

Diesel/gas pasteurizer HEAT 1000

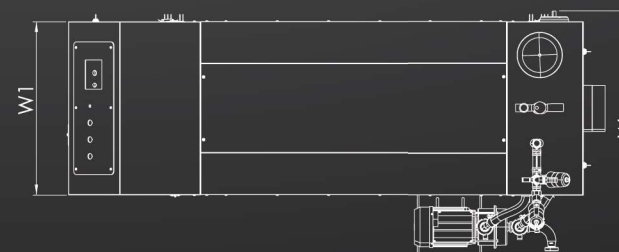
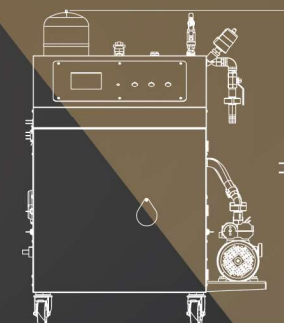
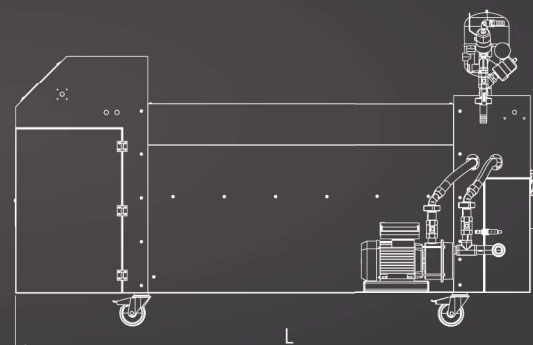
Diesel/gas pasteurizer heats up the liquid before the filling process. The liquid comes into the tubular spiral which is surrounded by hot water. The heat from the water heats up the liquid and eliminates the bacteria.

One of our highest machinery achievements is our energy-saving solution integrated into our pasteurizers. It saves the heating energy up to 15-20 % and results in incredibly low heating costs. Calculations show that it costs up to 2 Euro Cents to pasteurize 1 liter of liquid.

Output per hour – 900-1250 L of 80 °C (176 °F) heated juice

- The pasteurizer is suitable to heat various liquids, including viscous liquids: juice, puree, wine, broth, milk and others.
- The maximum heating temperature of the pasteurizer is 90 °C (194 °F).
- Our pasteurizers are equipped with highest quality German diesel and gas burners GIERSCH.
- Pasteurizers' heating chambers are covered with special heat-insulating paint which preserves high temperature for a longer time and increases heating capacity.
- Diesel/gas pasteurizer has a digital thermostat which provides an automatic water temperature control.
- Automatic regulation of liquid temperature ensures an easy way to change the filling temperature on digital display.
- The pasteurizer is fast and easy to clean. It can be washed by CIP cleaning together with our Bag in Box fillers.
- Machine can use diesel or gas on client's request.

Diesel/gas pasteurizers work in perfect synergy with our Bag in Box fillers. They have a special connection between them which prevents liquid from overflowing and ensures easy work.



Output	l/h	900 - 1250
L	mm	2100
W	mm	950
W1	mm	680
H	mm	1235
Max heating temp.	C	90
Weight	kg	450
Fuel consumption	l/h	7-10
Supply source	kW	1.1
Supply voltage	V	3/N/PE ~ 400 V 50Hz

