



JUICE PASTEURIZER PRO 300



The pasteurizer is designed for thermal processing of fruit juices and purees - the previously squeezed juice is fed to a buffer tank, from where it is transported to a tubular exchanger where pasteurization takes place.

There, the juice is heated to a previously programmed temperature on the pasteurizer's HMI panel. The pasteurized juice is pumped to the filler's buffer tank.

This process is automated thanks to the appropriate software that supervises the entire process. The user is sure that the juice will be pasteurized to the appropriate temperature and thus the juice will be of the highest quality. The user can also choose the "washing" mode, which makes it easier to keep the device clean.

Technical data:

- Efficiency: 400 l/h





- Heat exchanger type: tubular
- Material: AISI 304
- Boiler type/power supply: Oil/gas
- Power supply: 230V
- Temperature recording: yes
- Boiler thermal power: 40 kW
- Juice buffer tank: option
- Process visualization/HMI: yes
- Dump valve: yes
- Pasteurization temperature: Up to 85 °C
- Automated CIP washing process: yes.

The advanced device for thermal processing of fruit juices that we propose consists of several basic elements. The most important of them is the control panel and the control valve system, which enable fully automated operation. The pasteurizer consists of, among others:

- 500l tank
- Tubular heat exchanger
- Juice pump
- Control valve system
- Control panel
- WOLF heating panel powered by fuel oil or gas

