



# SELO



## — SELO BB-SERIES

## Bakery ingredients

The batch process system for bakery ingredients is for high-end ingredients for the bakery industry.

Systems are available for various batch sizes.

### Range

Capacity 250 to 2000 kg per hour.

*Other capacities upon request.*

### Application

- Fruit toppings
- Jelly · Fillings
- Caramel creams
- Chocolate creams
- Glace





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*Standard solutions with customized services and recipe development*



### Specifications

- Premix vessel with anchor stirrer
- Full vacuum cooking vessel with anchor stirrer and screw stirrer
- Heating via double jacket
- Evaporation via condenser (THE)
- Control Unit with HMI including recipe control
- Hygienic design (EHEDG)
- Skid mounted

### Features & Benefits

- High product integrity
- Designed for high viscose end product
- Both IQF and fresh fruit can be used
- Optimal batch time due to high evaporation capacity
- 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 system can be extended with the following options, so that the equipment can match your exact requirements:

- Pectin preparation vessel
- Homogenizer
- Fat melting unit
- Automatic brix control
- Aroma dosing
- Tempering and buffering tank
- Metal detection
- Inline shear mixer
- Recipe development
- Technical & operator training

*Let's work together!*

**SELO**

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