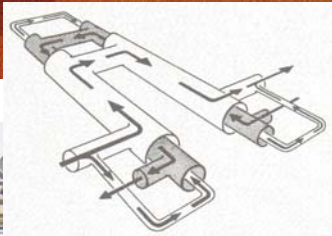
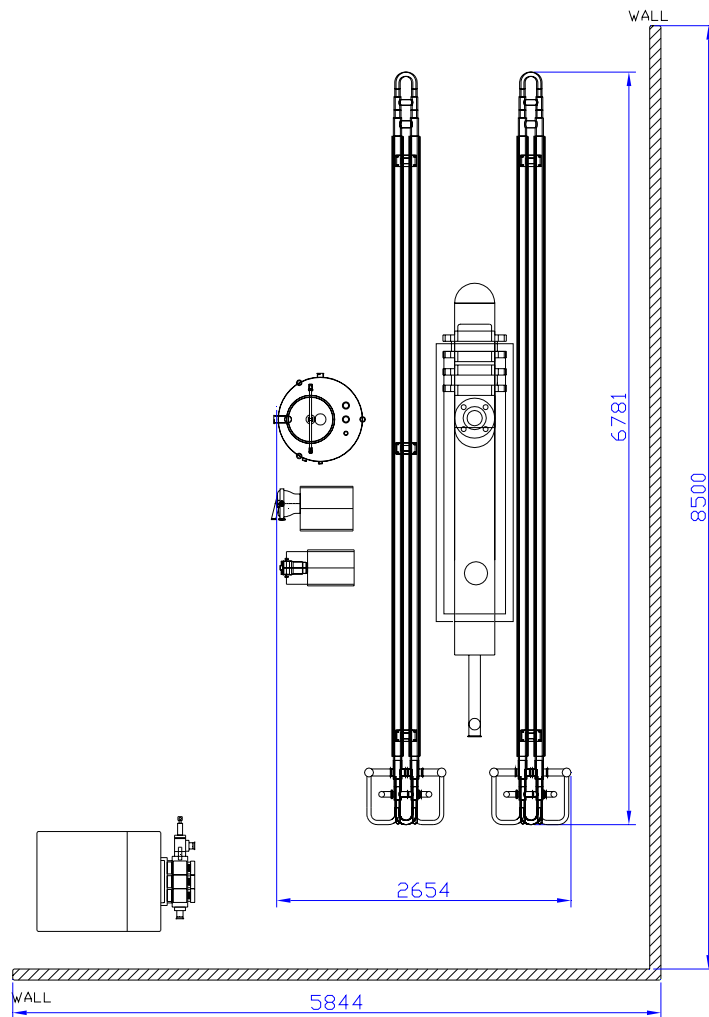


