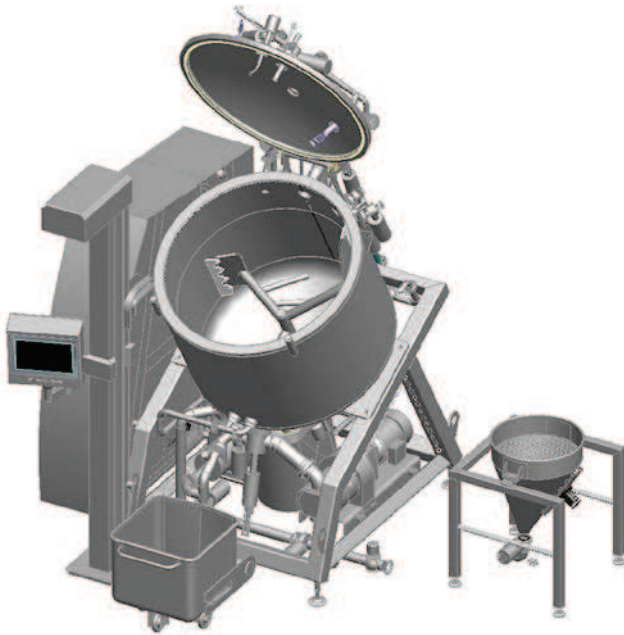


TECHNICAL SPECIFICATION

STEPHAN Combitherm CT800



3D model STEPHAN CT 800 (with optional accessories)

Typical Applications:

- Pureed food
- Baby food
- Spreads
- Processed cheese
- Paté
- Meat emulsions
- Horseradish paste
- Hommos

Standard Execution:

- Processing temperature 95 °C
- Main motor 300 - 3000 rpm
- Automatically operated lid opening/closing
- Automatically operated mixing element
- Double jacket for insulation
- Water dosing device, inductive
- Discharge valve - bottom seat valve
- Siemens PLC, operator panel TP 900

Advantages:

- Flexible and multifunctional
- Short batch times
- Constant product quality
- Operator friendly
- All-in-one process
- Suitable for CIP cleaning process
- Configurable for many different applications
- Easy to integrate in a production line
- PLC controlled process sequences

Options:

- Double jacket heating/cooling
- Direct steam infection
- Vacuum system
- Overpressure execution 125 °C
- Discharge pump
- Discharge microcut
- CIP cleaning possibilities
- Special automation solutions
- Wide range of accessories (steam filter station, special dosing options, lifting and tilting device, etc.)