

Silverline Smart Cooking System

Brand: Hydro-Thermal



Short Description

The Silverline™ is a polished stainless-steel system engineered to precisely replicate specified processing profiles. Despite its simple appearance, it incorporates thousands of hours of engineering into a single, advanced machine – globally acclaimed as one of the most advanced food and beverage processing systems.

Description

Volume Capability 5 up to 200 gpm [1.1 up to 45 m³/hr] Connection Types Tri-clamp
Other custom connections available Materials Of Construction 316L – Standard Other materials available Infuze™ cooker offers precise steam control, preventing steam hammer and vibration while maintaining temperature within +/-0.5°C Engineered for versatility, Infuze ensures consistent performance in varying conditions, embodying thousands of hours of R&D Programmable Logic Controller (PLC) is an integrated, customized, fully automated control panel that monitors your process at all key points Shear Control offers mechanical adjustments for predictable, precise and repeatable results with superior quality Stem plug turns 90° to change nozzle area NGI levelers are EHEDG and 3-A certified, strong, elegant and completely cleanable Hygienic valves have 3-A certification, FDA elastomer conformance Clean-in-Place Divert Valve is fully cleanable Product Pressure Valve controls pressure of the food in the system All components have as discrete impact on food as possible, including stainless steel membrane pressure sensors and small, completely sealed pressure sensors Utilizes 1.4404 (316L) for the food and steam pathways