

BATCH PASTEURIZERS 150L - 300L - 500L and 1000L



Operation

The liquid egg is poured in and heated to the temperature required for the pasteurisation: about 64 °C. At the same time a homogeneous mixture is obtained. The liquid egg is then cooled to the desired temperature.

Technical specifications

The entire batch pasteurizer is made of stainless steel and has insulated double walls. An electric heating element and a plate heat exchanger are integrated in a closed water system. An agitator ensures efficient mixing. The temperature is thermostatically controlled.

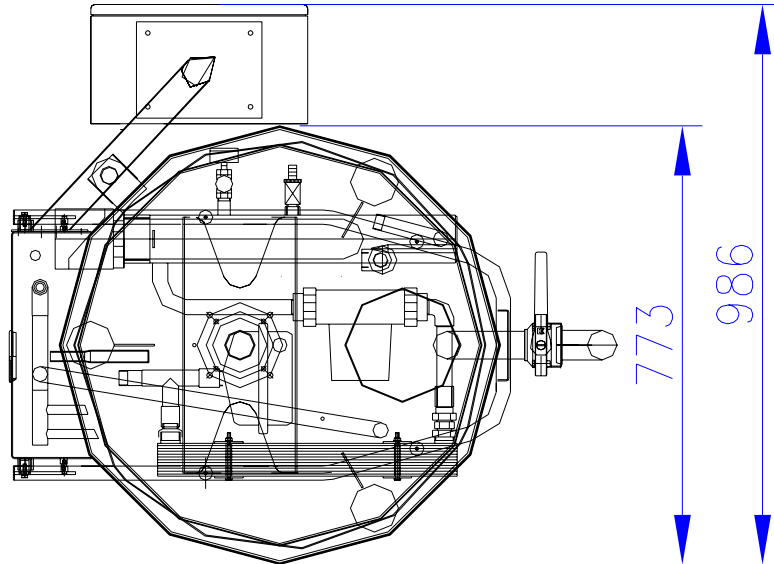
The system includes a.o. a control panel, agitator, baffle plate, water circulation pump, heating element, water filling valve, pressure relief valve, expansion vat and heat exchanger for cooling.

A temperature recorder and CE-approved cabinet are two examples of the several available options.

Features

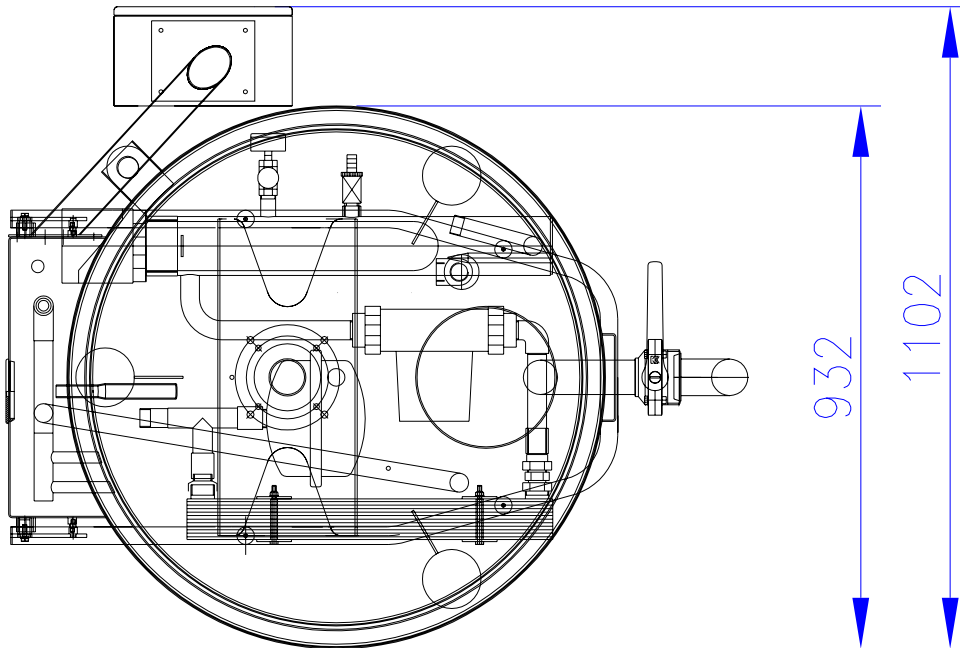
Very solid, full stainless steel construction

The crevice free design with a smooth surface finish ensures excellent cleanability. The corrosion free, closed loop system makes fast heating and cooling possible. Automated temperature control is integrated.



