



— SELO CB-SERIES



Sauce

The batch process system for sauce is for producing all type of sauces with or without particles.

Systems are available for various batch sizes.

Range

Capacity 250 to 10.000 kg per hour.
Other capacities upon request.

Application

- Pasta sauce
- Marinade
- Chili Con Carne
- Béchamel sauce
- Pizza sauce
- Oriental sauce
- Sambal
- Satay sauce



MAYONNAISE / KETCHUP / SAUCES



SOUPS / BABY FOOD



FRUIT & BAKERY



VEGETARIAN AND PLANT-BASED



MEAT PROCESSING



PET FOOD PROCESSING



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Standard solutions with customized services and recipe development



Specifications:

- Atmospheric processing vessel
- Optimized anchor stirrer
- Heating via double jacket
- Control Unit with HMI including recipe control
- Flushed Mechanical Seals
- Hygienic design (EHEDG)
- Skid mounted

Features & Benefits

- Short heating time
- Optimal colour preservation
- Recipes with flexible number of process steps
- Recipe control via HMI
- 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
- Smooth homogeneous sauces and sauces with vegetable parts, without damaging the vegetable parts

Options

The batch process system can be extended with the following options, so that the equipment can match your exact requirements:

- Column loader
- Pre-mix tank
- Heating with DSI (Direct Steam Injection)
- Tomato paste unloading unit
- Product buffer tank
- CIP (external or CIP in CIP)
- Recipe development
- Technical & operator training

Let's work together!



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