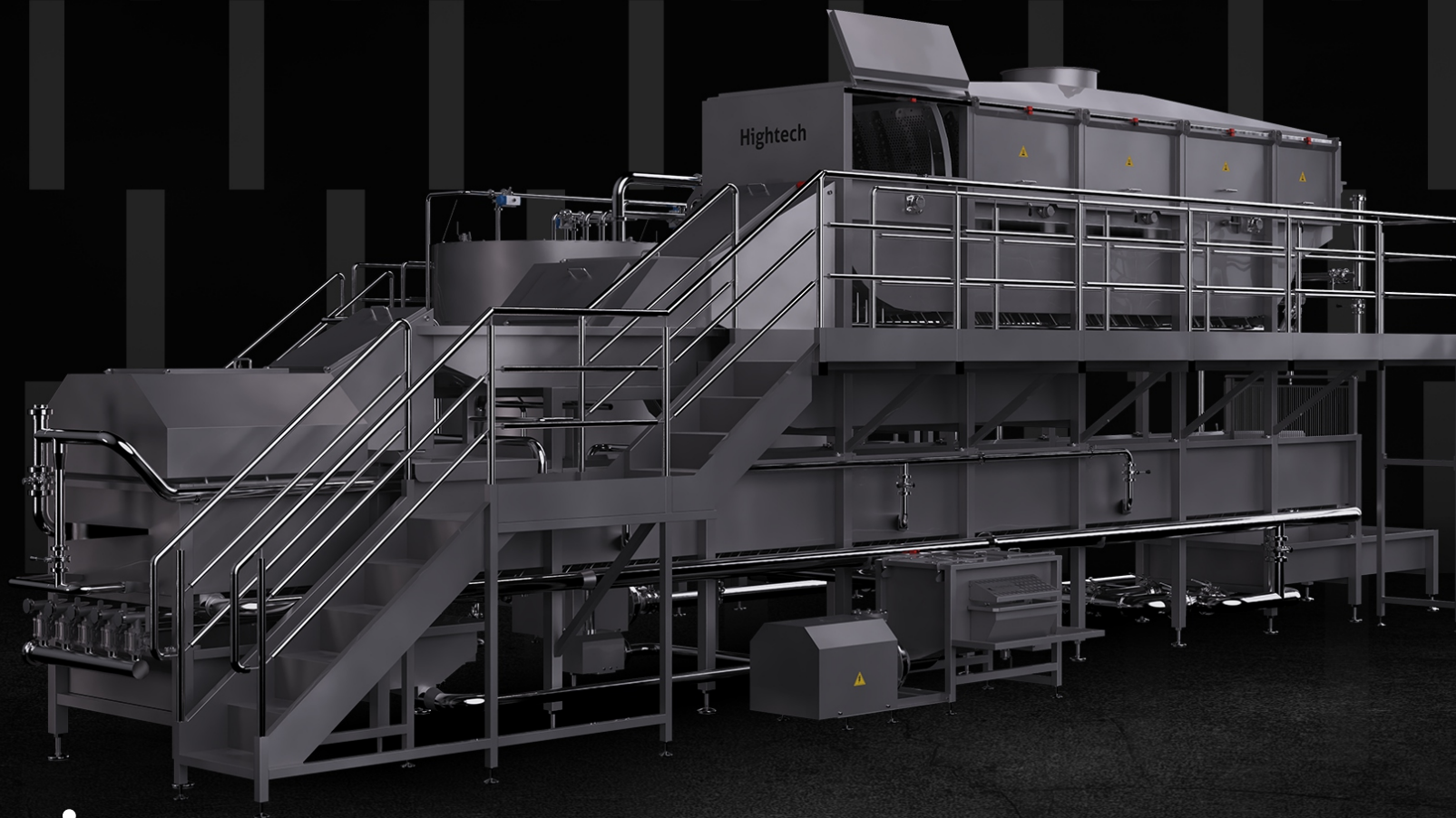


Hightech

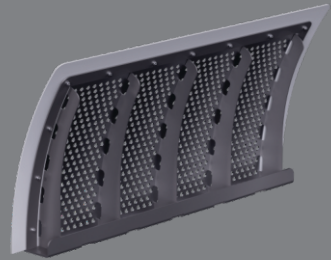


Colouring System ST

Guaranteed efficiency and quality, machines built to last.
We are committed to the best hygiene and maintenance practices.

