

Sous Vide Bath 378 kg

Model – Sous vide bath 378 kg with pull-out baskets



Standard features

- Designed in polished, stainless steel, material AISI 304
- The baskets are lifted by crane, mounted above the Sous vide bath
- Features a built-in CIP system for automatic cleaning of concealed pipes and exchangers
- Colour touch-screen
- All recipes are made on the touch-screen
- Temperature / data log with USB storage device for self-monitoring
- Cooking programs can be stored
- Remembers and restarts automatically on power failure
- Capacity to cool down 378 kg product from +95°C to +3°C
- Nozzles to achieve the best possible circulation
- Mounted outflow strainer at the bottom of the bath
- Exchanger to prevent the cooling water/ product water to mix with ice water/process water
- Electric heaters for cooking
- Heating period is approx. 40 min with hot water supply of 40-50°C
- At the end of the heating cycle, the hot water is directed to the drain and the cold water is automatically filled into the bath and the cooling process begins. The cold water temperature must be no more than 15°C. If the temperature of the supplied water is higher, it should be mentioned when ordering due to the capacity of the cooler.
- The cool down period depends on product type and the layer thickness

42 pcs pull-out baskets - size L730 mm x W330 mm x H80 mm
3 pcs cage for 14 baskets
3 pcs basket trolley

Remote Chilling Unit ANL-Q 202 Air cooled

- 1 pcs compact chiller with build-in water tank, flow pump and electric control
- Electronic fan control (winter management)
- Freon and environmental control charge is included

Placing of the ANL Chiller air-cooled unit:

The chiller must be placed outside or at a ventilated location due to high heat emission.

The surface under the unit must be flat, smooth and sufficiently strong to withstand the weight of the unit with a full refrigerant load, as well as the normal maintenance equipment. Place the cooler outside in a place that is not exposed to excessive wind (install windbreaks if the wind speed exceeds 2.2 m/s).

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Pull-out baskets as standard, stackable baskets on special order.

Bath

Kg per batch	378 kg
Water capacity	1728
Water consumption	1350 L
Dimensions L x W x H	3364 x 1333 x 1095 mm
Power supply	3x400V + Earth, 50 Hz
Input power	68 kW
Input current, amp	98 A
Drain diameter	100 mm
Cold water	5/4" 3 bar
Hot water	5/4" 3 bar
Glycol/cooling water connection	54mm 2"
Pumps	2 pcs
Electric heating elements	8
Weight with baskets without water	900 kg
Weight with water, baskets, product	2628 kg

