

Price List
valid from 01.01.2014

Eurolux Vacuum Processing Plant Type A-50
for Ketchup, Mayonnaise, Dressing, Mustard (other products upon request)
NEW / as good as new
Price: Euro 65.900,-- / unit

Cat-No 14-0050L

available: 1 unit







Height: 1660 mm
Weight: 400 kg

Length: 1800 mm

Width: 1300 mm

General Description

The A-50 disperser, homogenizer and mixing unit is designed for the manufacture of emulsions and suspensions up to 50 litres with a broad range of viscosities.

The advantages of this machine:

The exchangeable homogenizer for attaining optimal quality of the homogenization of a product.

Short turn-on time (up to 60% time savings).

Aseptic design, for fast and easy cleaning.

CIP (Cleaning in Place) (Integrated Cleaning-System) / WIP/CIP.

Guaranteed reproducibility of the process.

High degree of efficiency of the vacuum system (ventilation).

Good heating-conducting coefficient of the double shell (heat exchanger).

Fast and simple disassembly of the homogenizer.

Low degree of wear and tear (low repair costs).

Easy to operate.

Standard construction of the equipment for quick delivery of machines.

Application:

These machines/equipment are used in the food industry for the homogenization, dispersing, emulsifying and pasteurizing of various products – mayonnaise, ketchup, sauces, spices, sweet desserts, jellies, fruit desserts, etc. as well as in the areas of pharmaceuticals, cosmetic (lotions, toothpastes, gels, creams and in the chemical industry.

Batch Size: 10 – 40 Litres

Operating Instructions available

Further technical information upon request

Further Products upon request

All prices are valid Ex-Works, excl. VAT

*Freight Charges: depending on dimensions and destination
Delivery: from D-97753 Karlstadt-Karlburg
Subject to prior sale*

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www.eurolux-ag.com