

# C.L.A.

## JAM COOKING TANK



These are perfect devices for jam and other cake preparations, such as fruit puree.

Models with different capacity are available: from 500 to 10,000 litres. The stirring unit shaft may be vertical or horizontal.

They can be constructed and customised according to specific client requests.

All tanks can be equipped with: aroma recovery unit, vacuum condensation concentration and condensate recovery system.

All tanks can be completely cleaned using fixed or rotating "spray ball" washing heads.

If necessary, all tanks can be steam sterilized.



Our tanks may feature a hot-water jacket heating unit or a half pipe heating unit using steam or other fluids.

The stirring unit features a scraping blade anchor; it may also be provided with a turbine with blades at 45°, with non-scraping anchor and with removable or fixed wave breaking unit.

**Technical features:**

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

**Finish:**

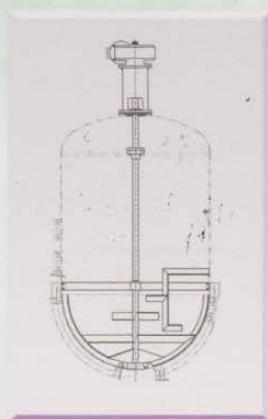
Interior finish: polished  $Ra < 0.5 \mu m$   
Exterior finish: satin fine Scotch Brite  
(other finishes available upon request)

**Certifications:**

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

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

(conformity with Directive 94/9/EC ATEX upon request).



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**C.L.A. srl**

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