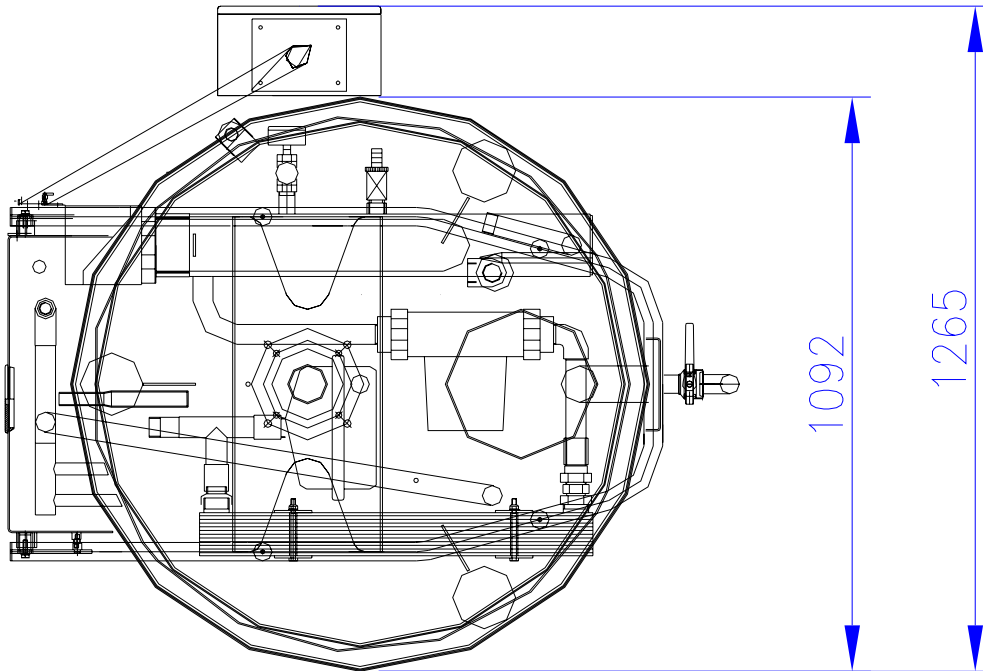
TYPE: BATCH PASTEURIZER 150L

Capacity: 150L
Electricity: *3ph. 400V+N+PE 10,7 kW*
Cooling: by plate cooler



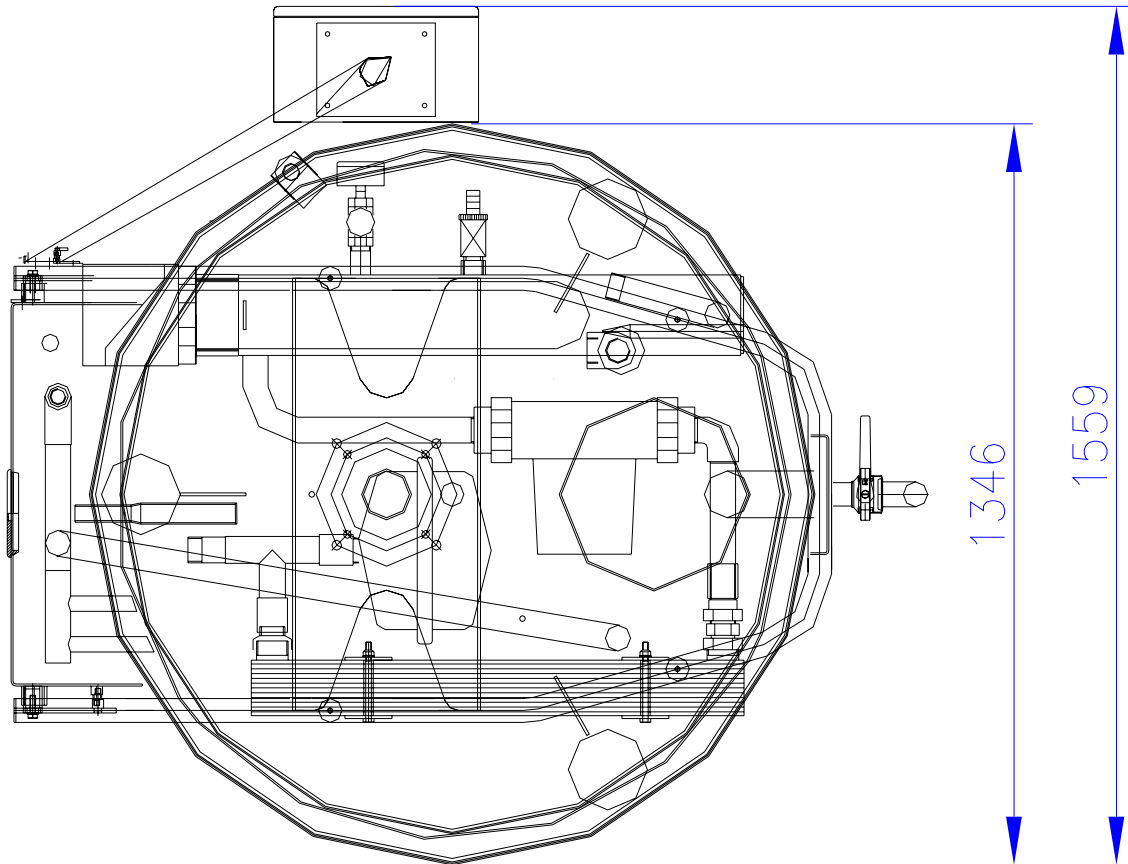
TYPE: BATCH PASTEURIZER 300L

Capacity: 300L
Electricity: *3ph. 400V+N+PE 13,7 kW*
Cooling: by plate cooler



TYPE: BATCH PASTEURIZER 500L

Capacity: 500L
Electricity: *3ph. 400V+N+PE 19,7 kW*
Cooling: by plate cooler



TYPE: BATCH PASTEURIZER 1000L

Capacity: 1000L
Electricity: *3ph. 400V+N+PE 37,7 kW*
Cooling: by plate cooler