

THEEGARTEN

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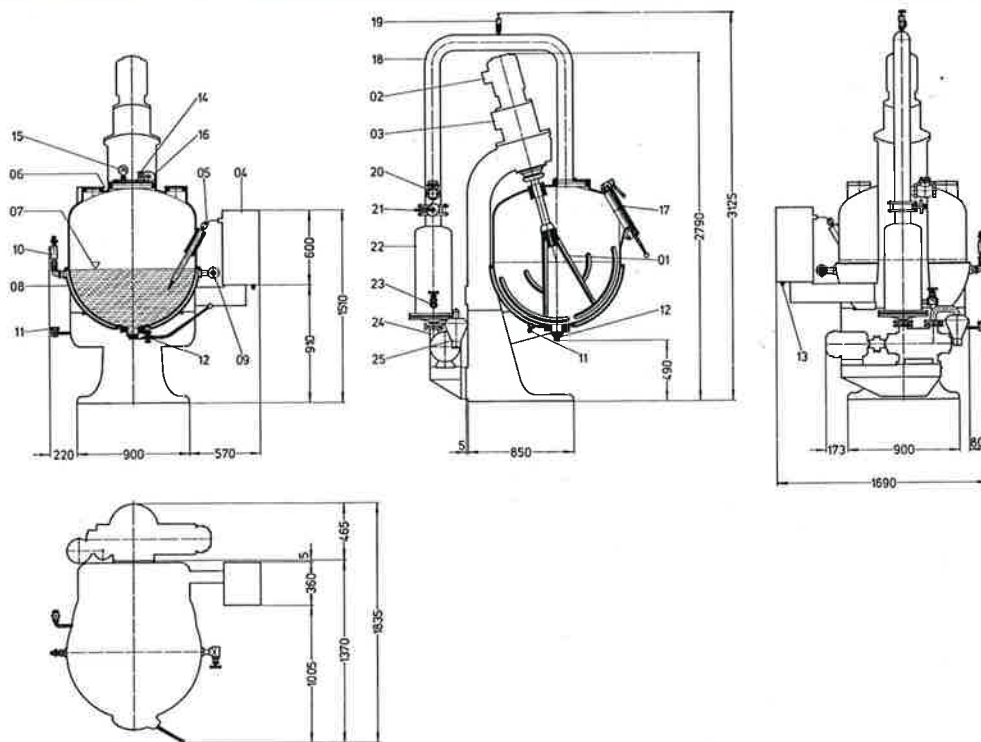
Mixing and Boiling Machine for the production of soft and hard caramel masses, marmelades and jams, fruit juices and fruit pulps etc;

● 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/cm² ● 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 ●



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|-----------------------------------|------------------------------------------------|------------------------------|
| 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
with				400 kg	650 kg	1750 mm	1550 mm	1100 mm