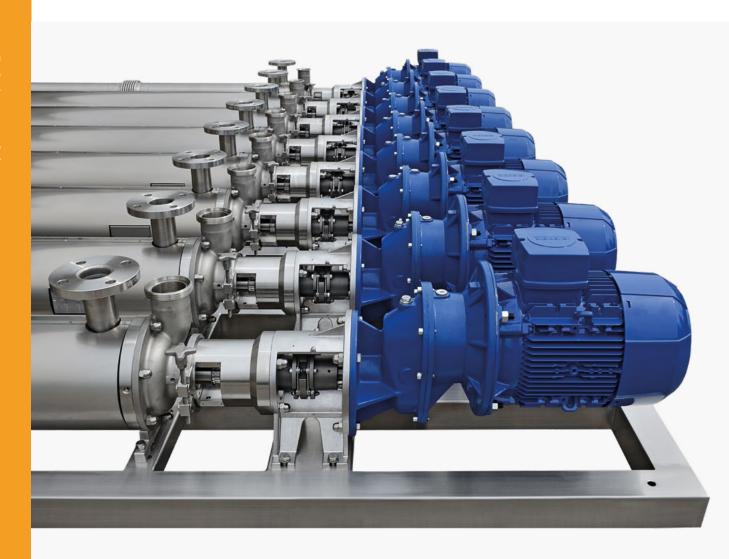


HERCULES

Particularly suitable for products having high viscosity, with particulates in suspension and the tendency to adhere to the exchange surfaces, in order to turn the process from "batch" into "continuous".

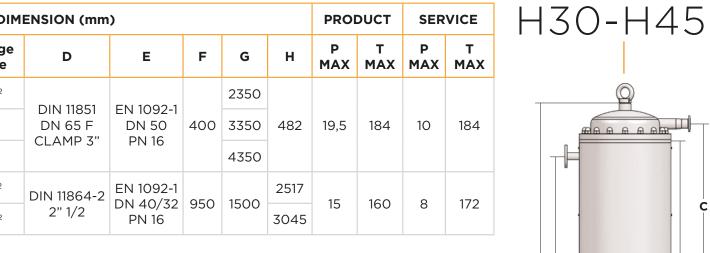
Products such as: jams, ketchup, mayonnaise, soups, dressings, chocolate, meat sauces, gelatins, baby food, honey, butter, curds, ice cream, oils, fats.

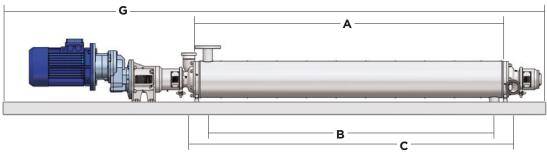


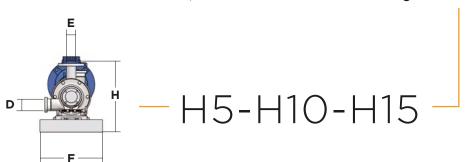
SCRAPED SURFACE

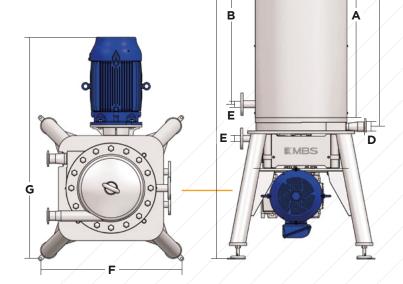


Model	DIMENSION (mm)									PRODUCT		SERVICE	
	Α	В	С	Exchange Surface	D	E	F	G	н	P MAX	T MAX	P MAX	T MAX
H5	1000	840	1082	0,5 m ²	DIN 11851 DN 65 F CLAMP 3"	EN 1092-1 DN 50 PN 16	400	2350	482	19,5	184	10	184
H10	2000	1840	2082	1 m ²				3350					
H15	3000	2840	3082	1,5 m²				4350					
H30	1370	1138	1503	3,2 m ²	DIN 11864-2 2" 1/2	EN 1092-1 DN 40/32 PN 16	950	1500	2517	15	160	8	172
H45	1900	1666	2031	4,5 m ²					3045				









RESEARCH AND DEVELOPEMENT

Certificates

The following certificates acquired by MBS are showing our compromise to a constant improvement both operational and industrial. All the exchangers are compliant with PED 2014/68/UE.













Co-operation

MBS has cooperated from more than 25 years with Parma University. Thanks to this co-operation, in particular with Technical Physics, we developed our products on an adequate scientific basis.











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