



INVERTED SUGAR

Systems for the preparation, storage and metering of invert sugar with cooker and cooled storing tank.



FOOD INDUSTRY



APPLICATIONS Bakery, confectionery



Conform to current EU security standards
Certified with the University of Bologna



INVERTED SUGAR

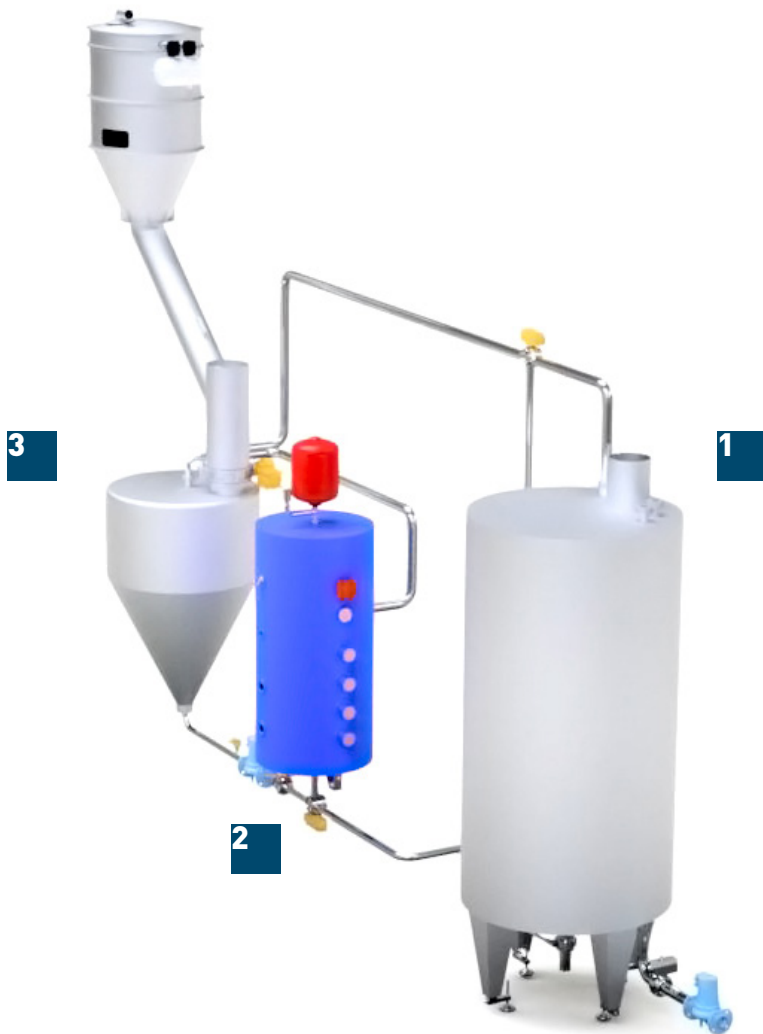


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Production tank (1)
 Exchanger fed by refrigerant - glycol
 or water (2)
 Storing tank (3)
 Weighing cells (4)



