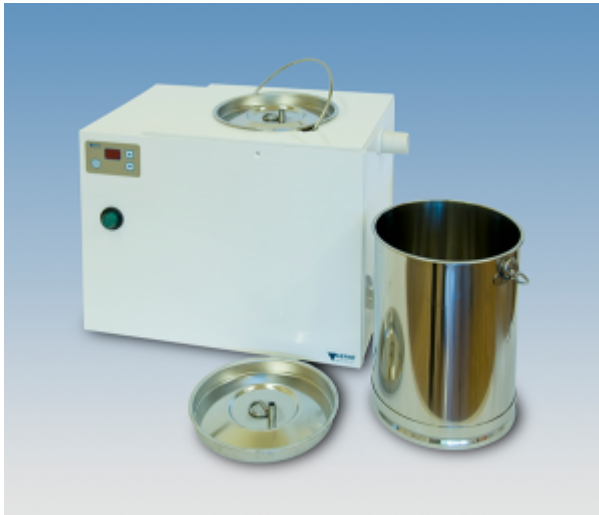


# Frucht-Incubator

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**Application:**

Our Fruit Incubator can be used for formulation or evaluation of fruit or Quality Control. With this device you are able to heat Marmelade or Fruit Compote fast inside the water bath. A stainless steel Container with a capacity of 5l and Food-Certification can be fixed. At the dairy industry this device is used to make yogurt or biological populations, too. For best working with this device it has got a drain valve and a overflow outlet as Standard.

**Technical Data:**

<b>Housing:</b>	Polypropylene (PP) white; Material thickness 10 mm
<b>Control:</b>	Foil Keyboard
<b>Temperature zone:</b>	10°C bis 95°C + / - 0,3°C
<b>Safety</b>	Shutdown on Overheating, broken sensor or water shortage
<b>Power:</b>	230 VA
<b>Container:</b>	Stainless Steel V4A with Food-Certifikate
<b>Output:</b>	2000 Watt
<b>Water Bath effective space:</b>	40 x 36 x 21 cm

**Order Details:****Order-No.**

AET-F