



**PASTEUR
IZATION
IS SAFE**

LONG SHELF LIFE



TOP-SECURITY

The **temperature at the core of the jar** is controlled, managed and guaranteed by the multi-sensor core probe.



QUALITY IN QUANTITY

The oven ensures and records HACCP temperatures so that **all jars** reach the set temperature in their centre.



COMBIPASTEURIZER

Suitable for Combistar level 3 with multi-point cooking core probe as standard.



HOME PASTEURIZING

Make the **pasteurization** process in your oven and customize semi-finished and finished products (preserves, jams, ...).



JAR COOKING

Choose the **cooking in a closed jar** in order to keep 100% of taste and raw material you have directly chosen.



NEW RECIPES

Dressings and vegetables, fish and meat, fruit and desserts, with **your unique taste**.

COMBISTAR FX LEV.3