T° check
with sensors



Double jacket, or heated,
or insulated tanks



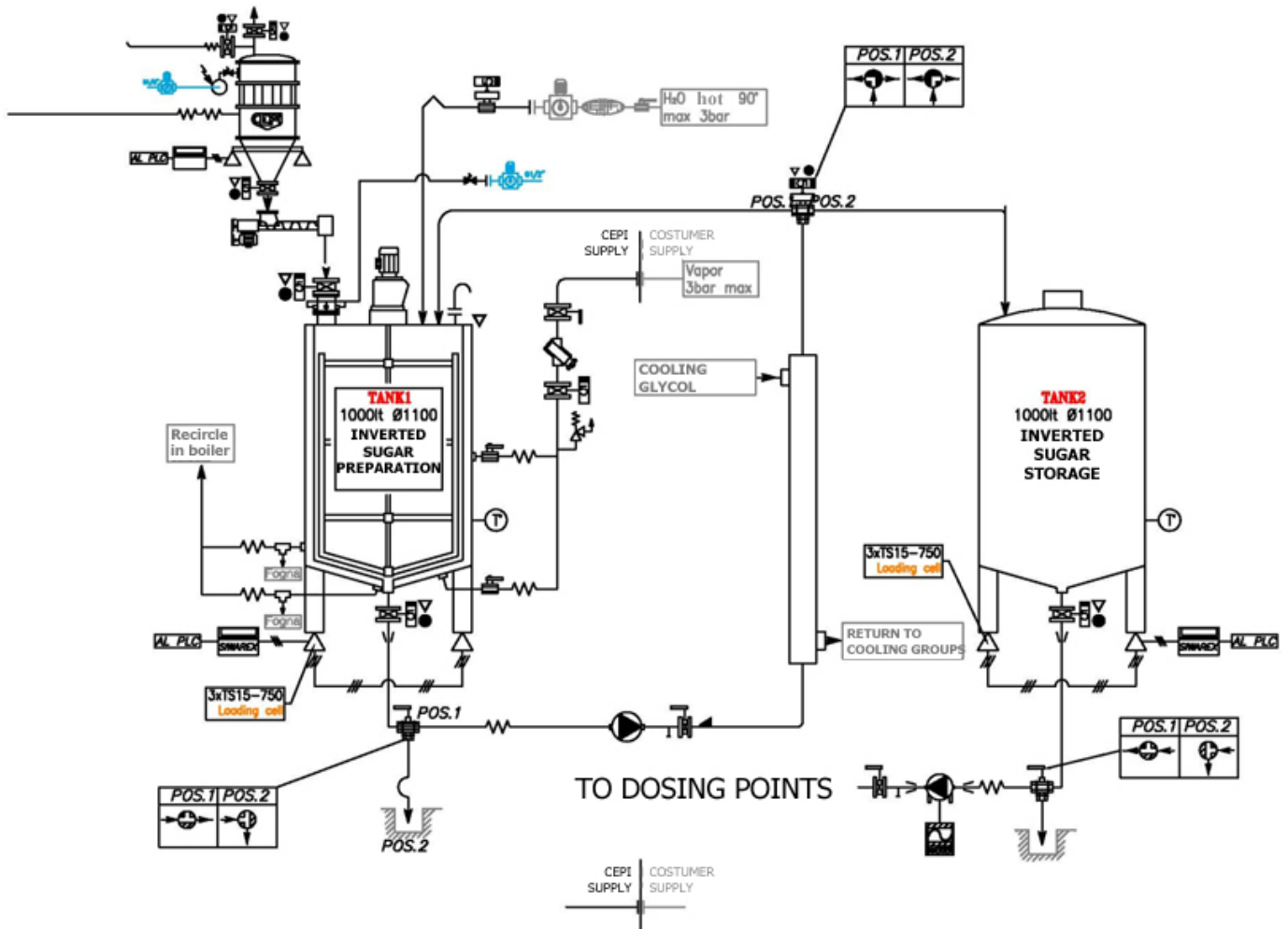
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INVERTED SUGAR



PROCESS



RECIPE

SUGAR	70,50
WATER	29,00
CITRIC ACID	0,20 - 0.25

PROCEDURE

Heat water to 85°C

Pour previously melted citrid acid in a water part; rain sugar (stir it), and raise temperature to 90°-105°C (time: 15'-20')

The fastest way to heat sugar is by vapour at 125° (supplied by costumer)