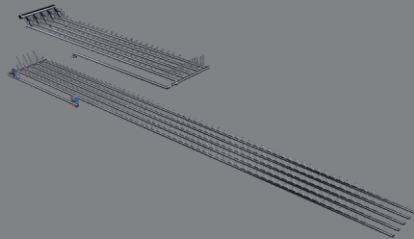
Reduced losses and more uniform colouring.

The Hightech line of Colouring System ST is an exclusive system that ensures greater uniformity in colouring and fewer losses in the sausages processing. Equipment with automatic control of pH, temperature, circulation and water level.



Smoothly angled paddles

Less sausages losses.



Homogeneous coloring

Exclusive bubbling system for transport, homogeneity and quality in sausages colouring.



Complementary tanks

Complementary tanks for controlling the dosage of Annatto, acid and water using pH meters.



Filter system

Set of filters for eliminating residues in the colouring process.

Applications:

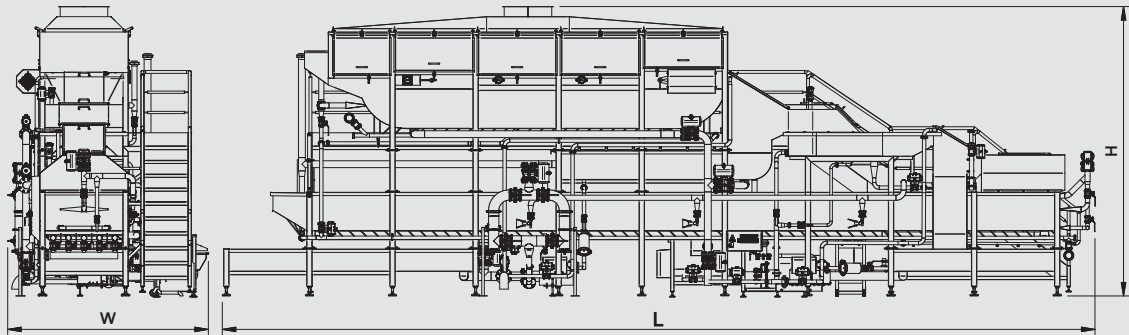
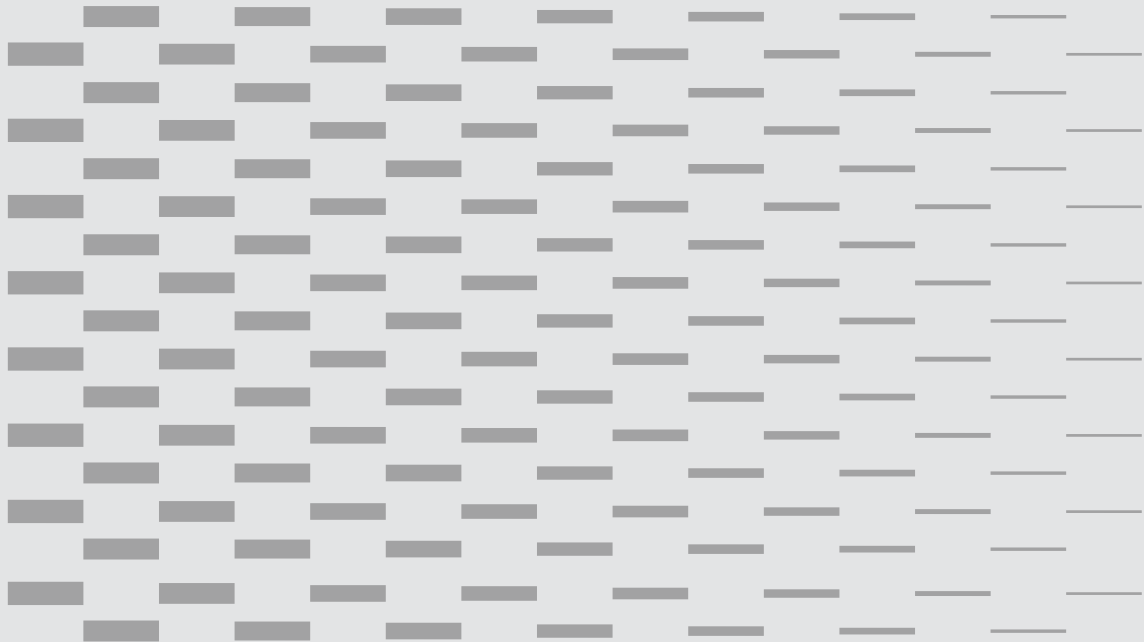
Sausage

Colouring System ST



Model	Capacity (kg/h)	Dimensions (mm)
ST 8.0	8000	L:13000 W:3500 H:4300

*The capacity can be adjusted based on the specific needs of the project.



the power of transformation_