



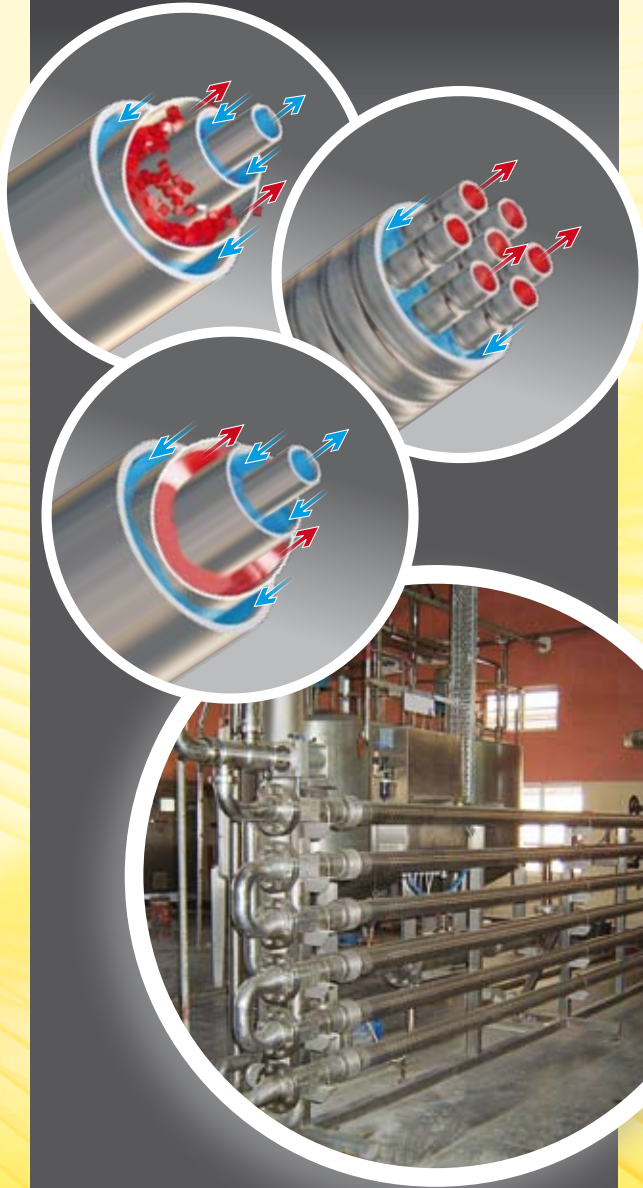
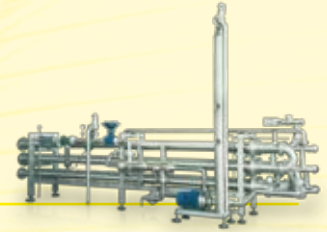
Pasteurizers

PREHEATER

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PREHEATER

PASTEURIZERS



Asepsystems Pasteurizers, capacity up to 20000 kg/h

Machine for the pasteurization of liquid products with different viscosity, homogenous or with particle, in counter flow to have better heat transfer coefficient. Possibility to draw the machine accordingly the specifications of the product and required thermo cycle. The pasteurizer can be made with different technologies depending the product: 4 pipes HTE type, multiple corrugated pipes TIT type, high electrical frequency Emmepiemme Ohmic (patented) type or scrape surface type.

The main components of the pasteurizer are:

- Supporting S.S. Frame in square tubular tubes;
- Heat exchanger;
- Group for hot water producing;
- 3 Way valve manufactured by Asepsystems;
- Control panel.

Advantages:

- Compact machine with necessity of smaller spaces;
- Pre-assembled and tested in Asepsystems facility;
- Possibility to pasteurize all pumpable products.

Using the most advanced computerized solid modelling technical, the design has been optimised to give to the Customer the maximum personalization freedom in the machine configuration.

“Our technology to allow the Customer to prepare the best product”

Technical features

For concentrate products with thermo cycle from 20 °C to 95 °C

HTE SERIES		4/1000	4/3000	4/5000		4/10000	4/15000	
Steam at 8 bar	kg/h	140	420	700	1120	1400	2100	2800
Compressed air at 6 bar	nl/h	100	100	100	100	100	100	100
I.E.P.	kW	5.50	7.50	11.00	11.00	15.00	15.00	15.00

All dimensions and technical datas are indicative and can be changed depending the product and required specifications



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