



# SELO



## — SELO FB-SERIES



## Jam & marmalade

The batch process system for fruit preservatives is dedicated for jam, marmalade, confiture and jelly.

Systems are available for various batch sizes.

### Range

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

### Application

- Jam
- Marmalade
- Confiture
- Jelly



MAYONNAISE / KETCHUP / SAUCES



SOUPS / BABY FOOD



FRUIT & BAKERY



VEGETARIAN AND PLANT-BASED



MEAT PROCESSING



PET FOOD PROCESSING



## — SELO FB-SERIES

*Standard solutions with customized services and recipe development*

### Specifications

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

### Features & Benefits

- High fruit integrity
- Both IQF and fresh fruit can be used
- Optimal batch time due to high evaporation capacity
- Recipes with flexible number of process steps
- Homogeneous end product
- 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
- Defrosting unit
- High speed evaporation unit
- Automatic brix control
- Aroma dosing
- Tempering and buffering tank
- Column loader
- CIP (external or CIP in CIP)
- Metal detection
- Recipe development
- Technical & operator training

Let's work together!



📍 Asveldweg 11  
7556 BR Hengelo  
The Netherlands

☎ +31 (0)541 582 000

✉ info@selo.eu

🌐 www.selo.com