The batch process system for cook-in sauce is for producing all type of sauces with or without particles.

Systems are available for various batch sizes.

Application:
- Pasta sauce
- Marinade
- Chili Con Carne
- Béchamel sauce
- Pizza sauce
- Oriental sauce
- Sambal
Selo CB-series

Batch process system for preparation of cook-in sauce

Specifications:
- Atmospheric processing vessel
- Optimized U2 stirrer
- Heating via double jacket
- Control Unit with HMI including recipe control
- Flushed Mechanical Seals
- Hygienic design (EHEDG)
- Skid mounted

Features & Benefits:
- Short heating time
- Optimal colour preservation
- Recipe control via HMI
- Engineered for optimal batch times
- Quick change over and low waste at recipe change due to compact design
- Easy maintainable
- CIP prepared
- Optimal Return On Investment

Options:
The batch process system can be extended, with the following options, so that the equipment can match your exact requirements:
- Column loader
- Pre-mix tank
- Heating with DSI (Direct Steam Injection)
- Tomato paste unloading unit
- Buffer tanks
- CIP (external or CIP in CIP)

Batch size:
- CB - 250
- CB - 500
- CB - 1000
- CB - 1500
- CB - 2000
- CB - 3000

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