

MEAT PROCESSING MACHINE

Food Sausage Cooking Vat

PRODUCT CODE	CATEGORY	ORIGIN
EQMH-CHINA-MY3172027	Meat Processing Machine	China, exported worldwide



Description

An electrically heated cooking vat built entirely in acid-resistant steel, with thermal insulation and a tightly fitting lid. Bowl capacities run from 200 to 1,000 litres, and the dimensions can be customised to the space available. The vat is designed to run automatically under a Mikster INDU 50 controller, which monitors and holds the process parameters through the cycle. That repeatability is the reason for the controller rather than a thermostat: cooked sausage quality depends on holding a temperature curve, and a vat that needs an operator watching it produces a different result on every shift. The heat exchanger design is specific to this vat and works with high-grade thermal oils, giving high thermal efficiency. On a vessel of this size running daily, that efficiency is a direct operating cost saving rather than a specification detail.

Request a quotation

Send your capacity, voltage and destination port and we will reply with drawings, a price and a lead time within one working day.

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