



MINIDARY WITH GAS HEATING (BAIN MARIE)

TCG-036 TCG-055 TCG-115 TCG-142 TCG-200
TCG-330 TCG-390 TCG-520

With these minidairies, you can heat and cool milk to produce alimentary milk (pasteurized), cheese and ricotta. Suitable for heating up to 75 ° C (up to 95 ° C with expansion vessel option). Heating is achieved by included gas burner (atmospheric), while cooling is done by circulation of tap water or chilled water (externally supplied)..

Description:

- Double jacket vat
- Made of stainless steel AISI 304.
- Finishes suitable for food;

Equipment:

- Discharge product DN50;
- "bain marie" jacket suitable for heating over a flame;
- Isolated burner housing;
- Removable cover (2 semi lids)
- Atmospheric Burner (gas), equipped with:
 - gas valve
 - pilot flame with safety against accidental switch off
 - piezoelectric button for igniting of the pilot flame
 - floor protection shield



Options:

- TCG-xxx/1 Mechanic thermostat (stops heating at set temperature).
 TCG-xxx/3 Expansion vase (needed for heating up to 95°C) with automatic water level reintegration and support clamp.
 TCG-xxx/5 Valve protection cover (stainless steel)
 TCG-xxx/6 Handrail on top outside of kettle
 TCG-xxx/7 Fixed speed motoreducer with dismountable stirrer
 TCG-xxx/8 Variable speed control of stirrer (with Inverter)
 TCG-xxx/9 Application of 4 s.s. wheels
 TCG-xxx/12 Application of adjustable feet
 TCG-xxx/22 electronic temperature management of heating and cooling
 TCG-xxx/70 Fixed speed motoreducer with dismountable stirrer (IP67 version)

Technical Data:

Model	Capacity (l)	Int. Diam. (cm)	Power (KW)	Diam. Fume Exhaust (mm)	Dimension (w x l x h cm)	Weight (kg)
TCG-036	36	45	11	120	63x57x72	33
TCG-055	55	50	11	120	68x62x72	36
TCG-115	115	65	24	150	82x76x72	55
TCG-142	142	70	26	150	87x81x72	66
TCG-200	200	80	34	180	97x91x81	89
TCG-330	330	90	34	180	107x101x90	117
TCG-390	390	100	34	180	117x116x104	130
TCG-520	520	110	45	180	127x126x114	160