



**DL LAB50**

## MULTI-FUNCTIONAL BENCH

Following the growing of small and compact plant for food preparation demand, we have designed a multi-function bench for jam, marmalade, tomato sauce and sauces.

It is enough a single bench to set up a laboratory, in fact with LAB50 you can cook, concentrate and mix, under vacuum or in atmosphere conditions, blanching fruit and vegetables, dosing the product still warm, and pasteurize full and capped vessels.

The bench is composed of three section:

- a basin for the under vacuum cooking complete with an agitator, that offers significant advantages in terms of a little oxidation of the product and colour keeping;
- a section to dose the product coming from the first section;
- a pasteurizer tank which, as allowing the thermal treatment of the vessels, could be used to blanch fruit and vegetables using a basket with special holes.

A control panel allows you to set all the parameters and save recipes.

The bench is heated by electricity and it is placed on wheels. That allows installing the unit wherever you want, also in rural areas.

It is also possible to realize a fixed version of the machine, that, in this case, will be connected to an external steam plant.