Crane

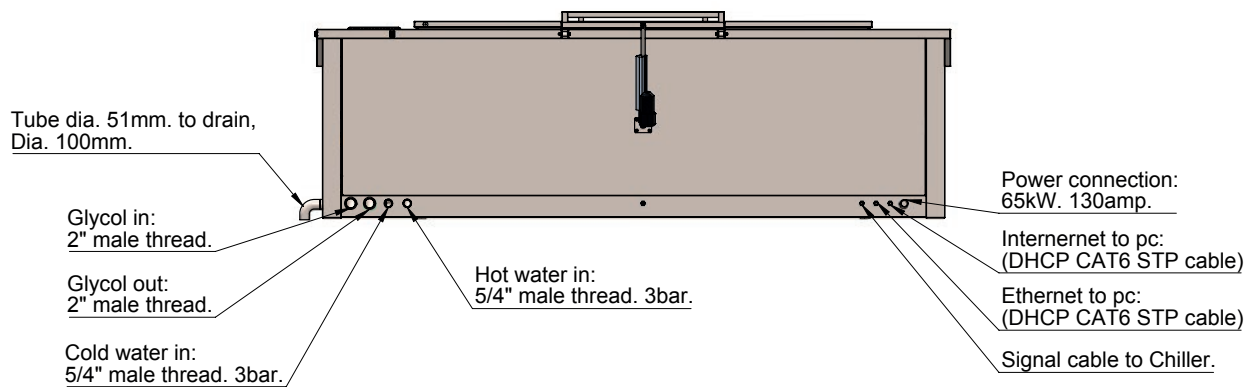
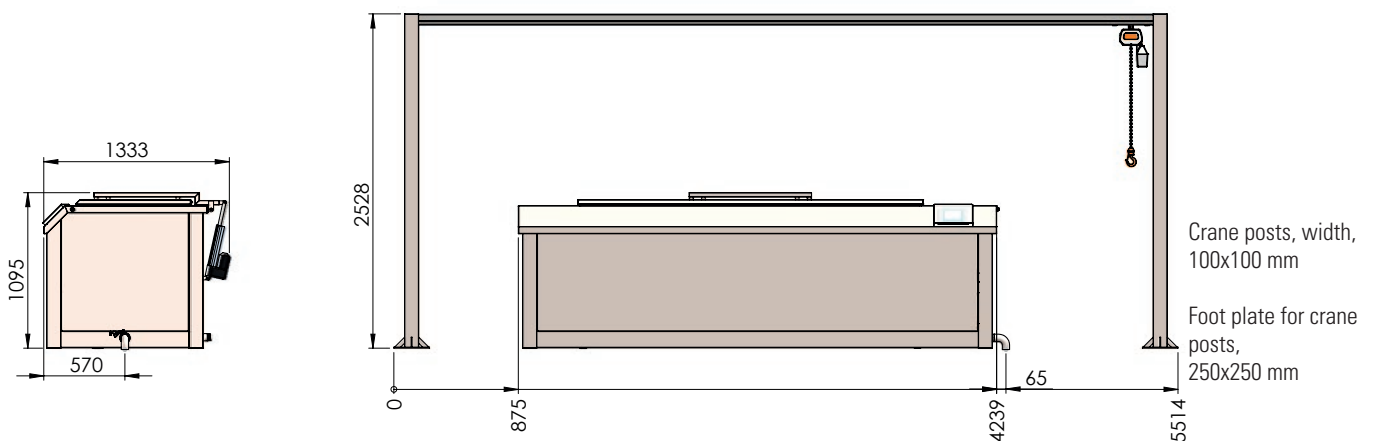
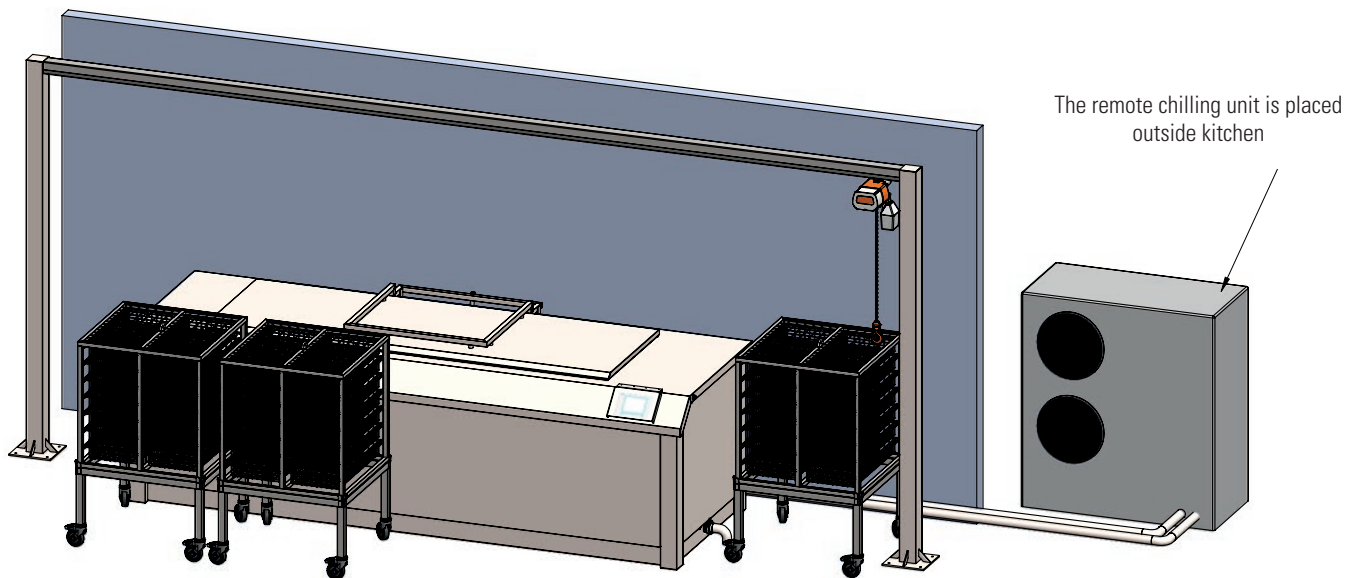
Dimensions, rail length x height	5514 x 2528 mm
CEE plug, supply	230V, 50 Hz
Motor effect	300 W

Chilling Unit ANL-Q 202

Cooling capacity	43,3 kWh at -1°C in flow / + 4°C at return (water-glycol mixture 70/30)
Freon type	R-410 A
Flow pump	1 pcs
Flow rate	7387 l/h by 159 kPa
Power supply	3 x 400 Volt + Neutral + Earth, 50 Hz
Input power	13,8 kW
Input current, amp	27 A
Dimensions L x W x H	1750 x 750 x 1450 mm
Weight including glycol	500 kg

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Glycol / cooling water connection between cooling bath and chiller must be 54 mm stainless steel pipe 2" male thread, maximum 20 m