

PLATE PASTEURIZERS



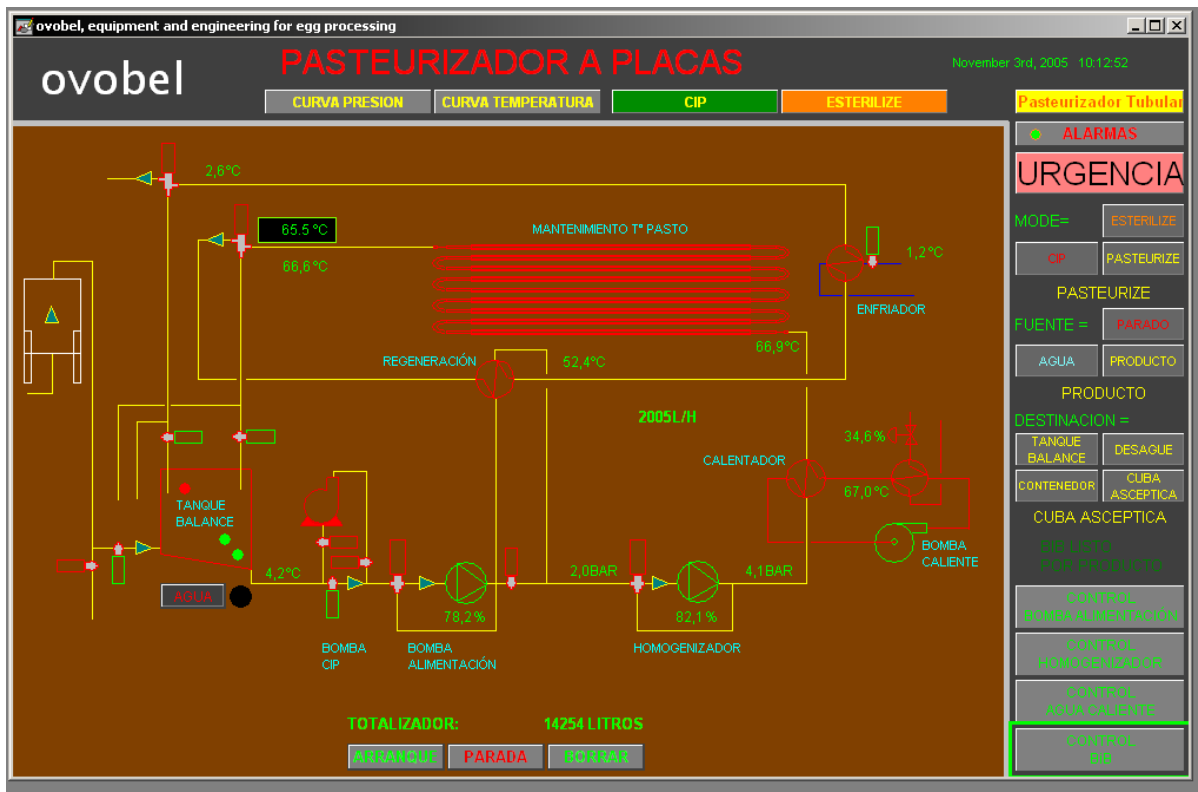
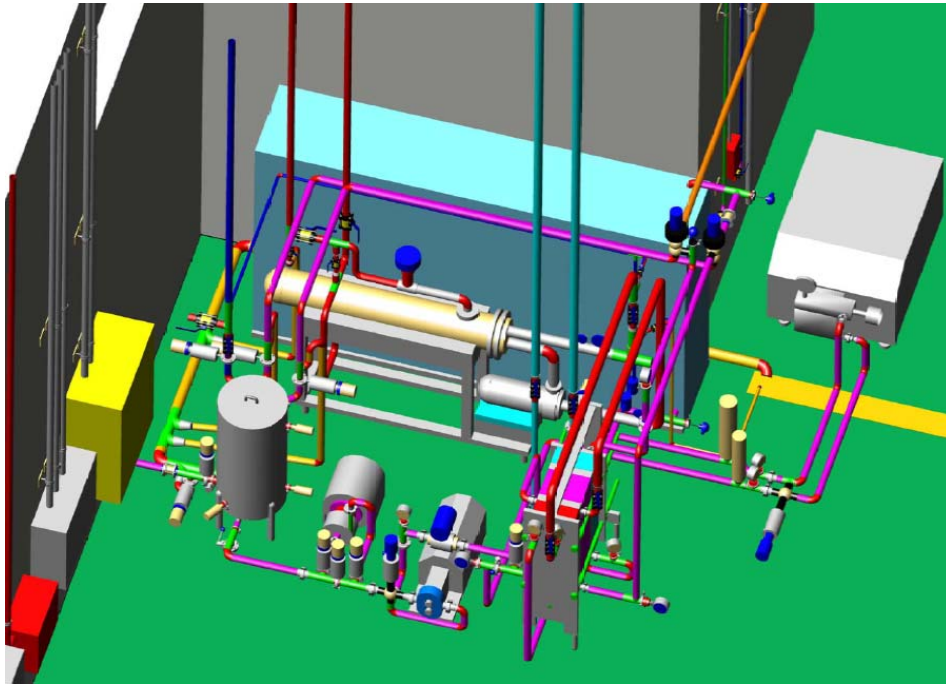
To reduce the bacterial content and to eliminate the eventual presence of Salmonella, the products are pasteurized at a temperature of 65.5 °C for whole egg and egg yolk, with a holding time of about 3.5 min. After pasteurization the products are cooled to about 2 °C for whole egg and 4 °C for egg yolk (sometimes the yolk will not be cooled).

