

PASTEURISATION SYSTEM

Applications

B&P pasteurisation systems are used in the fruit juice and milk industries. The areas of application include fruit and vegetable juices, their concentrates as well as fresh milk, cheese milk, milk for yoghurt processing and whey.

Operation principle

The product is heated up to a temperature between 65°C and 142°C in order to dispose of all micro-organisms. Next, the product is cooled down ready to undergo subsequent processing.

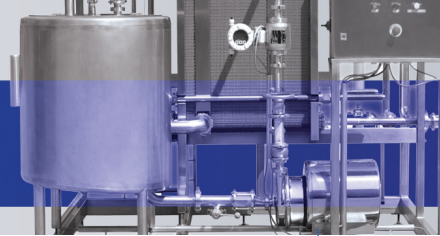
The systems are fitted with a booster pump to ensure that the pressure of the pasteurised product always exceeds the pressure of the non-pasteurised product by at least 0.5 bar. In the event of a leakage in the heat exchanger, the pasteurised product is always pressed into the non-pasteurised product, never the other way round. You can rest assured: only 100% perfectly pasteurised product leaves your system.



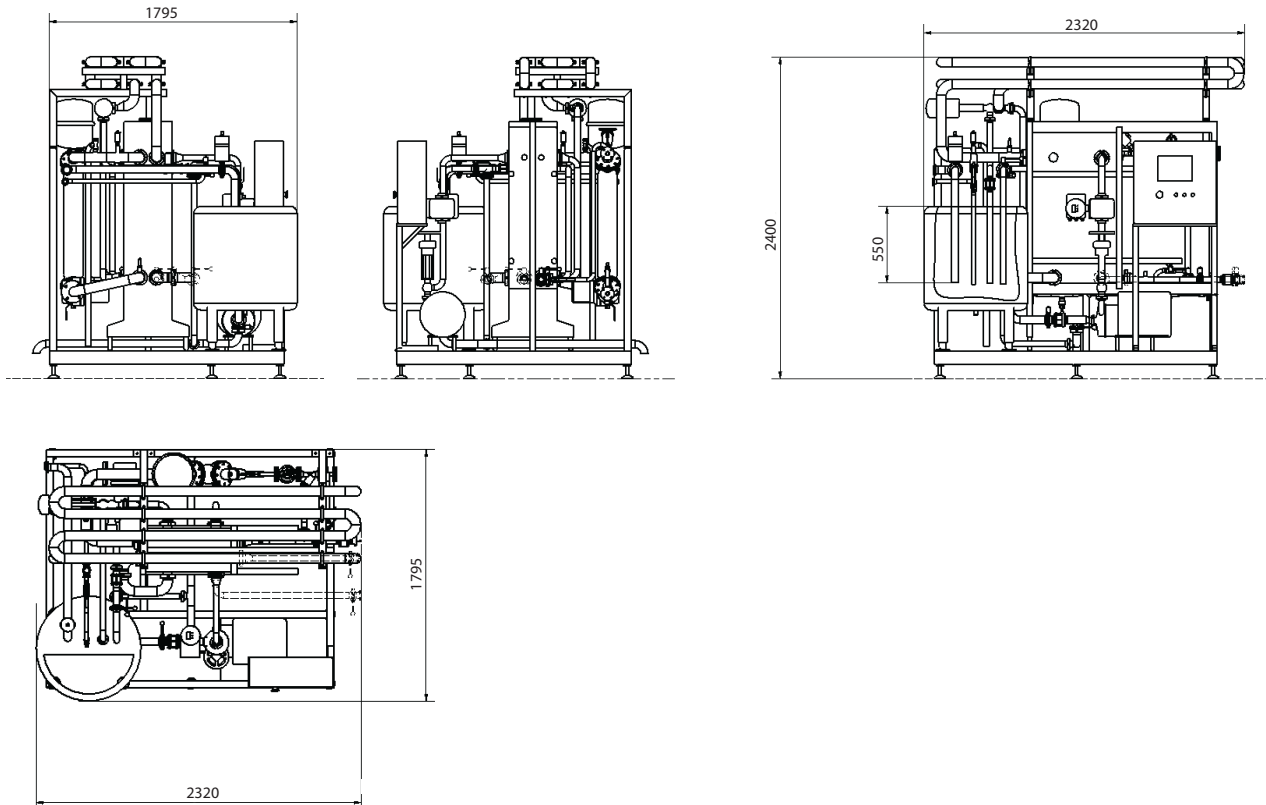
Advantages

- Flexible and individual design and planning
- Easy adjustment to achieve efficiency modifications of the system
- Can be cleaned using CIP systems
- Each system can be delivered as a mono-block
- Installation can be performed autonomously by the customer
- User-friendly
- Fully automatic PLC control system with visualisation technology

PASTEURISATION SYSTEM



Technical data



Efficiency range	500 l/h to 50,000 l/h
Heating temperatures	65°C to 142°C
Material	AISI 304 / 316L
Operation	Manual or automatic (PLC control system)