



— SELO SB-SERIES



Soup

The batch process system for soup is dedicated for a high quality product with different ingredients such as vegetables, meat and fish.

Systems are available for various batch sizes.

Range

Capacity 250 to 3000 kg per hour.
Other capacities upon request.

Application

- Soup with Vegetables
- Soup with Meat
- Soup with Fish



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

- Hemispherical tank
- Sickle stirrer
- Heating via double jacket
- Control Unit with HMI including recipe control
- Hygienic design (EHEDG)
- Skid mounted



Features & Benefits

- High product integrity
- Wide range of ingredients can be used
- Homogeneous end product
- Recipes with flexible number of process steps
- Recipe control via HMI
- 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 unit can be extended with the following options, so that the equipment can match your exact requirements

- Pre-mix vessel
- Direct Steam injection
- Homogenizer
- Drum unloading unit
- Buffering tank
- Column loader
- CIP (external or CIP in CIP)
- Recipe development
- Technical & operator training



Let's work together!



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