



SELO



— SELO BB-SERIES



Bakery ingredients

The batch process system for bakery ingredients is for high-end ingredients for the bakery industry.

Systems are available for various batch sizes.

Range

Capacity 250 to 2000 kg per hour.
Other capacities upon request.

Application

- Fruit toppings
- Jelly · Fillings
- Caramel creams
- Chocolate creams
- Glace



MAYONNAISE / KETCHUP / SAUCES



SOUPS / BABY FOOD



FRUIT & BAKERY



VEGETARIAN AND PLANT-BASED



MEAT PROCESSING



PET FOOD PROCESSING



— SELO BB-SERIES

Standard solutions with customized services and recipe development



Specifications

- Premix vessel with anchor stirrer
- Full vacuum cooking vessel with anchor stirrer and screw stirrer
- Heating via double jacket
- Evaporation via condenser (THE)
- Control Unit with HMI including recipe control
- Hygienic design (EHEDG)
- Skid mounted

Features & Benefits

- High product integrity
- Designed for high viscose end product
- Both IQF and fresh fruit can be used
- Optimal batch time due to high evaporation capacity
- Homogeneous end product
- Recipes with flexible number of process steps
- Recipe control via HMI
- 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:

- Pectin preparation vessel
- Homogenizer
- Fat melting unit
- Automatic brix control
- Aroma dosing
- Tempering and buffering tank
- Metal detection
- Inline shear mixer
- Recipe development
- Technical & operator training

Let's work together!



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