

T-BC DOUBLE - BOILER (BOIXET)





T-BC DOUBLE-BOILER (BOIXET)

USE

It is used for the final baking of the almond paste in order to obtain soft nougat "Turrón de Jijona".

CONSTRUCTION

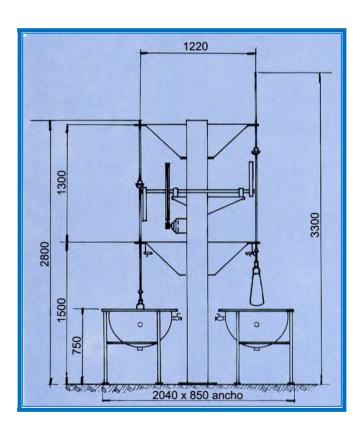
The machine consists of two cast iron false bottomed pots in 5mm carbon steel sheet or 2440 ST35 standard 3/4" tube coil. They have a steam inlet and condensed steam outlet. The machine has all the necessary control and safety elements required to conform to the current legislation governing Pressure Devices. Each pot is assembled on three angular section legs. A central column formed by two "UPN" section girders supports the drive elements and two rods. A stainless steel (AISI-304) mallet with a rounded base in alimentary grade plastic is attached to each rod.

OPERATION

The final product is achieved by combining the proper temperature in the pot with an alternate pounding of the mallet against the nougat paste by means of a cam mechanism.

NOTE

The manufacturer reserves the right to make partial or total modifications to the measurements or design of this machine without such changes forming grounds for complaint.



CHARACTERISTICS

MODEL	T-BC
POWER (kW)	0'37
CAPACITY (kg)	50
VOLTAGE AT 50 Hz. (Volts)	230 / 400 (three-phase)
NET WEIGHT (kg)	660