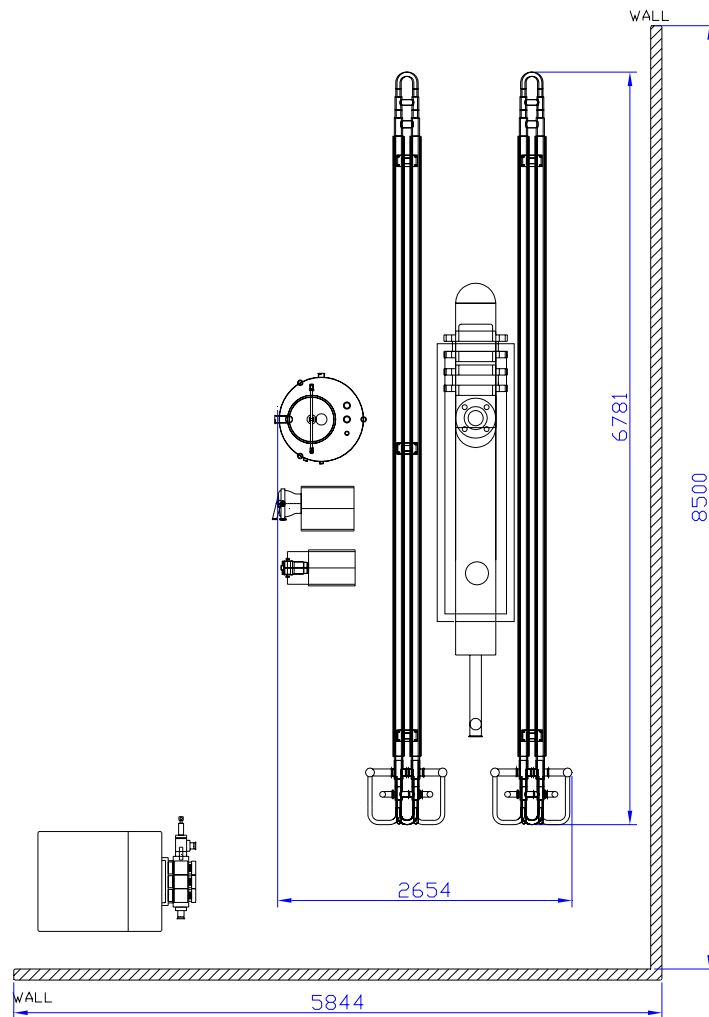
UHT TRIPLE TUBE PASTEURIZERS





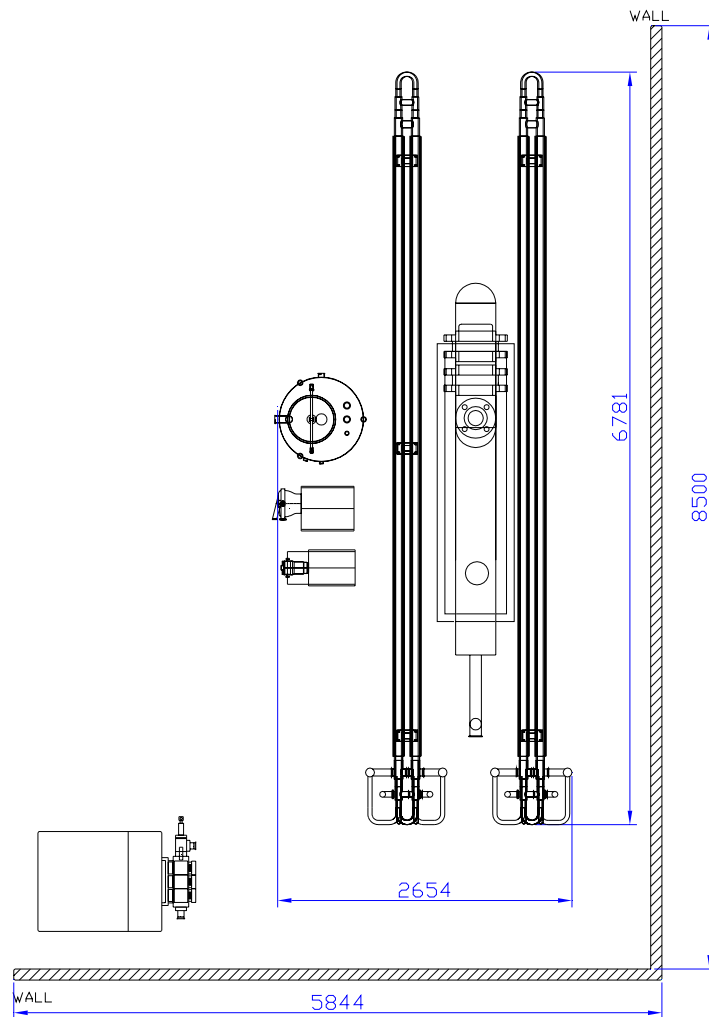
TYPE: UHT 1000L

Capacity:	<i>up to 1.000 L per hour</i>
Electricity:	<i>3ph. 400V+PE 20,27 kW</i>
Air consumption:	<i>low consumption @ 6 bar</i>
Cold water:	<i>+/-15 CIP cycles/day, 300-500L/cip cycle</i>
Steam:	<i>160kg/hr steam during CIP</i>
Glycol/Ice water:	<i>31.250 kCal/hr (1°-4bar), 167L/min</i>



