



— SELO MB-SERIES

Mayonnaise & dressings

The batch process system for mayonnaise and dressings is dedicated for high-end emulsions.

Systems are available for various batch sizes.

Range

Capacity 250 to 9000 kg per hour.
Other capacities upon request.

Application

- Mayonnaise (Full fat)
- Mayonnaise (low fat)
- Dressings
- Ketchup



MAYONNAISE / KETCHUP / SAUCES



SOUPS / BABY FOOD



FRUIT & BAKERY



VEGETARIAN AND PLANT-BASED



MEAT PROCESSING



PET FOOD PROCESSING



— SELO MB-SERIES

Standard solutions with customized services and recipe development



Specifications

- Full vacuum processing vessel
- Stirrer including wall scrapers
- Homogenizer with pumping functionality
- Control Unit with HMI including recipe control
- Flushed Mechanical Seals
- Hygienic design (EHEDG)
- Skid mounted



Features & Benefits

- Guaranteed homogeneous end product, with constant droplet size
- Circulation over homogenizer
- Recipes with flexible number of process steps
- Recipe control via HMI
- Both hot and cold processing possible
- Engineered for optimal batch times
- 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:

- Double jacket for heating and/or cooling
- DSI (Direct Steam Injection)
- Vacuum cooling
- CIP (external or CIP in CIP)
- Oil Buffer
- Vegetable pasteurisation and dosing (post-mix)
- Product buffer tank
- Recipe development
- Technical & operator training



Let's work together!



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