

Kovatherm

Rapid cooling or cooking

Reducing lead time

As a cooling boiler, in combination with our cooking boiler, the advanced Kovatherm offers an optimal balance for a full batch process. Cooling time is significantly reduced thanks to the enlarged heat exchange surface. This leads to an increased capacity and improved efficiency.

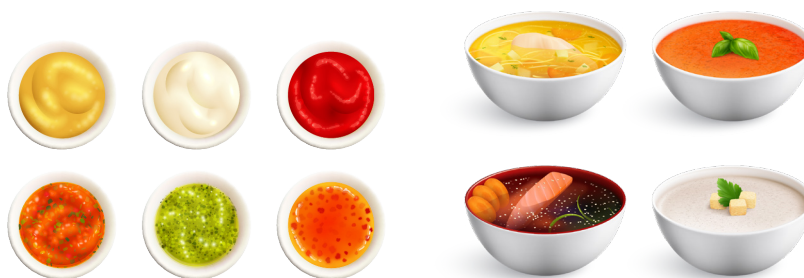
Benefits

- ✓ Traceability through batch process
- ✓ Up to 40% faster process time
- ✓ High heat transfer ensuring rapid heating or cooling
- ✓ Heating by steam or water
- ✓ Cooling by water or glycol

Applications

Preparation, mixing, cooking and cooling of, among others

- sauces
- soups
- fruit



Specifications

Kovatherm

Product entry

Topside or bottomside

Volumes

Volumes from 500 litres possible

Materials

The Kovatherm is made with high-quality materials. The product to be processed determines the material requirements: Stainless steel 304/316/Duplex.

Insulation

Wall and bottom

Finish

Product contact parts grinded $Ra < 0,8 \mu m$

Design

PED, design EN 13445, in accordance with EHEDG guidelines. Other codes and guidelines possible

Agitator

Scraped anchor agitator -
3 arms, bottom-driven with blockingparts



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