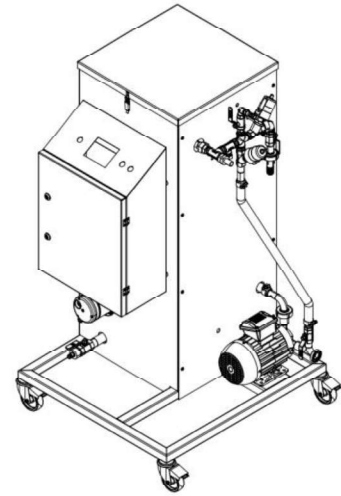
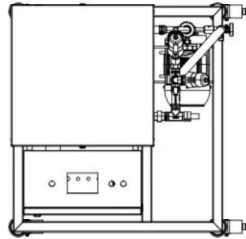
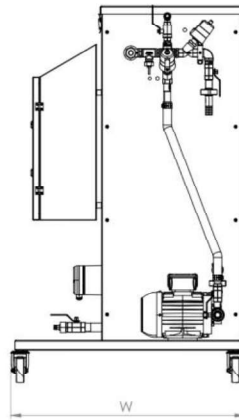
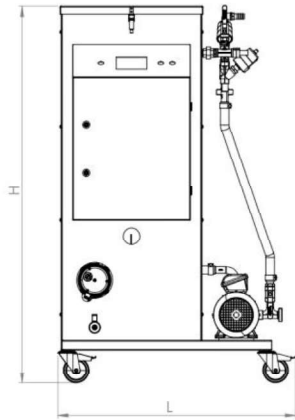


Electric pasteurizer **ECOHEAT 300** heats and pasteurizes various liquids before the filling process. Machine runs on electricity and is a more ecological choice.

The liquid comes into the tubular spiral surrounded by hot water which is heated by three electrical heating elements. The heat from the water heats up the liquid and eliminates the bacteria.



- The pasteurizer is suitable to heat various liquids, including viscous liquids: juice, puree, wine, broth, milk and others.
- The maximum heating temperature of an electric pasteurizer is 90 °C (194 °F).
- Juice comes into the tubular spiral which is surrounded by hot water.
- The tubular spiral is made of stainless steel.
- 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 heating energy up to 15-20 %.
- The heating power is 22 kW.
- Electric pasteurizer has a touch-screen panel with digital thermostat which provides an automatic water temperature control.
- Automatic regulation of liquid 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 machine has pivoting wheels.
- The pasteurizer is easy to clean and maintain.



	Machine	Electric Pasteurizer
	Type	EKO HEAT 300

L	mm	925
W	mm	913
H	mm	1470
Capacity	l/h	250 - 300
Max heating temp.	C	90
Weight	kg	145
Supply source	kW	23
Supply voltage	V	3/N/PE ~ 400 V 50Hz

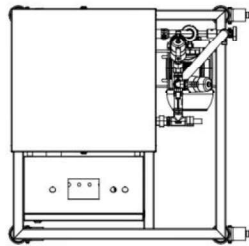
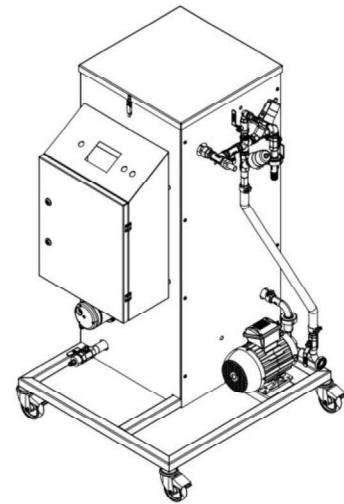
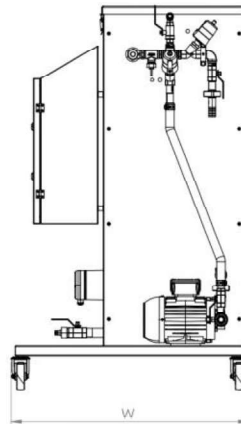
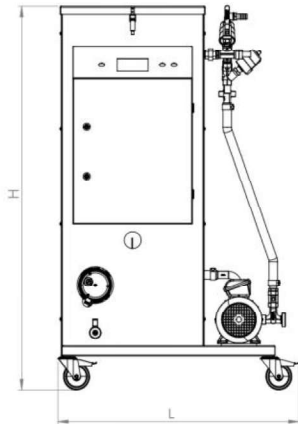


Electric pasteurizer **ECOHEAT 500** heats and pasteurizes various liquids before the filling process. Machine runs on electricity and is a more ecological choice.

The liquid comes into the tubular spiral surrounded by hot water which is heated by three electrical heating elements. The heat from the water heats up the liquid and eliminates the bacteria.



- The pasteurizer is suitable to heat various liquids, including viscous liquids: juice, puree, wine, broth, milk and others.
- The maximum heating temperature of an electric pasteurizer is 90 ° C (194 ° F).
- Juice comes into the tubular spiral which is surrounded by hot water.
- The tubular spiral is made of stainless steel.
- 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 heating energy up to 15-20 %.
- The heating power is 30 kW.
- Electric pasteurizer has a touch-screen panel with digital thermostat which provides an automatic water temperature control.
- Automatic regulation of liquid 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 machine has pivoting wheels.
- The pasteurizer is easy to clean and maintain.



	Machine	Electric Pasteurizer
	Type	EKO HEAT 500

L	mm	925
W	mm	913
H	mm	1470
Capacity	l/h	400 - 500
Max heating temp.	C	90
Weight	kg	145
Supply source	kW	31
Supply voltage	V	3/N/PE ~ 400 V 50Hz

