



# Tetra Albatch™ 1

Basic model for batch production



## Application

The Tetra Albatch™ 1 unit is ideal for blending and pre-treating soups, sauces, desserts and fruit preparations. It may also be used as a food processor for heating up to 95°C.

## Highlights

- Minimizes heat load and air incorporation
- Protects sensitive particles
- Handles a wide range of products
- Minimizes product losses in batch production
- Ensures low total cost of ownership

## Cost-efficient quality and flexibility

The Tetra Albatch 1 basic model is a unit for batch production of smooth and particulate liquid foods that meets your needs for consistent high quality, high production flexibility and easy and cost-efficient operation. Equipped with the same unique helix-shaped agitator and scraping blades as our full model, the unit ensures gentle treatment for a wide variety of prepared food products, from high to low viscosities, smooth to particulate products and at various temperatures.

## Working principle

Tetra Albatch 1 is suitable for use in batch production and in continuous production. The unit is equipped with a control box for start/stop and agitator speed control.

## Filling

Liquid ingredients are pumped into the tank and powder or solid ingredients are added through the manhole.

## Mixing and blending

The unique helix-shaped agitator gently mixes the ingredients with minimal air incorporation, protecting particle integrity regardless of the particle size.

## Heating and cooling

Tetra Albatch 1 is equipped with a heating/cooling jacket.

## CIP

Tetra Albatch 1 is cleaned in place by an external CIP system such as Tetra Alcip®. The vessel is equipped with spray nozzles for efficient cleaning.

## Standard design

- 2 500 litre working volume
- Inner container in SS 304
- Horizontal tank, atmospheric pressure
- Helix-shaped agitator, variable speed
- Dimple jacket
- Temperature gauge

- Manhole and removable grid with safety switches
- CIP nozzles
- Control box for start/stop and speed control
- Technical documentation

## Material

- Product-wetted parts in SS 304
- Scraper blades in PEEK

## Technical data

### Electrical power

- 4 kW, 400 V - 50 Hz

### Steam 300 kPa (3 bar)

- 850 kg/h nominal load
- 1 700 kg/h peak load

### Required water 300 kPa (3 bar)

- 15 000 l/h

## Options

- Inner container in SS 316L
- Load cell for level indication
- Set of manual valves
- Wooden box packing
- Documentation in non-EU language

## Layout

