22	injection condenser
05	thermometer probe	14	ventilation tap	23	cooling water valve
06	pan capacity 663 l	15	vacuummeter	24	vacuum pump, motor 4.0 KW
07	filling capacity 260 l	16	pan lighting	25	exhaust
08	steam chamber, capacity 14.5 l	17	inspection glass		
09	steam admission valve	18	vapour exhausting pipe		

vacuum	cooking time minutes per batch	steam consumption per batch	operational over pressure max.	weight		case measurements		
	net	gross	length	width	height			
without	approx. 15	approx. 115	10 bar	1270 kg	1700 kg	3000 mm	1400 mm	1700 mm
				400 kg	650 kg	1750 mm	1550 mm	1100 mm