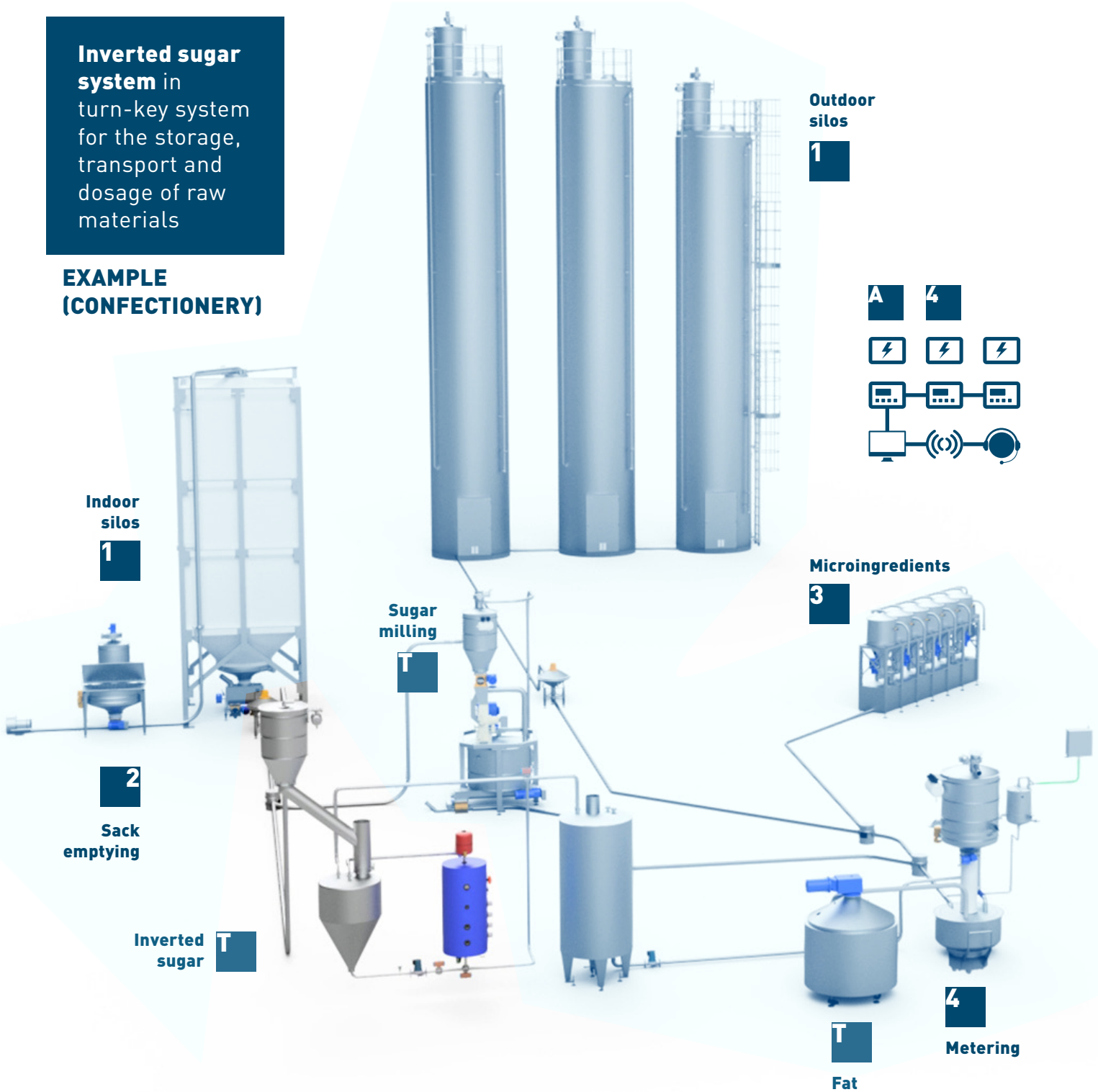


INVERTED SUGAR



Inverted sugar system in turn-key system for the storage, transport and dosage of raw materials

EXAMPLE (CONFECTIONERY)



Outdoor silos
1

A **4**






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Microingredients
3

T **4**
Fat **Metering**

-  **1** Bulk ingredient storage
-  **2** Minor ingredient storage
-  **3** Micro ingredient storage
-  **4** Metering
-  **A** Automation
-  **T** Technologies



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