

Flow pasteurizer – model AP

Beverage hot sterilisation equipment



Specification

Flow pasteurizer model AP is designed for automatic in-line pasteurization of still beverages with fruit contents up to 100% and sugar syrup not exceeding 70 Brix. The pasteurization temperature is adjustable in range from 70 to 100 °C. The equipment is capable of flow pasteurization of beverages directly into a filler or any other equipment.

Pasteurizer consists of efficient plate heat exchanger built of three independent sections, main and booster pump, heating circuit, cooling circuit, compact valve cluster with two product tanks, all fitted to the base frame including flow distributing plate and electric control panel.

Features

- High quality of pasteurization, exact temperature, flow and time delay control even during irregular filler run
- Fully automatic changeover from water to beverage ensures minimum loss in any mode of running
- Use of very efficient plate heat exchanger enables energy recovery up to 92%
- Indirect hot water circuit to heat the product using either steam or electricity upon request
- Automatic hot sterilisation prior to use
- Consequent product storage together with hot sterilisation after emergency or electricity cut off stop
- Automatic use of product from accumulating tank after longer break
- Positive pressure difference control on heat exchanger plates
- Adjustable delivery pressure
- Automatic CIP procedure without need of CIP unit,
- Allen-Bradley control system and 6" colour TFT display for easy operation
- Printing of pasteurizing record



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- Communication together with syrup room, mixer and filler as standard
- No need for operator intervention except for changeover on flowplate and choosing procedures on operators panel
- Easy to operate and change of fully automatic procedures
- Easy to maintain, minimum of moving parts
- Different length of temperature time delay snake available upon request

Technical specification:

	P6 AP	P10 AP	P14 AP	P20 AP	P24 AP	P30 AP
Beverage output in 1000 LPH	6	10	14	20	24	30
Syrup output in 1000 LPH	2,4	4	5,6	8	9,6	12
Dimensions max. (a x b x h)	1.9 x 3.0 x 2.0	2.2 x 3.2 x 2.3	2.2 x 3.2 x 2.3	2.2 x 4.0 x 2.3	2.2 x 4.0 x 2.3	2.4 x 4.8 x 2.5
Steam consumption						
Production/CIP in kg per hour	60/100	100/170	140/240	200/350	240/400	300/520
Power demand	18 kW	22 kW	25 kW	27 kW	30 kW	42 kW

Price on application

Prices exclude vat and delivery