



# SELO



## — SELO KB-SERIES



### Ketchup

The batch process system for ketchup is dedicated for authentic ketchup and starch-based ketchup.

Systems are available for various batch sizes.

#### Range

Capacity 250 to 9000 kg per hour.  
*Other capacities upon request.*

#### Application

- Ketchup



MAYONNAISE / KETCHUP / SAUCES



SOUPS / BABY FOOD



FRUIT & BAKERY



VEGETARIAN AND PLANT-BASED



MEAT PROCESSING



PET FOOD PROCESSING



## — SELO KB-SERIES

*Standard solutions with customized services and recipe development*



### Specifications

- Atmospheric processing vessel
- Optimized UZ stirrer
- Heating via double jacket
- Control Unit with HMI including recipe control
- Flushed Mechanical Seals
- Hygienic design (EHEDG)
- Skid mounted



### Features & Benefits

- Short heating time
- Optimal colour preservation
- Recipes with flexible number of process steps
- Recipe control via HMI
- Engineered for optimal batch times
- Hot and cold filling possible
- Quick change over and low waste at recipe change due to compact design
- Ease of operation and easy maintainable
- CIP prepared
- Optimal Return On Investment



### Options

The batch process system can be extended with the following options, so that the equipment can match your exact requirements:

- Column loader
- Pre-mix tank
- Heating with DSI (Direct Steam Injection)
- Tomato paste unloading unit
- Deaerator
- High Pressure Homogenizer
- Product buffer tank
- CIP (external or CIP in CIP)
- Recipe development
- Technical & operator training



Let's work together!



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