

C.L.A.

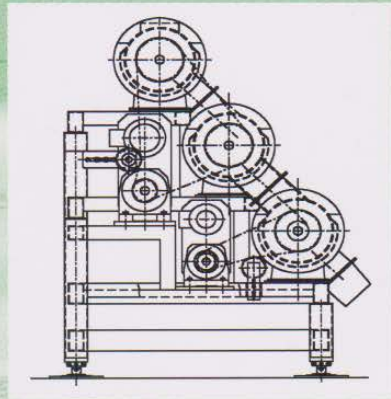
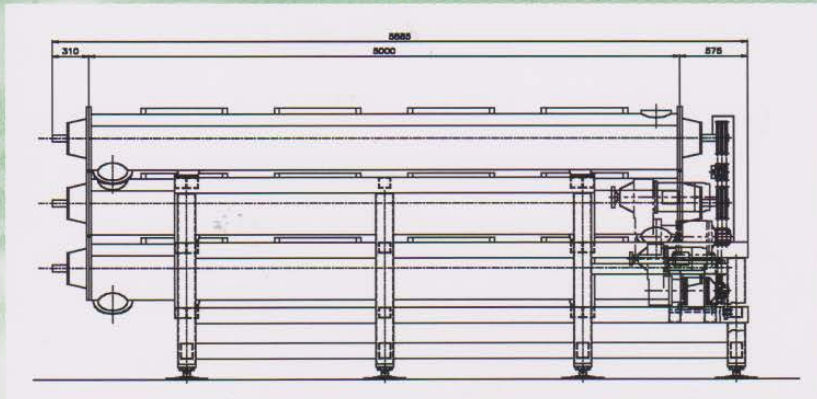
FRUIT DEFROSTER



Ideal for defrosting small fruit, like elderberries.
Conceived with 3 defrosting levels in continuous cycle.
Capacity: from 500 to 6000 kg/h
Steam heating.
Product in-feed trough a variable pitch feed auger with heated shaft.
Automatic thermoregulation.
Feeding speed managed by control panel. Temperature controlled.

It is possible to link the device to a tube-type feed auger for frozen products.





Technical Characteristics:

- Body operating atmospheric pressure
- Jacket and stirring device operating pressure: from -1° to +4 Bar
- Operating temperature from -20 to +150°C

Finish:

Interior finish: polished Ra<0.5µm
 Exterior finish: satin fine Scotch Brite
 (other finishes available upon request).

Certifications:

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

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

C.L.A.

C.L.A. srl

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 QUALIFY MANAGEMENT
 SYSTEM CERTIFIED BY DNV
 = ISO 9001:2008 =