

KW

STEAM-CURING BOILER

Application: Thermal processing of meat, pork-meat and other products from meat, poultry and fish.

Available processes: steam-curing, boiling.

Standard equipment: boiler cover equipped with a seal and self-stopping hinges, microprocessor controller, control cabinet, electro-pneumatic valve controlling the steam inflow (applies to steam boilers), steam condensate drain valve (applies to steam boilers), closed-circuit pipe-coil (applies to steam boilers), intermediate heating agent – oil jacket (applies to electric boilers),

Characteristics:

- Working agent - water
- Boiling occurs inside the boiler (max. temp. 100°C)
- System for automatic control of the technological processes operating based on the direct temperature measurements inside the boiler and the baton (a pork-meat article)
- The boiler body is made from acid-resistant materials
- The boiler is thermally insulated
- The boiler cover is insulated, equipped with a seal and 2 self-stopping hinges.



Boiler type	KW-400	KW-600	KW-800	KW-1000	KW-1200
Usable cauldron capacity	400	600	800	1000	1200
Personnel required	1 person	1 person	1 person	1 person	1 person
Maximum temperature [°C]	100	100	100	100	100
Dimensions					
Width [cm]	116	116	116	161	161
Height [cm]	115	115	115	115	115
Depth [cm]	121	121	121	121	121
Total weight [kg]	340	360	380	520	540
Heating type	Steam	Steam	Steam	Steam	Steam
Heating steam					
Pressure [MPa]	0,2	0,2	0,2	0,2	0,2
Consumption [kg/h]	45	60	75	95	105
Heating type	Electric	Electric	Electric	Electric	Electric
Electric power					
Heating power [kW]	12	18	18	24	30
Power supply voltage [V,Hz]	3 x 230/400,50	3 x 230/400,50	3 x 230/400,50	3 x 230/400,50	3 x 230/400,50



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KW



Please mark the chosen alignment and equipment in the check boxes below

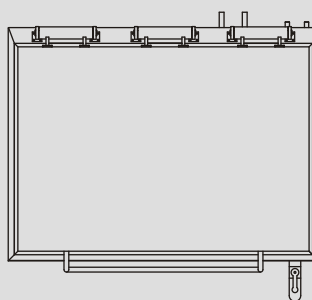
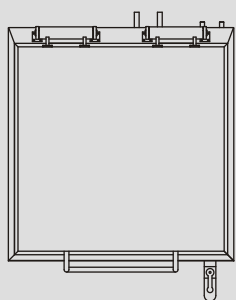
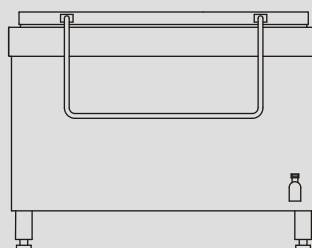
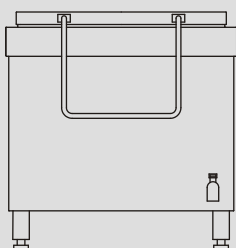
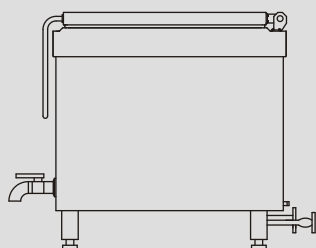
☐ KW-400

☐ KW-1000

☐ KW-600

☐ KW-1200

☐ KW-800



drawings

Optional equipment:

- ☐ Perforated basket
- ☐ Basket unloading stand
- ☐ Electro-winch with a rolling cart (max. capacity 1000 kg)
- ☐ Roller system beam
- ☐ Pneumatic cover opening
- ☐ Overlap

optional equipment

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