

Pasteurisation System

Pasteurising, Quick-cooking, standard cooking processes,
Showering, Fogging, Intensive-cooling and Dry-heating



The multifunctional Pasteurisation System

STANDARD FUNCTIONS

- Pasteurisation with counterpressure
- Quick-boiling with counterpressure (pressure cooking)
- Standard cooking process
- Showering
- Fogging
- Intensive cooling
- Dry heating

SCOPE OF APPLICATION

packaged and unpacked products such as cooked ham, various types of sausages, pasta as well as products in jars or cans

ADVANTAGES

- Shelf life extension of vacuum packaged products by quick fringes-heating with high temperature
- Time- and power-saving due to process time reduction as the pasteurisation process only takes 5 - 15 minutes, depending on the product
- Bacteria reduction; on the surface to almost zero
- Prevention of fluid formation in the packaging due to short processing times. In addition, the pores on the products' surface get closed
- Expansion of sales markets through quality improvement and the possibility of guaranteeing shelf life
- Better fit of the package to the product by shock-showering of heated products
- Pasteurisation of products in modified atmosphere packagings (MAP) possible due to rapid heat-up times under counter-pressure

Fully-equipped

with cooling, heating, circulating air fan and shower



Simple door operation

compactly installed



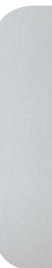
Pressure operated safety-door

with interlock and safety function
(operates only under balanced pressure)



heavy-duty hinges

for safe and pressure-tight closing



Automatic operated entrance ramp,

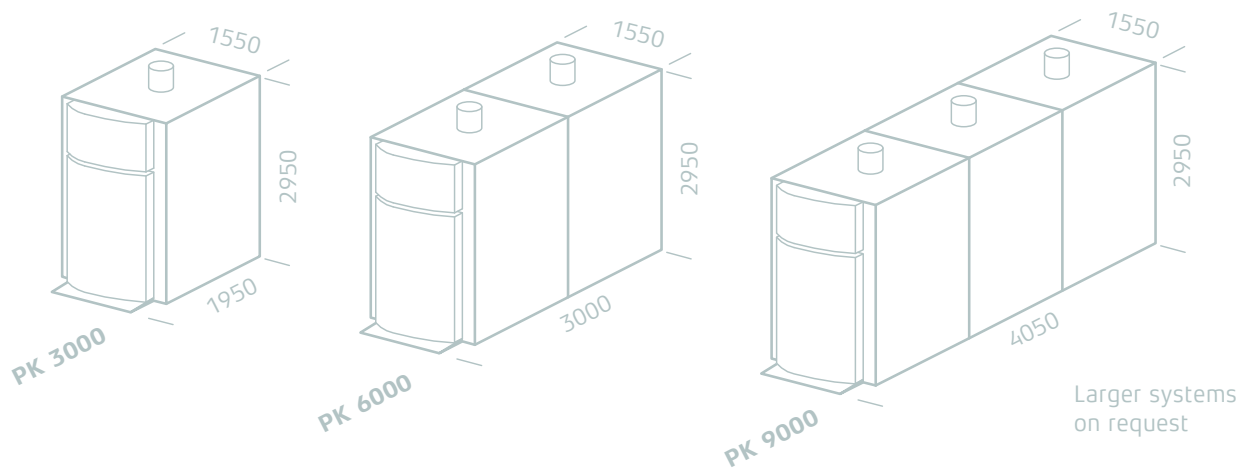
which moves in the corresponding position when closed or opened





Latest touchscreen technology controls and regulates the necessary process steps in perfection. Due to the large scale 12.1" touchscreen a clear and simple operation is ensured





Development and production of systems
for smoke-, heat- and cool-treatment
of meat-, fish- and cheese-products

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