

Over 60 years of ripered expertise

BOILING WATER TANK SMALL SIZE

DIMENSIONS : 1985x1055x2180 WEIGHT : 320 KG HEATER : 200 KW ELECTRIC FEEDING : 220 V TANK VOLUME : 950 L HEATING BODY VOLUME : 296 L POUCH PER HOUR : ± 150 WARM-UP TIME : < 30 MIN MATERIAL : 316 L STAINLESS STEEL OPTION : COOLING RAMP

THE SMALL SIZE BOILING TANK (REF O43300) IS DESIGNED TO BOTH THE TREATMENT OF OYSTERS AGAINST CERTAIN PARASITES WHICH ATTACH TO THE SHELL AND THEIR CLEANING BEFORE COMMERCIALIZATION. > Oysters in bags are im-Mersed into very hot sea water at temperature between 75 and 90 celsius degrees during a very short time ranging from 2 to 4 seconds.

THANKS TO ITS POWER-FUL HEATER, THE WATER REACHES THE BOILING TEMPERATURE IN LESS THAN 30MN, WHICH THEN RE-MAINS CONSTANT EVEN IN INTEN-SIVE USE.



Heater

➢ AS AN OPTION, AN INTE-GRATED DISCHARGE CHUTE FOR OYS-TER POUCHES TO BE SLIPPED TO A DE-SIGNATED COOLING PLACE BY SIMPLY PUSHING THEM MANUALLY IS AVAI-LABLE.

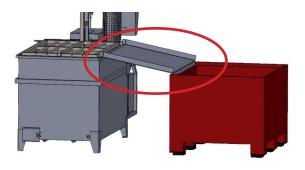
> AN INTEGRATED WASHING DE-VICE FACILITATES THE CLEANING OF THE BOTTOM OF THE TANK.

THE BOILING WATER TANK IS COMMISSIONED BY A TECHNI-CIAN FROM THE MANUFACTURER, ETS BERTRAND.

Basket

THE WATERPROOF ELECTRIC BOX WITH INTEGRATED SPEED VARIATOR, PROTECTION AND TIME DELAY ALLOWS A CONTINUOUS AUTOMATIC OR MANUAL HI/LO MOVEMENT OF THE BASKET INTO THE TANK. « THE OPTIMIZATION OF THE WORK STATION BY USING THE DISCHARGE CHUTE REDUCES THE NEEDS IN LABOUR »

The brand New Basket is also equipped with Rol-LERS ENABLING THE LATERAL SLIDING OF OYSTER POUCHES TO AVOID THEIR HANDLING WHILE HOT AND OPTIMIZE THE PRO-DUCTION OUTPUT.



Discharge chute

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