

TRIMMING TABLE

Brand: ARGON
Ref.: ARG-CLM

Function

Trimming fruits and vegetables

Features

- 304L stainless steel construction
- Thickness 20/10.
- Dimensions: 2000 mm x 800 mm •
- Height: 850 mm •
- Cutting surface in high density polyethylene special for food
- Polyethylene thickness 20 mm
- Polyethylene dimensions: 1000 mm x 800 mm •
- Height-adjustable 304L stainless steel base •
- Technical instructions in French



WASH TANK

Brand: ARGON

Ref.: ARG-CLM

Function

Washing Fruits and vegetables: carrots, olives, potatoes, etc.
Manual unloading of products into the tank

Features

- 304L stainless steel construction, thickness 20/10.
- Dimensions: 800 x 500 x 400 mm.
- Stainless steel base on casters.
- Caster, 2 of which are self-locking •
- Rounded nail work surface
- Tank with rounded bottom for easy emptying •
- High pressure watering spray,

Accessories

- M pipes for food grade reinforced plastic draining.
- Fixing by stainless steel collar.
- Two sets of baskets adapted to the stainless steel mesh tank for handling products.
- Mesh opening compatible with items to be evacuated and products such as: carrots, olives, potatoes, etc.
- Technical manual.



TUBULAR PASTEURIZER FRUIT OR LIGHTLY PULP JUICE

Brand: ARGON
Ref.: ARG-PT200

The Pasteurizer of clarified or slightly pulpy fruit juices (filtered fruit juices/citrus juices) ARGON ARG-PT200 and a tubular Pasteurizer machine, food plates in pâté for fruit vegetables milk drinks...

Mini high pressure tubular fruit juice pasteurization machine, mainly composed of tank, stirring device, heating device, base, circulating water pump, a circulating water circuit and a refrigeration device.

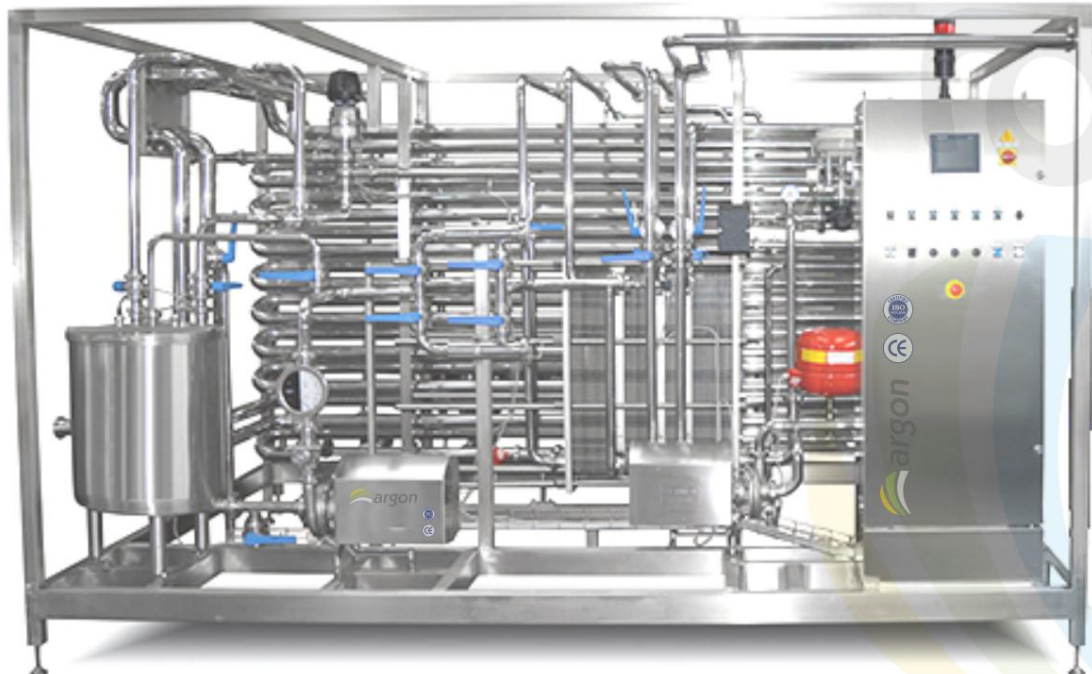
The tank has a stirring device which can evenly heat the pasteurized fruit juice or milk produced by the bus sterilizer is limited. The active ingredients in the fresh juice are preserved to ensure the nutrition of the juice is fresh and original.

Specially designed for fruit particles and high viscosity, The ARG-PT200 system is specially designed for processing high viscosity products or with fruit particles up to 7mm in size.