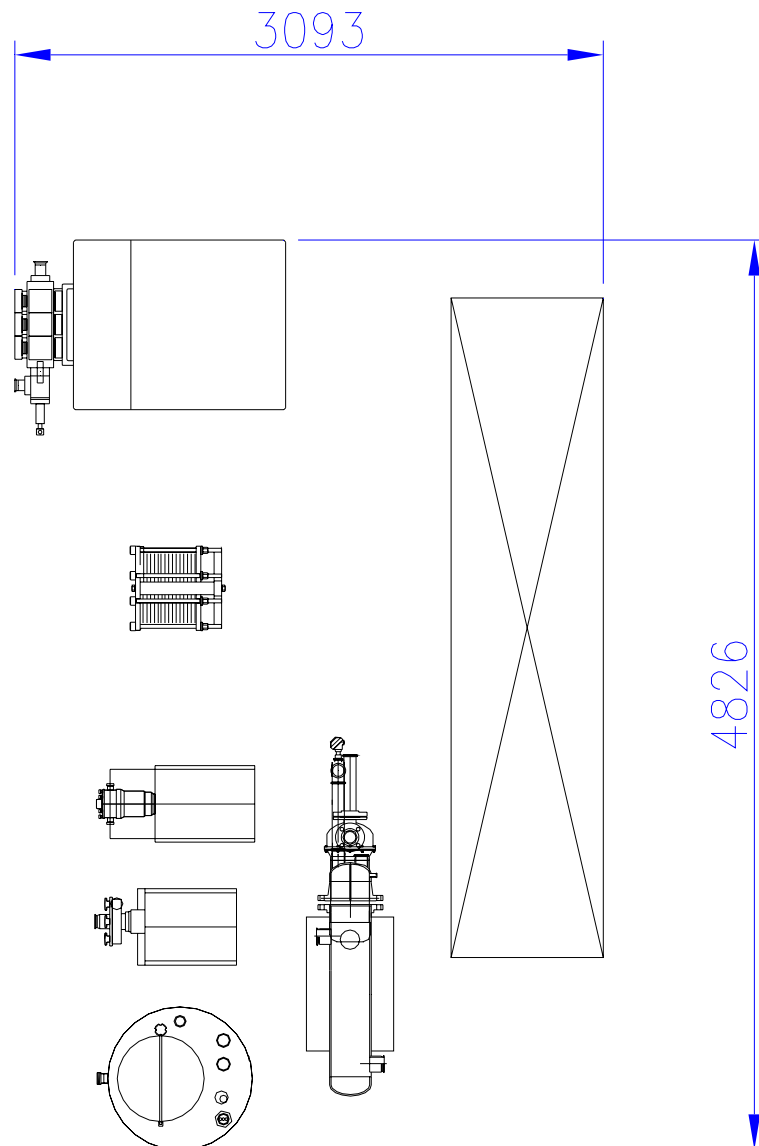


HOLDING TUBES

Pasteurization is done in plate heat exchangers with heat recovery (see scheme). The pasteurizer will control and register automatically temperatures of product and hot water (to heat product). The pasteurizer control will divert the product automatically if pasteurizing has not been sufficient and will send the product again through the pasteurizer.

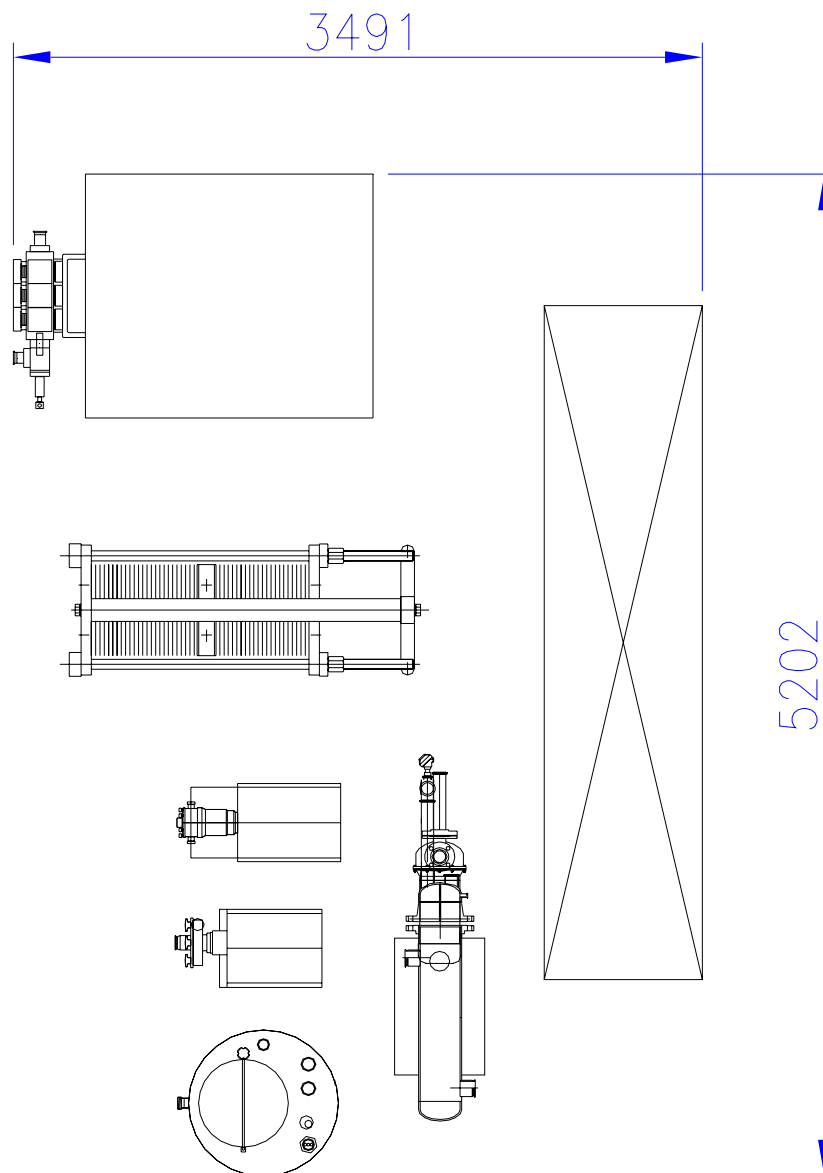






TYPE: PLATE PAST 2000

Capacity:	<i>up to 2000L/h</i>
Electricity:	<i>3ph. 400V+N+PE 7, 24, 7kW</i>
Air consumption:	<i>low consumption @6-8 bar</i>
Cold water:	<i>5L/min @ 3 bar</i>
Steam:	<i>170kg/h @2 bar produced by steam generator</i>
Glycol:	<i>27317kcal/hr @ 4bar (1°C)</i>

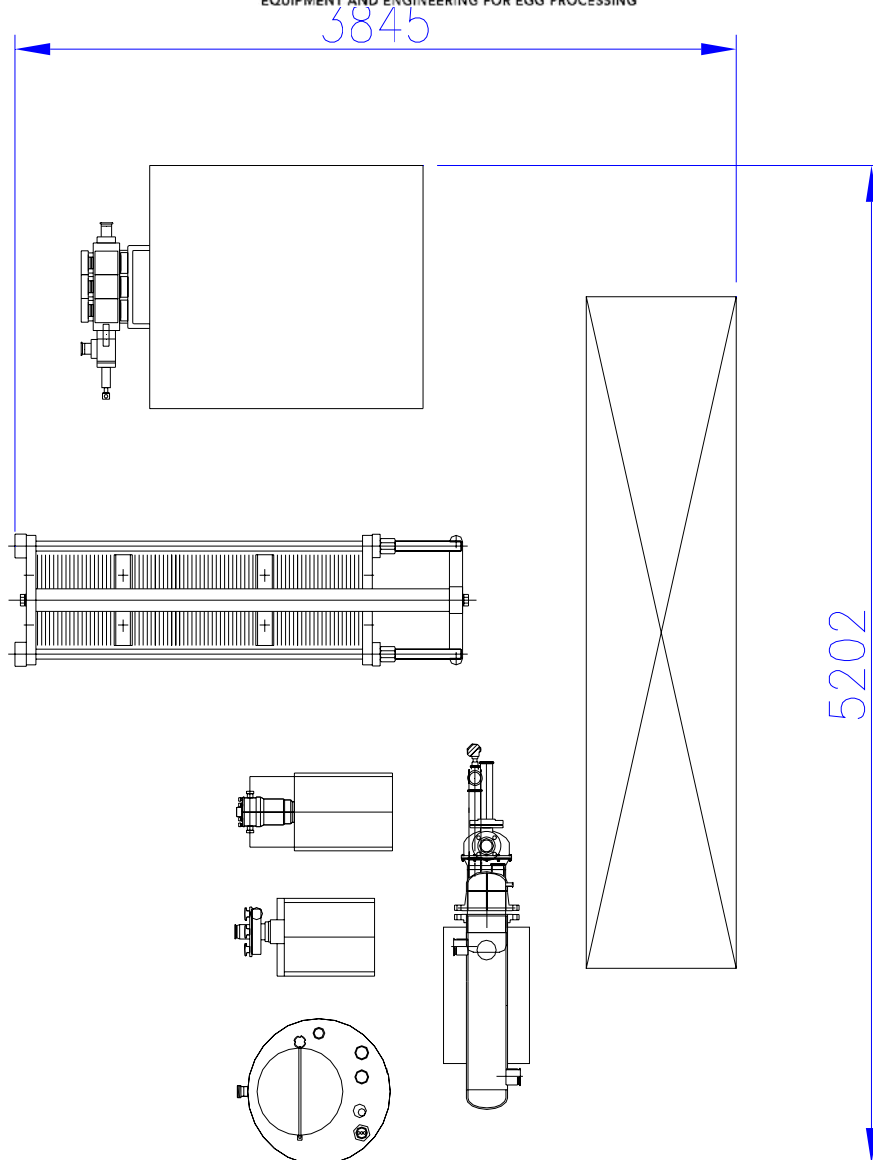


TYPE: PLATE PAST 4000

Capacity:	<i>up to 4000L/h</i>
Electricity:	<i>3ph. 400V+N+PE 7, 48kW</i>
Air consumption:	<i>low consumption @6-8 bar</i>
Cold water:	<i>5L/min @ 3 bar 300-500L/cip cycle (approx. 15 cycles/day)</i>
Steam:	<i>200kg/h @2 bar produced by steam generator</i>
Glycol:	<i>125000kcal/hr @ 4bar (1°C)</i>

BILKSKE 93, 8000 BRUGGE
BELGIUM
<http://www.ovobel.com>

T :+32.50.44.00.70
F :+32.50.44.00.77
ovobel@ovobel.com



TYPE: PLATE PAST 5000

Capacity:	<i>up to 5000L/h</i>
Electricity:	<i>3ph. 400V+N+PE 7, 56kW</i>
Air consumption:	<i>low consumption @6-8 bar</i>
Cold water:	<i>5L/min @ 3 bar 300-500L/cip cycle (approx. 15 cycles/day)</i>
Steam:	<i>320kg/h @2 bar produced by steam generator</i>
Glycol:	<i>150000kcal/hr @ 4bar (1°C)</i>