



Fruit processing machinery

Treatment equipment

PASTEURIZER

PR 350-550 / PR 700-850 / PR 850-1100



TREATMENT



PASTEURIZER

PR 350-550 / PR 700-850 / PR 850-1100



TREATMENT



Pasteurization

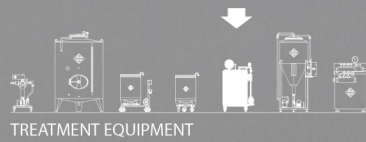


Description

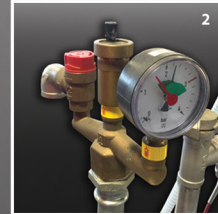
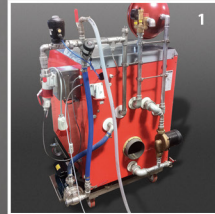
The pasteurizer is used for the pasteurization of juice – heat treatment of juice before filling in packaging.

Main features:

- Juice is in the tubular spiral which is surrounded by hot water.
- Tubular spiral made of stainless steel.
- As the spiral is integrated in the boiler this means saving of space and prevention of heat loss by pumping the water boiler in an external heat exchanger.
- Saving of heating energy by up to 15-20%.
- Automatic water temperature control with digital thermostat.
- Automatic regulation of juice temperature: easy changing of juice temperature (filling temperature) on digital display.
- Mounted on pivoting wheels.
- Fast and easy cleaning.
- Suitable for viscous media, virtually maintenance free because there is no seal.
- Possibility of using diesel or natural gas.



TREATMENT EQUIPMENT



FRUIT & VEGETABLE JUICE



FOOD CONTACT MATERIALS



RESISTANT MATERIALS



EASY CLEANING

		PR 350-550	PR 700-850	PR 850-1100
Capacity*	lit/h	350 - 550	700 - 800	850 - 1100
Heating power	kW	30 - 40	50 - 63	80
Dry weight	kg	190	230	285
Oil consumption	lit/h	2,5 - 3,5	4,5 - 6,5	6,5 - 10
L	mm	900	950	1500
H	mm	880	980	980
W	mm	600	700	700
Power source	kW	1,1		

* depends on the temperature of the juice at the entry in the pasteuriser.

Technical data is informative. We reserve the right to make changes.

