

## Electric pasteurizer ECO HEAT

Electric pasteurizer heats up and pasteurizes various liquids before the filling process. Machine runs on electricity and is a more ecological choice.

The liquid comes into the tubular spiral surrounded by hot water which is heated by three electrical heating elements. 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.

### Available outputs: 300 L/h, 500 L/h 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 is 90 °C (194 °F).
- The boiler has an integrated spiral. This provides saving of space and prevention of heat loss when pumping the water into external heat exchanger. As a result, this technology saves the heating energy up to 15-20 %.
- Electric pasteurizer has a touch-screen panel with 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 has pivoting wheels.
- Machine is completely made of stainless steel.

Electric 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	250-300	400-500
L	mm	925	925
W	mm	913	913
H	mm	1470	1470
Max heating temp.	C	90	90
Weight	kg	145	145
Supply source	kW	23	31
Supply voltage	V	3/N/PE ~ 400 V 50Hz	3/N/PE ~ 400 V 50Hz



ECO HEAT 500

