

UNOPS minimum technical requirements

Item 1

Hydraulic Cold Fruit Juicing Press	
Pieces: 1	
1	Volume: 80 litres minimum
2	Capacity: not less than 500kg/h
3	Operating pressure: 3 bar minimum (water-air)
4	2.5 x 30 mm perforated sieve with a filter sack
5	Pressure regulator and safety valve
6	Made of INOX stainless steel



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Item 2

Thermal Oil Duplicator Bowl with Mixer	
Pieces: 1	
1	Volume: 200 litres minimum
2	Power: 18kw minimum
3	Mixer with teflon wipers – motor power 1.1 kW – with 20 rpm minimum
4	Bowl capacity to withstand up to 2bar pressure and 0.8bar underpressure
5	3" drain valve lateral at the bottom of the bowl
6	Command cabinet with all equipment and digital thermal regulator
7	Made of INOX stainless steel
Machine purpose: Duplicator bowl with mixer has multiple uses and is used for confectionary mass cooking and homogenisation, cooling...	



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Item 3

Packaging Line	
Pieces: 1	
Dosing equipment with electronic scales	
	50 gram to 2kg Vibro doser with rough and fine dosing.
	Electronic control of vibro doser vibrations with solid state output.
	Electronic scales.
	Measuring cell
Bag Sealer	
	Seal width 550mm
	With impulse heater electronic control and solid state output
	Seal width 230 mm with option to impress a six-digit date
Vacuuming Equipment	
	Seal width 420 mm
	Transparent cap
	Electronic sel control mandatory double seal with solid state output