

**Product Name :**  
Plate Pasteurizer

**Product Code :**  
KGLOB10051001



**Description :**

Plate Pasteurizer

**Technical Specification :**

Technical parametre: 5??65?(homogenization) ?85~95?(15S) ?5?

This unit can be connect with separator, homogenizer, flash evaporator & degasser ect. this unit is used as Pasteurizer (widely used in fresh milk, milk beverage, juice, tea, alcohol, ice cream ect.) ,and also pre-sterilize material when producing Pasteurized milk(long life milk).

This machine has features of high heat recovery, lower energy cost, strict design on the construction and easy operation, simple maintenance.

Control type:

Full-automatic control (PLC with touch screen),Semi automatic PID Control.

- A. Plate heat exchanger;
- B. Material-balance bucket;
- C. Hot water-balance drum;
- D. Hot water pump;
- E. Product pump;
- F. Steam & water mixer;
- G. Electricity box;
- H. Stainless steel pipes and valves etc.

Production capacity: 500L-20T/H

Process capacity	Heat exchanging area(m2)	Power(kw)	Steam consumption(kg/h)	External dimension(mm)	Total weight of machine(kg)
0.5 t/h	5	5.2	52	1200×1200×1500	790
1 t/h	8	5.2	60	1500×1500×1800	880
2 t/h	13	6	104	1800×2000×1800	980
3 t/h	20	6	156	2000×2000×2200	1080
4-5 t/h	30-45	8	260	2250×2000×2200	1250
6-8 t/h	35-50	8	400	2250×2000×2200	1250
10 t/h	60	11	520	2800×2000×2200	1650
15 t/h	75	15	780	3000×2200×2200	2150
20 t/h	80	18	945	3300×2200×2200	2350