

Diesel/gas pasteurizer **HEAT 1000** pasteurizes various liquids before the filling process. The liquid comes into the tubular spiral which is surrounded by hot water. The heat from the water heats up the liquid and eliminates the bacteria.

One of our highest machinery achievements is our energy-saving solution integrated into our pasteurizers. It saves the heating energy up to 15-20 % and results in incredibly low heating costs. Calculations show that it costs up to 2 Euro Cents to pasteurize 1 liter of liquid.

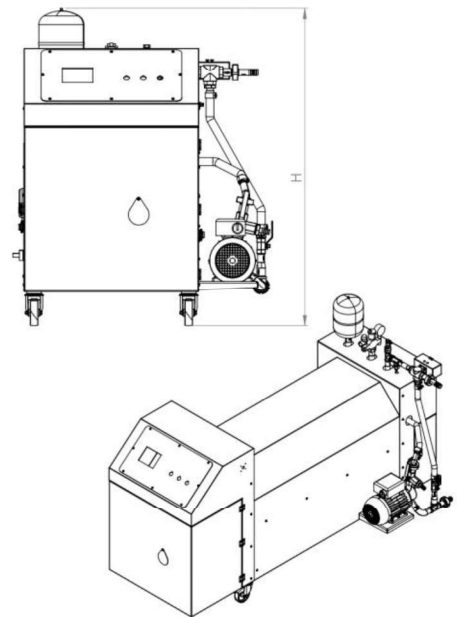
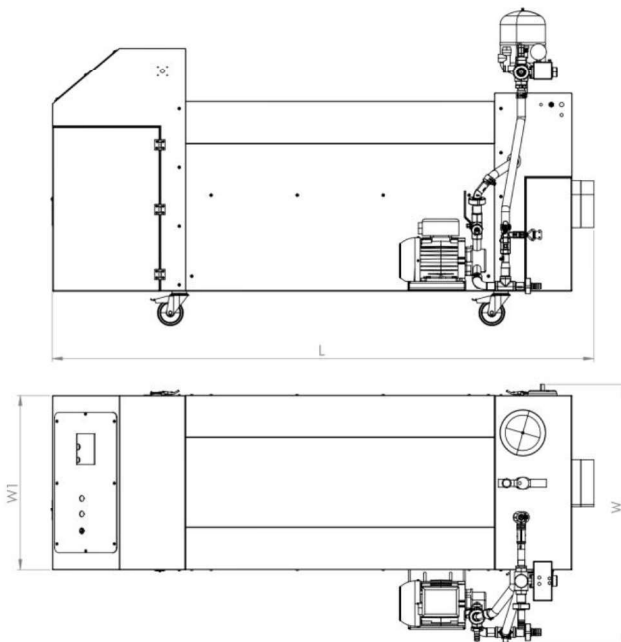
Capacity per hour – 900-1250 L of 80 °C (176 °F) heated juice.



- The pasteurizer is suitable to heat various liquids, including viscous liquids: juice, puree, wine, broth, milk and other.
- The maximum heating temperature of a pasteurizer is 90 °C (194 °F).
- Our pasteurizers are equipped with highest quality German diesel and gas burners GIERSCHE.
- The heating power is 110 kW.
- Pasteurizers' heating chambers are covered with special heat-insulating paint which preserves high temperature for a longer time and increases heating capacity.
- Diesel/gas pasteurizer has a digital thermostat which provides an automatic water temperature control.
- Automatic regulation of juice temperature ensures an easy way to change the filling temperature on digital display.



- The pasteurizer is fast and easy to clean. It can be washed by CIP cleaning together with our Bag in Box fillers.
- The boiler has an integrated spiral. This provides saving of space and also prevention of heat loss when pumping the water into external heat exchanger. As a result, this technology saves the heating energy up to 15-20%.
- Machine can use diesel or gas on client's request.



	Machine	Diesel Pasteurizer
	Type	HEAT100

Output	kg/h	1700
L	mm	2100
W	mm	1000
W1	mm	680
H	mm	1235
Capacity	l/h	900 - 1200
Max heating temp.	C	90
Weight	kg	290
Fuel consumption	l/h	7-10
Supply source	kW	1.1
Supply voltage	V	3/N/PE ~ 400 V 50HZ