

ELECTRIC PASTEURIZER

MODEL 500 L/H 1 000 L/H 1 500 L/H

FOR WHAT USE ?

Platform for continuous pasteurization or thermization of milk to eliminate pathogenic flora.
Can be used in dairies, cheese factories, butter factories, on-farm or in any other food processing industry for consumption or processing into finished products or cheese. Pasteurization of milk improves preservation.

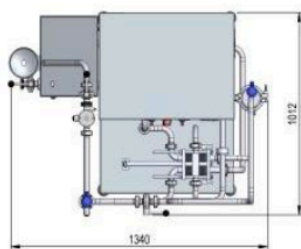
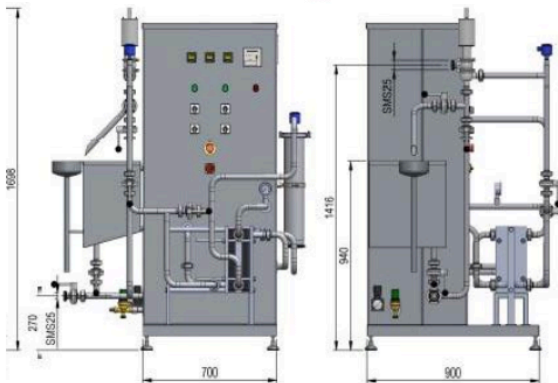
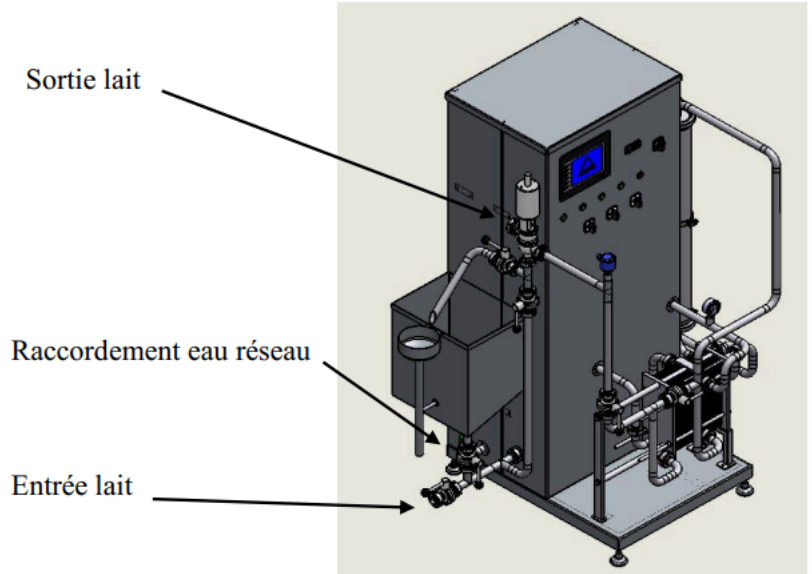


Photo for information only

TECHNICAL DETAILS

Complete system ready for connection, mounted on AISI-304 stainless steel support. Integrated hot water production with circulation pump. Control panel with temperature recorder.

REFERENCE	Capacity	Power*
Model P1	500 l/h	8kw
Model P2	1 000 l/h	10kw
Model P3	1 500 l/h	15 kw

*To be verified according to data
Weight: 235 kg

OPTIONS

Each pasteurizer must be adjusted to suit individual requirements, so please contact us.