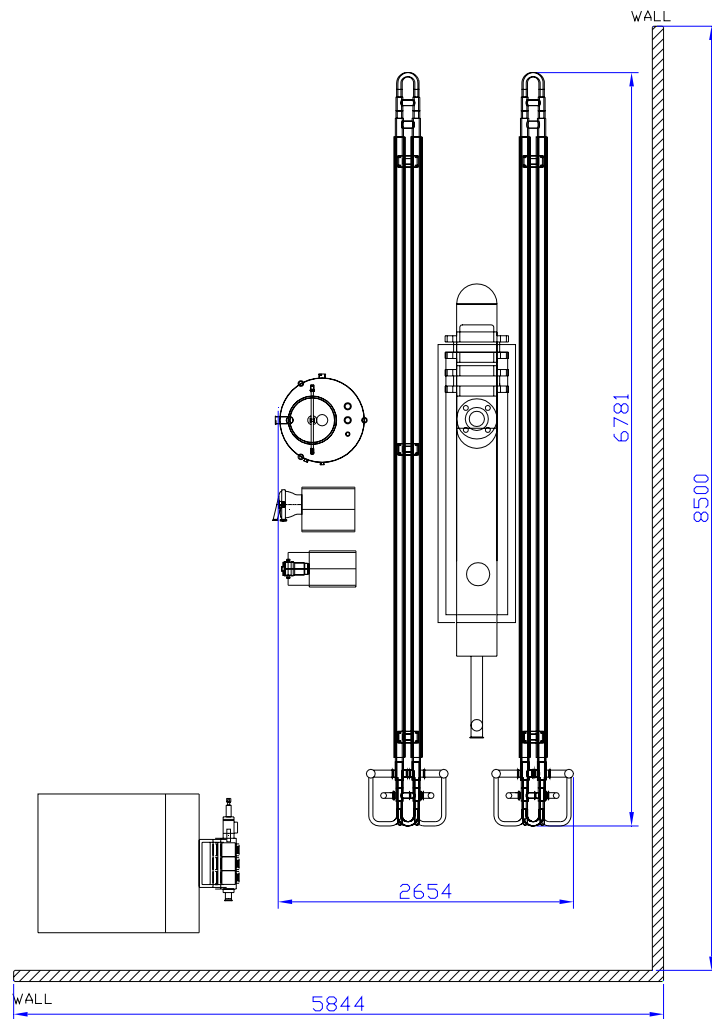
TYPE: UHT 1500L

Capacity:	up to 1.500 L per hour
Electricity:	3ph. 400V+PE 20,97 kW
Air consumption:	low consumption @ 6 bar
Cold water:	+/-15 CIP cycles/day, 300-500L/cip cycle
Hot Hot water:	100L/min (90°C) 120.000kCal/hr (during CIP)
Glycol/Ice water:	46.000 kCal/hr (1°-4bar), 250L/min