This requires selecting different pumps, pipes and heat exchangers. The ARG-PP50 is supplied with Surface Scratched Heat Exchangers (SSHE) with a large inlet and outlet to handle large particles. You can combine the ARG-PT200 with our ARG-HT220 or ARG-HT320 systems for particles less than 4mm in size.

For larger fruit particles, we advise using a dedicated treatment system. • Low shear pump • Process fruit pieces and other particles up to 7mm, or fibers up to 25mm • Process viscosities up to 10,000 cps. • Extremely easy to use

• Integrated CIP and SIP installation



TUBULAR PASTEURIZER FRUIT OR LIGHTLY PULP JUICE

Brand: ARGON
Ref.: ARG-PT200

Features

- Electric heating by electric resistance, arrangements for installing the heating device to be specified by the bidder, the heating circuit must be able to be disconnected from the exchangers.
- Product inlet temperature: ambient temperature.
- Internal temperature (product) to reach approximately: 100°C.
- Measuring device by thermocouple or PT100 probe, the probes must be equipped with sockets allowing their connection to a measuring unit or to a pasteurizing value calculator integrator.
- The parameters to be measured are:
 - The inlet and outlet temperature of the product to be treated.
 - The inlet and outlet temperature of the heat transfer fluid.
 - The inlet and outlet temperature of the refrigerant.
- Flow rate of product to be treated: 500 liters/hour.
- Data recording measuring unit.
- Device for calculating the flow:
 - The product to be treated.
 - Heat transfer fluid and refrigerant circulating in the double envelope.
- SMS or DIN stainless steel connection for filler and buffer tank connection
- Mounting on a mobile chassis with self-locking wheels
- 3-way valve allowing heat transfer fluid or refrigerant fluid to pass through the installation without dismantling pipes.

Regulation and Control

- Digital display of heating fluid inlet and outlet temperatures.
- Display exchanger inlet and outlet temperature: product
- Flow control/regulation (by pump setting)
- Temperature control/regulation:
 - Heating circuit temperature.
 - Cooling circuit temperature.
- Recording of installation temperatures on paper
- Connection panel allowing the temperature probes to be connected to a measuring unit/data logger.

Construction

- In 304L stainless steel fluids / connection
- Voltage of 380 V - 50Hz
- Cold water/brine water: quick connection with piping to the brine generator.
- Compressed air inlet via quick coupling.

Construction of the interchange

- The equipment must include a tubular exchanger • The organization of connections to the hot water production plant and to the chilled water unit must be organized accordingly
- The holding device must ensure a minimum holding time of 3 min • The equipment must be equipped with an automatic juice recycling device in the event of a drop in temperature
- The cooling device must make it possible to regulate the outlet/ bottling temperature of the product

Comes with

- Adapted pipes and accessories.
- Launch tank, capacity of 50 liters.
- Adjustable volumetric pump 500L/h. • Pack of 2000 recording papers.
- Technical notice Fr/En.



SINGLE WALL TANK

Brand: ARGON
Ref.: ARG-F30

Function

We offer you a wide choice of single-walled stainless steel tanks up to 2000 liters.
We also offer special tanks, stainless steel tanks. custom made.

Features

- Working capacity of 30L.
- Single wall tank with lid.
- Structure in 304L stainless steel.
- Side draw-off tap guaranteeing complete emptying of the tank.
- ¼ turn threaded tap.
- Faucet allowing the connection of the connection pipes to the other devices of the installation.
- Stainless steel SMS or DIN connection.
- Stainless steel base on casters with brakes.
- Stainless steel SMS or DIN connection.

Accessories

- Stainless steel SMS or DIN connection
- Technical manual.



ENZYMATION TANK DOUBLE ENVELOPE

Brand: ARGON
Ref.: ARG-FZ30

Function

Double jacketed enzymation storage tank.
Double-jacketed tank with tapping for double-jacketed filling.
Mounting on platform with base.
tank movable using a pallet truck.

Features

- Working capacity of 30L.
- Heating temperature: +100°C.
- Heating by regulated electric immersion heater.
- Stirrer mounted on lid
- Regulation of stirring speed.
- Removable ½ opening lid.
- Protected opening.
- In-axis withdrawal valve with decanter elbow, closed by ¼ turn valve
- Stainless steel SMS or DIN connection
- Double casing connection for passage of temperature probes
- 304 L stainless steel tank
- Double jacket purge valve.
- Control box.
- Display of operating parameters
- Power supply 380 V – 50 Hz
- IP55 control cabinet.



Accessories

- PT100 measuring probes for measuring the temperature of the product and the heat transfer fluid
- Technical manual.

