

Reference: DUL-002

Name: VEGETABLE AND FRUIT PUREE LINE

Year: 2009

Brand: MARRODAN

Width: .

Description: Vegetable and fruit puree line, with a production of 2000kg/day (6h)

Made of:

URBASA brand slicer model Q908.010

Made of AISI 304 STAINLESS STEEL, with stainless blades. 1.5kW

B/T elevator model, MARRODAN, food scalding model PR32318. With PVC/Polyurethane 3C 500 band with studs

overall length: 3000mm

useful width: 500mm

power: 0.37kW

Linear mesh scalding MARRODAN model PR32217, for vegetable products.

The regulation of the scalding/hydrating system is carried out by means of a temperature controller connected to a PT100 probe. The forward speed is regulated by a frequency variator.

Basic construction in AISI 304 STAINLESS STEEL

Polypropylene mesh type A-1061mm

Total installed power: 4.7kW

Group of 2 pulping machines and 250-litre heated tanks for mixing and cooking

INOXPA centrifugal pump model HYGINOX SE made entirely of STAINLESS STEEL, driving the product to exchanger.

UNICUS type HRS dynamic heat exchanger with scraper device to increase the heat transmission coefficient

AVAILABLE DOCUMENTATION













