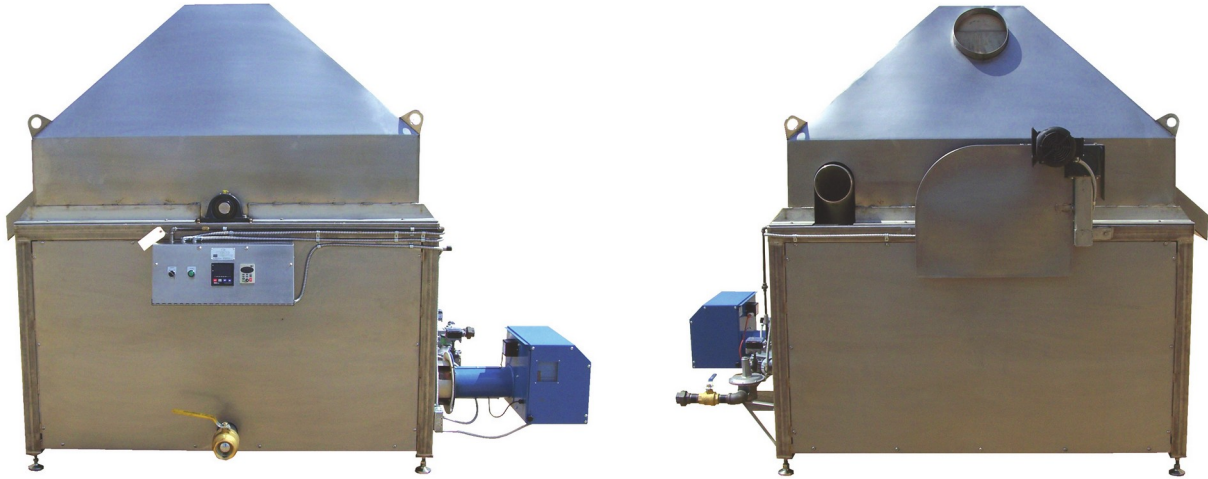


CONTINUOUS SANITIZER

Model Number: ME-HWS-C-(1000, 2000)



PRODUCT DESCRIPTION

The Continuous Sanitizer is a specialized machine that comes in either a single (1000) or a double (2000) size. This machine is used to sanitize the in-shell pecan in a continuous manner. The sanitizer (pasteurizer) submerges the in-shell pecan in hot water for a period of time which is set by the user. The machine uses a stainless steel bucket to convey the product through the hot water. Close manufacturing tolerances ensure that even the smallest pecan does not remain in the tank. The temperature of the water can also be set by the user, and the temperature is maintained with the on-board controller.

SPECIFICATIONS

Single Continuous Sanitizer

Capacity: 7,000-1,300 lbs/hr

Weight : 3,000 lbs

Dimensions: 81" W x 109" L x 86" H

Double Continuous Sanitizer

Capacity: 14,000-2,600 lbs/hr

Weight: 4,000 lbs

Dimensions: 104" W x 109" L x 86" H

FEATURES

- Industry's first paddle wheel design eliminates chain and reduces maintenance
- Hood design reduces vapor and increases worker safety
- Proven as an adequate kill step
- Easy clean design
- Heavy duty stainless steel construction
- Variable Speed Drive



modern electronics & equipment, inc.

LOCATION
Mansfield, Louisiana

CONTACT
318-872-4764

WEBSITE
www.me-equip.com