

## DISSOLVING PLANT-1S

The plant is suitable for preparation and heating of the preserving fluid for preserved food (i.e. brine, syrup).



Approximate  
production range:  
500 – 5,000 liters/hr



NOTE: the machine base is manufactured with robust stainless steel frame, all components subject to corrosion are made of stainless steel and all the parts in contact with the product are manufactured according to the current EU regulations on this subject.

### MANUFACTURING CHARACTERISTICS:

The machine, completely made of stainless steel, consists of the following essential parts:

- A robust frame to support all machine components equipped with height-adjustable feet;
- Lower tank for fluid and solid flavouring mix preparation (salt, sugar), equipped with heat exchanger powered by a steam unit, temperature sensor, level displaying device, overflow discharge;
- Solid flavouring loading hopper (salt, sugar);
- Upper tank for heated and flavoured fluid storage, equipped with heated coil by steam inlet, temperature sensor, level displaying device, overflow discharge;
- Control panel with PLC included;
- Safety devices in compliance with the EU regulations. All components subject to high temperatures are duly protected by insulation and carters.

The transmission of different movements is obtained by means of pneumatic system and electric motors.

## OPERATING PRINCIPLE:

Process cycle can be summed as follows:

- Lower tank filling with liquid ingredients (i.e. water and vinegar) for the basic mixture preparation;
- Solid ingredients insertion (i.e. salt, sugar) in the specially provided loading hopper;
- Desired temperature setting, by means of a thermo-regulator with panel, for the mixture heating in the lower tank;
- Mixture heating in the lower tank by means of liquid transit through the heat exchanger;
- Conveying of the heated mixture, by means of recirculation pump, in the lower tank;
- Solid ingredient addition and dissolution (salt, sugar) into the mixture during the heating phase;
- Final solution transfer into the upper storage tank by means of the aforesaid recirculation pump;
- Maintenance temperature setting, by a thermostat, in the upper storage tank;
- Mixture heating in the upper storage tank by means of a steam coil;
- Product feeding to the gravity filling machine or the vacuum filling machine (preserving fluid taking is controlled and managed through the automatic system of level sensors of the filling machine itself, through its mechanisms).

OPTIONAL available upon request:

Syrup density meter (Brix), PH meter (In case of detecting of too low a value in comparison with the desired one, operator can intervene adding an additional acid ingredient - such as vinegar - in the solid flavouring loading hopper).



## ADVANTAGES:

- Process cycle complete automatic management;
- Manufacturing component high resistance to prolonged contact with corrosive substances with consequent long-lasting effect;
- Easy access to inner components for cleaning and maintenance.



## RELATED MACHINES:

Gravity filling machine / Vacuum filling machine.

NOTE: machine images appearing in the present folder are indicative only and could differ from the last model in production.

TECNOCEAM S.R.L.  
Strada Nazionale Est, 11  
43044 Collecchio (PR) - ITALY  
Ph. 0521833738 - Fax 0521 834087  
info@tecnoceam.com  
www.tecnoceam.com

