

BATCH SANITIZER

Model Number: ME-HWS-B



PRODUCT DESCRIPTION

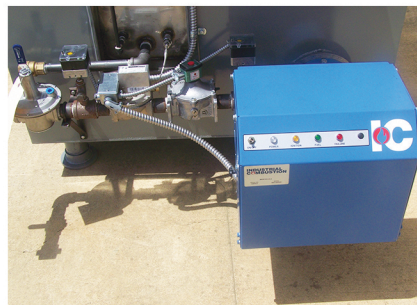
The Batch Sanitizer is a specialized machine that is used to sanitize the in-shell pecan in a continuous manner. This sanitizer (pasteurizer) submerges the in-shell pecan in hot water for a period of time determined by the user. The temperature of the water can be set by the user, and the temperature is maintained with the on-board thermostat. The machine has a stainless steel inner tank and heat pipes that will provide years of service. We offer three models: a single basket/single burner, a double basket/single burner, and a double basket/double burner sanitizer.

SPECIFICATIONS

The capacity, estimated crated weight, and dimensions all vary based on the sanitizer model.

FEATURES

- Industrial grade controls and components.
- Heavy duty construction
- Stainless steel inner tank and heat pipes.
- Very low maintenance; virtually no moving parts.



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LOCATION
Mansfield, Louisiana

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WEBSITE
www.me-equip.com