



**Technical Information may change without previous advice.*

***Production of the equipment depends on climatic conditions and locations where installation of the machine is located.*

*****Heated and gas (GLP or GN).*



1. 200 liters of Pasteurized mixture in 2 hours and 30 minutes.

2. Versatility:

Pasteurizer and maturator in one single equipment.

3. Useful volume:

200 liters.

4. Easy cleaning:

Detach cover, inclined bottom for total extraction of the syrup; detach piping and tap for cleaning.

5. Power saving:

Gas heating with closed system, less consumption than the similar equipment in the market.

6. Quality of the pasteurized product:

Homogenization helix with exclusive system of large cutting perimeter.

7. Easy operation:

Controller with pasteurization function at 75°C, 65°C or programmable according to the client's needs; automatic maturation when 4°C is reached; the equipment can work at night without supervision, beginning the following day work with already pasteurized and matured syrup.

8. Robust:

Reinforced helixes and shafts to support large loads; protection system for compressor, agitators and heater.

Model	PP 200
Electrical Installation	220 V or 380 V, Threephase, 50 Hz or 60 Hz.
Consumption of electricity	5.8 kW
Equipment Dimensions (WHL)	950 x 1680 x 1190 mm 37.40 x 68.90 x 46.85 in
Net Weight	280 Kg
Production Capacity	52.8 gal (200 L) in 2.5 hours
LPG gas consumption:	1.12 Kg per 52.8 gallons (200 liters) of heating cycle.
Condensation	Water