

Product Name : Continuous Spraying Type Pasteurization and Cooling Tunnel	Product Code : KGLOB10051006
---	--



Description :	
Continuous Spraying Type Pasteurization and Cooling Tunnel	
Technical Specification :	
<p>Continuous spraying Pasteurizer is designed and made on the basis of absorbing and digesting abroad machine. It adopts warm water to preheat, sterilize with recycling hot water, recycling warm water to pre-cool, and cooling water to cool; it is with the advantages of sterilizing temperature automatic control, and adjustable sterilizing time;and can be widely used in sterilizing and cooling of juice and beverage in various bottles and cans, electrolyte beverage, wine and condiments. It can be designed and made to the sterilization conditions and production provided by the customer.</p>	
The higest sterilizing temperature	100 ?
The width of sterilization transferring belt	1500 mm
Transferring belt speed	110 -553 (mm/min)
Heating steam pressure	0.4MPa

Length of sterilization step (mm)	5000	6000	7000	10000
Length of pre Cooling step (mm)	2000	2000	2500	2500
Length of cooling step (mm)	1000	1000	1500	1500
Heating recycling water volume (m ³)	21	25	35	50
??kw?	9.6	10.6	13.6	16.5
Size (mm)	8880	9880	11800	14880
	2250			
	1735			