

C.L.A.

SYRUP COOKERS AND CONCENTRATORS



Ideal for cooking fruit of all sizes and extracting syrup by means of a dipping process.

Cooking liquid can be recirculated by concentrating it in the device through a heat exchanger pump.

Steam heated.

Automatic thermoregulation.

Hydraulic piston to lift lid.

Capacity: from 500 to 5000 litres





Technical Characteristics:

- Operating pressure: 1.5 Bar
- Operating temperature from -20 to +115°C

Finish:

Interior: pickled finish 2B
Exterior: micro-blasted with glass beads for satin finish

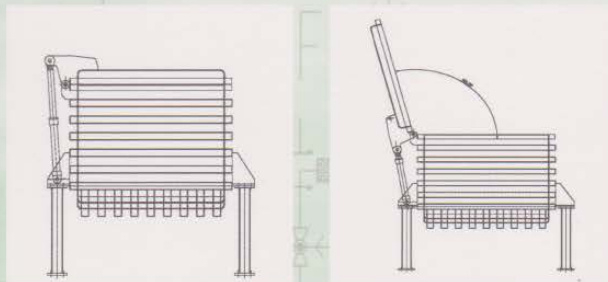
Certifications:

In accordance with European Directive 97/23/EC PED (Pressure Equipment Directive)

In accordance with European Directive 2006/42/EC (Machine Directive)

Optionals:

- Heat and concentration exchanger.
- Recirculation pump.
- Fruit basket.



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Via Vicenza, 2 - 36015 Schio (Vicenza) Italia
Tel +39 0445 673030 - +39 0445 673315
Fax +39 0445 511782
commerciale@claschio.it - www.claschio.it

COMPANY WITH QUALITY MANAGEMENT
SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =