

Tunnel Pasteurizer

Thermal Treatment

Simple operation, easy maintenance and proven top quality thermal treatment.

MAIN BENEFITS

- All stainless steel 304 hygienic design and fabrication
- Hot water buffer tank with ring circuit provides consistent hot water source
- Non-clogging stainless steel spray nozzles
- Stainless steel pump chambers with dual mesh filtration
- Data recording/monitoring with integrated HMI touch screen



PRODUCT QUALITY

Our thermal process provides gentle warming and cooling to ensure product taste and color are not compromised.

- Closed-loop PID temperature control
- Non-clogging nozzles with stainless steel distribution piping
- High percentage residual water removal at discharge
- Automatic fresh water make-up systems
- Pasteurization of glass, PET, and metal cans

CLEAN DESIGN PRINCIPALS

Clean machine design reduces the likelihood of container contamination. Product quality is paramount.

- Smooth side walls and sloped floors facilitate easy cleaning
- Continuous Clean-In-Place distributes water on interior surfaces to avoid algae growth
- Rotary spray Clean-In-Place
- Boil-Out systems
- Large access doors for easy access
- Dosing systems for water treatment

CONTAINER HANDLING

Machine transfers are critical to ensure upright, stable containers in fully populated format.

- Polypropylene modular belt main bed
- Stainless steel chevron pattern carry way ensures long life and even wear
- Stainless steel drive and idler shafts
- Integrated dynamic transfer conveyors
- Frequency control of all conveyor motors
- Stepped infeed rail design ensures fully populated main belt
- Double deck configurations to reduce process area footprint