



PASTEURISATION

P A S T E U R I S A T I O N T U N N E L

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 configured 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

T E C H N I C A L I N F O R M A T I O N

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

P A S T E U R I S A T I O N T U N N E L

Floor plan

