PASTEURISATION

THE R. P. LEWIS CO., LANSING MICH.

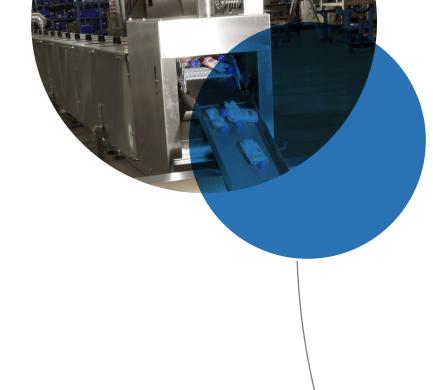
PASTEURISATION TUNNEL

The simple pasteurisation/cooling system based on a tunnel and a bath.

The pouches are random and therefore the system is not suitable for automatic cartoning.

The system can be configurated to be suitable for different layouts.

- **85 pcs/min** (with pouches up to 120 ml)
- Random pouches
- Footprint 3 x13 m
- Drying system with nozzles (turbine is an option)



PASTEURISATION TUNNEL TECHNICAL INFORMATION

Capacity: 85 pcs/min for pouches up to 120 ml Electrical supply: according to your local voltage Power consumption: 3 kW Steam consumption: 80 kg/h in steady state – up to 480 kg/h in warm up Steam pressure: 3 bar Iced water: provided by the customer Pouch organization: random

PASTEURISATION TUNNEL Floor plan

