

kettle autoclave for crafts business

With the **VOSS PRAKTIK** kettle autoclave you can venture into food and pet food production, by making it possible to sterilise and pasteurise your packaged goods.

The **VOSS PRAKTIK** kettle autoclave is perfectly suited for farm shops, caterers and all producers, who are taking their first steps into legally compliant preservation of food products.

The corpus is completely fabricated from stainless steel and meets the hygienic requirements of all production sectors. The bevelled cover plate as well as transport wheels at the base plate ensure an optimum mobile work environment.

Packages

- Cans 🔽
- lars and bottles
- Plastic cups and bottles
- Aluminium and plastic shells

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 - Pillow bags and pouches

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 - Vacuum packs

Branches

- Food production
- Petfood production
 - Pharmacy



The separate control box can be mounted on any wall, and with the modern controller you can prepare, store and start the application for your individual thermal process.

You can upgrade the **VOSS PRAKTIK** with a wide range of options and accessories to match your individual requirements.

Standard equipment

- ✓ Core temperature sensor
- ✓ Safety drain cock
- Acoustic signal holding phase end
- Mobile execution

Options

- Baffle plate at the water intake
- USB interface
- LAN connection
- Customisation
- Maintenance and support contract
- Programming

Accessories

- Feeding baskets
- Lifting handle
- Layer pads
- **■** Software for visualisation
- Software for data collection

Modelswidth *depth*height*volumeheatingconnected loadVOSS PRAKTIK 160 E85010501730160 ltr.Electrical16 kW

^{*} maximum dimensions in mm, with attachment parts and opened lid. Additional dimensions you will find on our website under product overview: VOSSpro.de/PRAKTIK