

Product Name :
Food Plate Pasteurizer

Product Code :
EQUP-MC20078-0001



Description :

Food Plate Pasteurizer

Technical Specification :

Technical parametre: 5??65?(homogenization) ?85~95?(15S) ?5?

This unit can be connect with separator, homogenizer, flash evaporator & degasser ect. this unit is used as Pasteurizer (widely used in fresh milk, milk beverage, juice, tea, alcohol, ice cream ect.) ,and also pre-sterilize material when producing Pasteurized milk(long life milk).

This machine has features of high heat recovery, lower energy cost, strict design on the construction and easy operation, simple maintenance.

Control type:

Full-automatic control (PLC with touch screen),Semi automatic PID Control.

- A. Plate heat exchanger;
- B. Material-balance bucket;
- C. Hot water-balance drum;
- D. Hot water pump;
- E. Product pump;
- F. Steam & water mixer;
- G. Electricity box;
- H. Stainless steel pipes and valves etc.

Production capacity: 500L-20T/H

| Process capacity | Heat exchanging area(m2) | Power(kw) | Steam consumption(kg/h) | External dimension(mm) | Total weight of machine(kg) |
|------------------|--------------------------|-----------|-------------------------|------------------------|-----------------------------|
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|---------|-------|-----|-----|----------------|------|
| 0.5 t/h | 5 | 5.2 | 52 | 1200×1200×1500 | 790 |
| 1 t/h | 8 | 5.2 | 60 | 1500×1500×1800 | 880 |
| 2 t/h | 13 | 6 | 104 | 1800×2000×1800 | 980 |
| 3 t/h | 20 | 6 | 156 | 2000×2000×2200 | 1080 |
| 4-5 t/h | 30-45 | 8 | 260 | 2250×2000×2200 | 1250 |
| 6-8 t/h | 35-50 | 8 | 400 | 2250×2000×2200 | 1250 |
| 10 t/h | 60 | 11 | 520 | 2800×2000×2200 | 1650 |
| 15 t/h | 75 | 15 | 780 | 3000×2200×2200 | 2150 |
| 20 t/h | 80 | 18 | 945 | 3300×2200×2200 | 2350 |



Equipments Machines Manufacturers