

AUTOMATIC PRESERVER FOR JARS AND BOTTLES



Gross price:
196 €

Net price:
159 €

High-quality household electric pasteurizer for jars and preserves. The container is made of stainless steel, the bottom of the pot is made of stainless steel. Capacity 30 liters, which allows simultaneous pasteurization of up to 14 jars with a capacity of 1 liter. Pasteurizer equipped with a high-quality thermostat responsible for the full control of the pasteurization temperature. Additionally, the presented model of the pasteurizer is equipped with a "timer" which automatically turns off the device after a certain pasteurization time. The time of pasteurization is measured from the moment of reaching the set temperature, which greatly influences the pasteurization process and its effects. The device is complete and ready to use.

Technical informations:

- Color: inox
- Power supply: 230 V · 2000 W
- Dimensions: 39 x 39 x 43 cm

The pasteurization process should take place at an appropriate temperature and for an appropriate time. Not every fruit or vegetable is pasteurized at the same temperature and for the same amount of time. High temperature changes the form, color, flavor and nutritional value of pasteurized food products that will remain in these products. When pasteurizing fruit, vegetable or meat preserves, one should take particular care, hygiene and

strictly observe the time and temperature of pasteurization.

Recommended temperatures and pasteurization time:

PASTERYZACJA OWOCÓW I WARZYW. TABELA REFERENCYJNA TEMERATURY ORAZ CZASU PASTERYZACJI WYBRANYCH OWOCÓW I WARZYW		PL	EN	Temperatura pasteryzacji/Temperature setting	Czas pasteryzacji/Cooking time
Owoce	Fruits				
Porzeczki	Currants			85 °C	20 minut
Mus jabłkowy	Apple sauce			90 °C	30 minut
Gruszki	Pears			90 °C	30 minut
Truskawki	Strawberries			75 °C	25 minut
Jagody	Blueberries			85 °C	25 minut
Maliny	Raspberries			80 °C	30 minut
Wiśnie	Cherries			80 °C	30 minut
Mirabelki	Mirabelle plums			90 °C	30 minut
Brzoskwinie	Peach			90 °C	30 minut
Morele	Apricot			90 °C	30 minut
Renkloda	Greengage			90 °C	30 minut
Rabarbar	Rhubarb			gotować	30 minut
Agrest	Gooseberries			80 °C	30 minut
Śliwki	Plums			90 °C	30 minut
Warzywa	Vegetables				
Kalafior	Cauliflower			gotować	90 minut
Fasola	Beans			gotować	120 minut
Bób	Broad beans			gotować	90 minut
Groch	Peas			gotować	120 minut
Ogórki korniszony	Gherkins			90 °C	30 minut
Marchew	Carrots			gotować	90 minut
Kapusta	Cabbage			gotować	90 minut
Dynia	Pumpkin			90 °C	30 minut
Brukselka	Brussels sprouts			gotować	120 minut
Szparagi	Asparagus			gotować	120 minut
Pomidory	Tomatoes			90 °C	30 minut