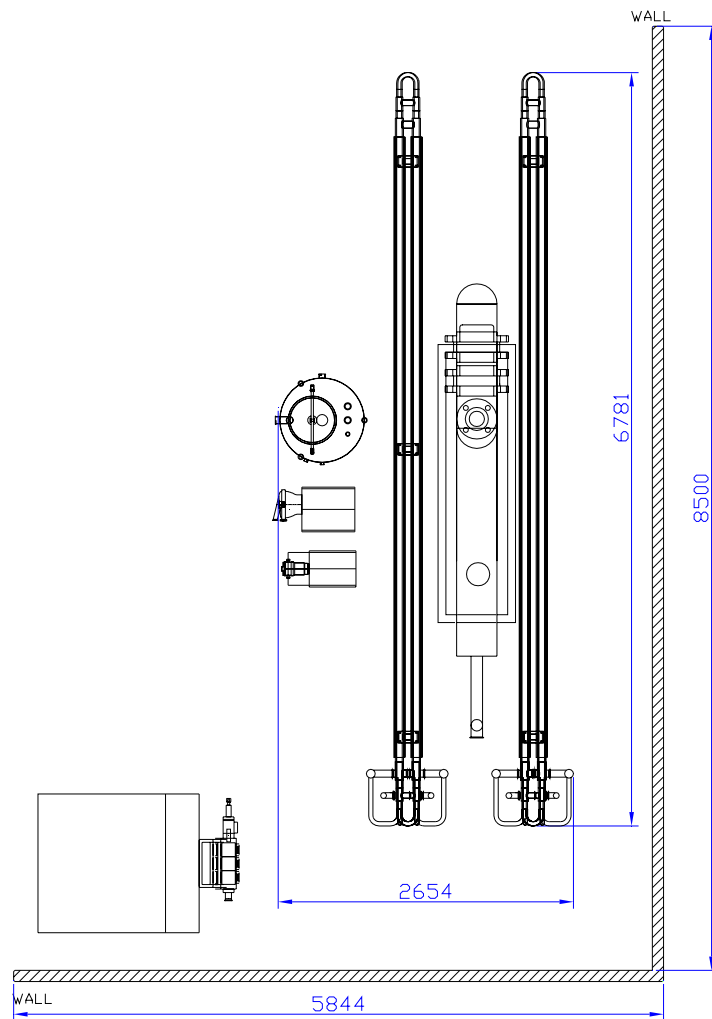
TYPE: UHT 2000L

Capacity:	<i>up to 2.000 L per hour</i>
Electricity:	<i>3ph. 400V+PE 21,77 kW</i>
Air consumption:	<i>low consumption @ 6 bar</i>
Cold water:	<i>+ -15 CIP cycles/day, 300-500L/cip cycle</i>
Hot Hot water:	<i>100L/min (90°C) 120.000kCal/hr (during CIP)</i>
Glycol/Ice water:	<i>62.500 kCal/hr (1°-4bar), 340L/min</i>



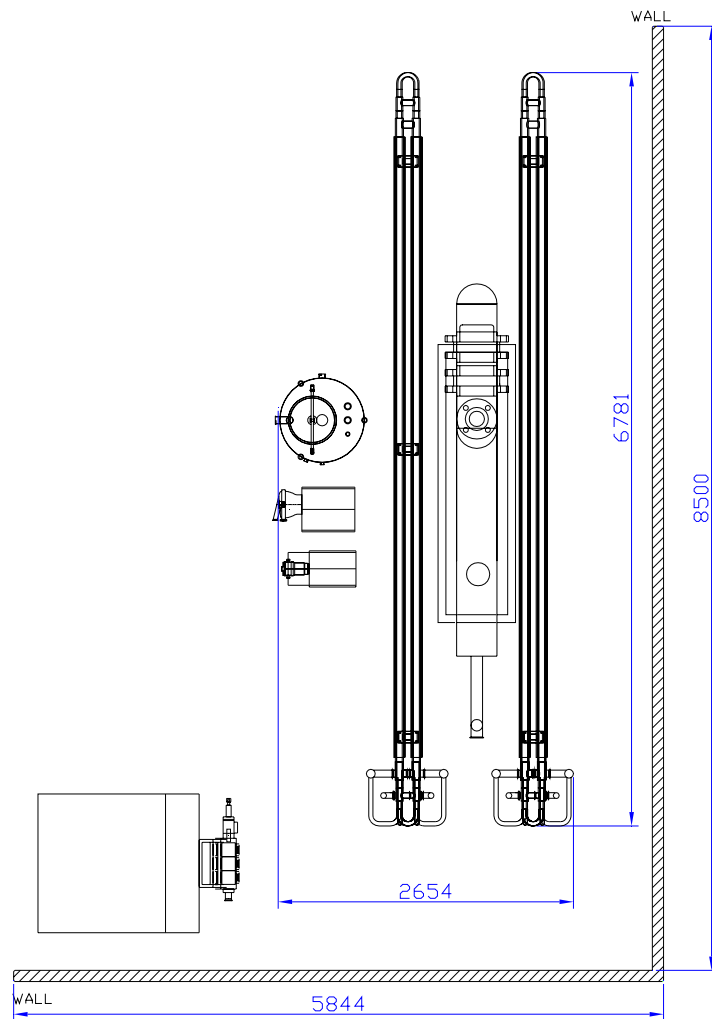
TYPE: UHT 2500L

Capacity:	<i>up to 2.500 eggs per hour</i>
Electricity:	<i>3ph. 400V+PE 22 kW</i>
Air consumption:	<i>low consumption @ 6 bar</i>
Cold water:	<i>+15 CIP cycles/day, 300-500L/cip cycle</i>
Hot Hot water:	<i>125L/min (90°C) 120.000kCal/hr (during CIP)</i>
Glycol/Ice water:	<i>80.000 kCal/hr (1°-4bar), 420L/min</i>



TYPE: UHT 3000L

Capacity:	up to 3.000 eggs per hour
Electricity:	3ph. 400V+PE 26,24 kW
Air consumption:	low consumption @ 6 bar
Cold water:	+/-15 CIP cycles/day, 300-500L/cip cycle
Steam:	225kg/hr @2bar
Glycol/Ice water:	90.000 kCal/hr (1°-4bar), 500L/min



TYPE: UHT 4000L

Capacity:	up to 4.000 eggs per hour
Electricity:	3ph. 400V+PE 26,24 kW
Air consumption:	low consumption @ 6 bar
Cold water:	+/-15 CIP cycles/day, 300-500L/cip cycle
Steam:	320kg/hr @2bar
Glycol/Ice water:	120.000 kCal/hr (1°-4bar), 666L/min