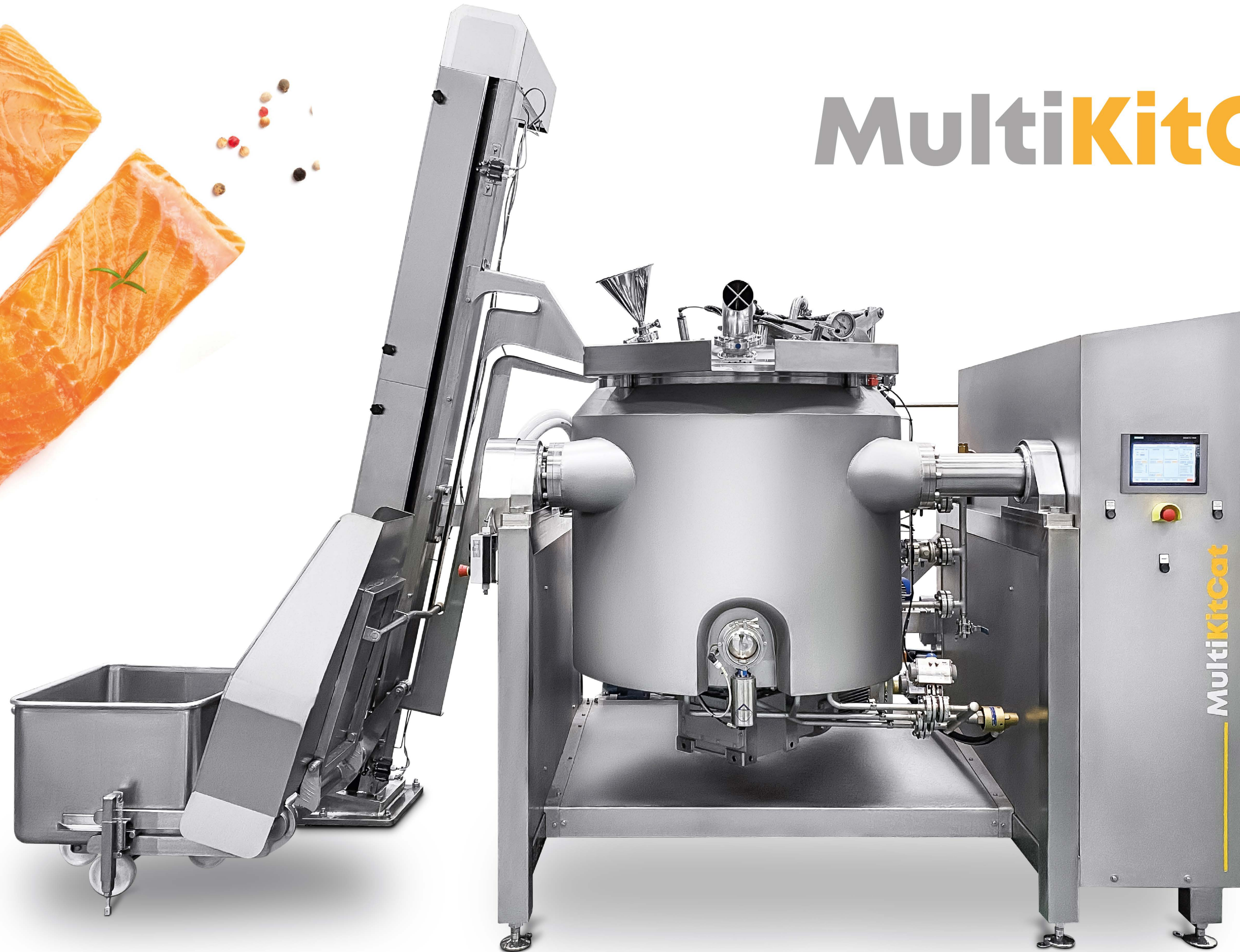


MultiKitCat



ENOOP
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MultiKitCat

① AUTOMATIC OPENING/ CLOSING COVER

Electrically operated opening/closing with automatic locking system.

Standard equipment of the cover:

- sight glass with light for product observation during the process
- electrically driven agitator with scraper
- inflatable seal
- vacuum control valve
- CIP heads

② HEATING / COOLING:

Indirect heating or cooling by double jacket. Optionally separated heating/cooling zones and system for direct steam injection.

③ VACUUM SYSTEM:

Optionally integrated vacuum system.

④ EMPTYING VALVE:

Pneumatic or manual hygienic valve for emptying of the product.

⑤ CONTROL SYSTEM:

Standard equipped with up to date Siemens PLC, full visualization of the process and touch screen. Manual operation or the fully automatic program are the choices for operating the machine.

With the recipe, management system individual process stages can be selected as a sequence and parameter set step by step. Recipe can be stored and recalled for the next production.

⑥ TILTING VESSEL:

Electrically driven tilting vessel system. Tilting up to 95° ensure efficient mixing and easy discharge also of high viscose products.

⑦ AGITATOR DRIVE:

Slow-speed agitator with a frequency converter for speed regulation, from 0 to 25 rpm.

⑧ INTEGRATED LIFTING DEVICE

Optionally integrated lifting device intend for raw material feeding into the vessel by means of euro bins.

TECHNICAL DETAILS

Type		KITCAT 500	KITCAT 1000
Capacity	l	500	1000
Vessel pressure	barg	ATM	ATM
Double jacket pressure (max)	barg	10	10
Main motor power	kW	5.5	11
Speed		Variable	Variable
Material in contact with product		AISI 316 L	AISI 316 L



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