

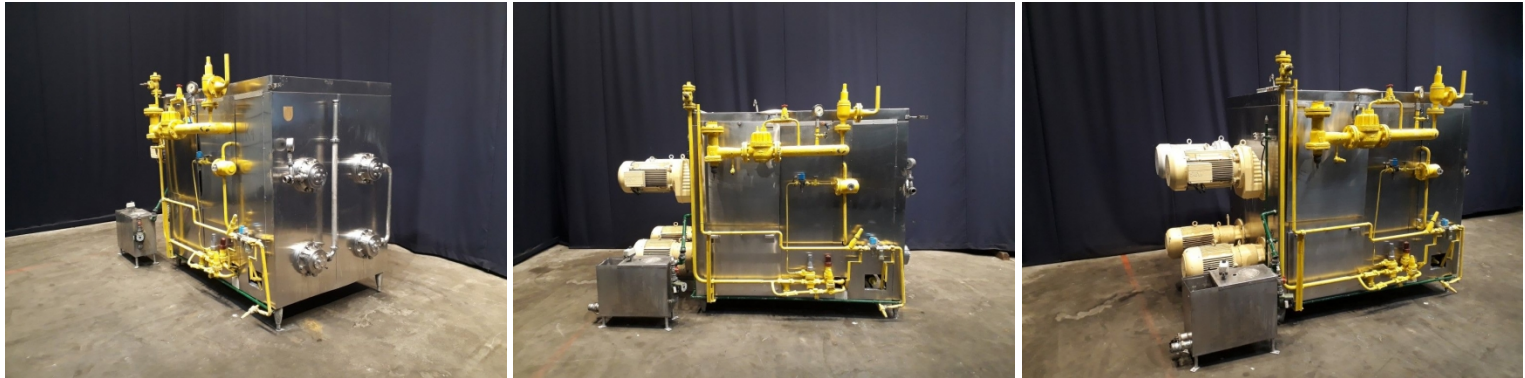


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20-10-01: Crystalliser for margarine

Manufacturer: Schröder, Type: MK04/178-1200



Information

Crystalliser. Scraped surface heat exchanger for margarine for shortening or puff pastry. Product pressure: 50 bar. 4 Product cylinders. Tube: Ø 178 mm and length 1.200 mm. Cooling surface per tube 0,67 m². Rotor: Ø 160 mm with steel knives. Cooling medium: Ammonia, NH₃, max pressure: 17 bar, -20/45°C. 1 ammonia system including Ammoniac control valve (Danfoss). Needed cooling energy: ± 215.000 kcal/h at - 10°C evaporation temperature. Including hotwater tank electric heated for seal water, documentation and spare parts manuals. Excluding controls, hotwater pump.

Description

Offer number	20-10-01
Description	Crystalliser for margarine
Manufacturer	Schröder
Type	MK04/178-1200
Capacity	3.600 - 4.800 kg per hour
Year of manufacture	1976
Serial number	20-439
Power	4 Motors: 11 kW + 11 kW + 22 kW + 22 kW
Weight	± 4250 kg
Conditions	Good
Dimensions (L x W x H)	320 x 185 x 225 cm
Terms of delivery	FCA
Location	The Netherlands