

MultiVacH



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① AUTOMATIC VALVES

Two-way butterfly valves with feedback signal and visual light inspection for open and close status.

② AGITATOR

Single agitator with Teflon scraper blades and static mixer.

Coaxial type agitator available as an option.

③ TILTING COVER

Manual or electrically operated opening, depending on the vessel size. Automatic locking system as an option.

Equipped with three spray balls for good CIP cleaning, without shadow areas and sight glass with light for product observation during the process.

④ MIXING VESSEL

Conical bottom shape ensure good flow and mixing of product.

Double jacket for heating and/or cooling.
Two separate heating zones as an option.

⑤ DOSING FUNNELS

For easy introducing of the liquid and powdery ingredients.

Automatic dosing of water and other liquid components available as an option.

⑥ HORIZONTAL/VERTICAL INLINE HOMOGENIZER

Standard solution with horizontal type homogenizer and flushed mechanical seals. Different inlets for introduction of powders and liquids.

Vertical type homogenizer available as an option.

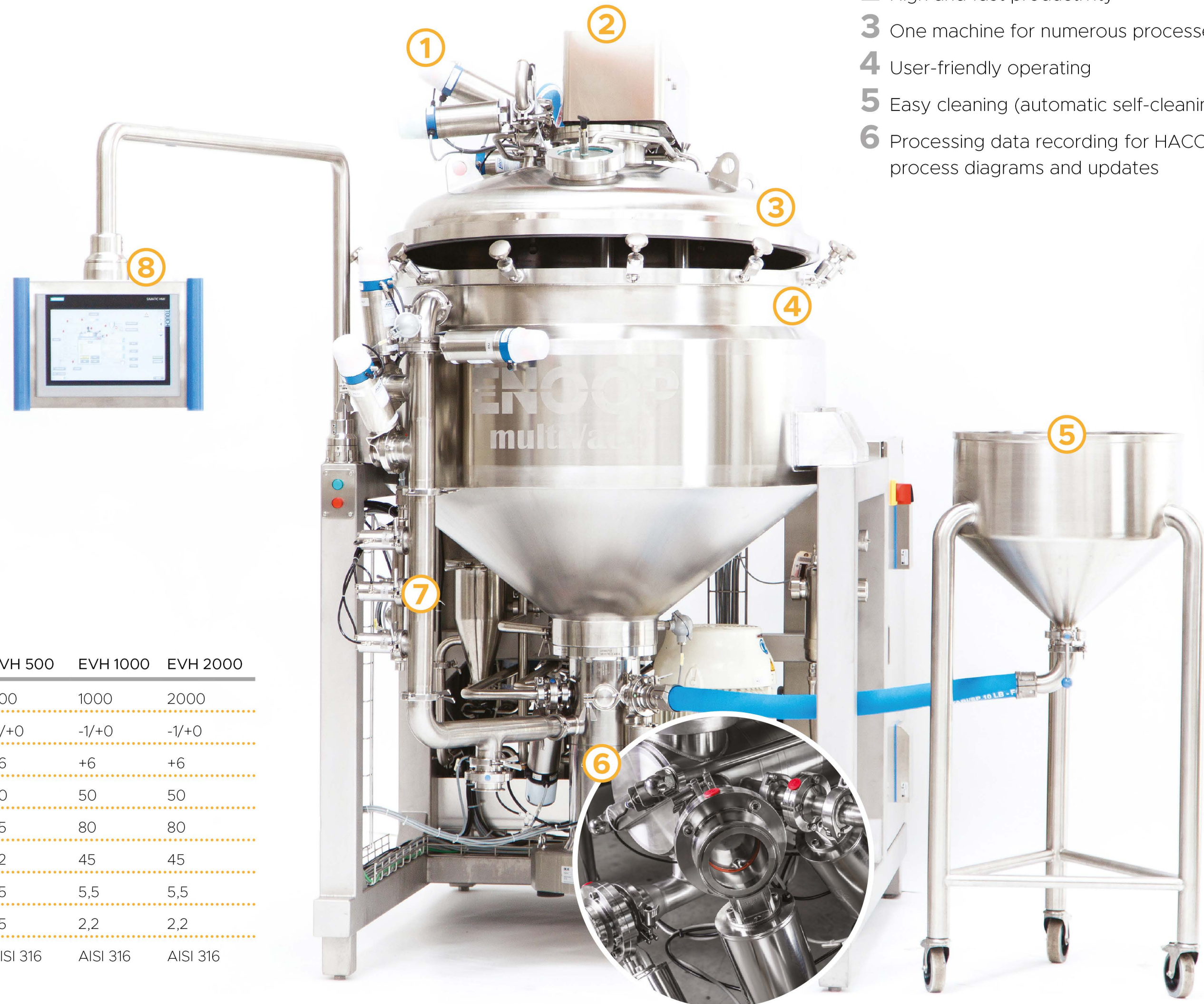
⑦ CIRCULATION PIPELINE

Circulation pipeline for recirculation and homogenization of product.

Direct steam injection available as an option.

⑧ CONTROL SYSTEM

Standard equipped with up to date Siemens PLC, full visualization of the process and touch screen.



ADVANTAGES

- 1 Easy filling and emptying
- 2 High and fast productivity
- 3 One machine for numerous processes
- 4 User-friendly operating
- 5 Easy cleaning (automatic self-cleaning)
- 6 Processing data recording for HACCP process diagrams and updates



TECHNICAL DETAILS

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