

PASTEURIZING AND COOLING TUNNELS

STAINLESS STEEL STRUCTURE



Consisting of:

- Internal Intralox-type grid conveyor
- Hatch for inspection and tanks draining
- Thermocontrollers for automatic temperature adjustment
- Pressure gauges and thermometers on each tank
- Automatic water level control in the tanks
- Hydraulic distribution system
- Electric control box
- Water temperature adjustment system in the pasteurising tank

CONSUMPTIONS

- AIR : NI/h a 6 bar
- SOFT WATER : mc/h a 2 bar
- DRY STEAM : kg/h a 5 bar

Max output 80.000 cph

ADVANTAGES

- Simple and reliable machines
- Made of stainless steel and special anti-wear materials
- The treatment times and thermal cycles can be personalized
- Reduced consumptions (electricity, water, steam, air)
- Complying with CE regulations

*This technical sheet gives an approximate description of the machine.
The technical features and the machine configuration are to be confirmed at the time of order.*