



# **SHEET NUMBER 28351 HOT FILL PASTEURISER**

CAPACITY FROM IN AT 20 DEG. C. TO 95 DEG. C. PASTEURISATION. RATED AT APPROX. 12,000 LITRES PER HOUR WITH 80 DEG. C.REFILL.

AGE - APPROXIMATELY FIFTEEN YEARS. ALL STAINLESS STEEL.

### THE PURPOSE OF PASTEURISING:

To extend SHELF LIFE of products:

For the Pasteurising of Fruit and Vegetable Juices.

For the Pasteurising of Milk products.

For the Pasteurising, sterilizing and stabalising without changing chemistry or flavour in

Beer, Cider, Muscat, Riesling, Ports, Sweet Wines.

Prompt pasteurisation will kill all pathogenic types of bacteria and nearly all other objectionable organisms. For milk products other heat resistant bacteria will continue to multiply unless milk is cooled promptly after the pasteurisation process.A refrigeration system to drop milk temperature very quickly is essential and often a vacuum chamber system is incorporated to remove non-condensate gases and volatile odours. The Continuous Process such as for milk products requires milk to enter at known industry Standards and to hold at those temperatures for from 16 to 30 seconds.

#### CORPORATE MACHINERY BROKERS

PO BOX 1043 KENSINGTON GARDENS S.A. 5068

TEL. 042 8832 423

TEL.08-84310430

E. marketing@machineryshowroom.net WEB. www.machineryshowroom.net

ADD GST TO ALL PRICES

ALL SALES ARE SUBJECT TO OUR ANNEXURE 'A' CONDITIONS OF SALE.

# **SHEET NUMBER 28351 HOT FILL PASTEURISER**

CAPACITY FROM IN AT 20 DEG. C. TO 95 DEG. C. PASTEURISATION. RATED AT APPROX. 12,000 LITRES PER HOUR WITH 80 DEG. C.REFILL.

AGE - APPROXIMATELY FIFTEEN YEARS. ALL STAINLESS STEEL.

PRICE NEGOTIABLE PLUS GST.

## PAGE 7 SHOW R/M MS46 INDEX K 102 **CORPORATE MACHINERY BROKERS**

PO BOX 1043 KENSINGTON GARDENS S.A. 5068

TEL. 042 8832 423

TEL.08-84310430

E. marketing@machineryshowroom.net WEB. www.machineryshowroom.net

ADD GST TO ALL PRICES

ALL SALES ARE SUBJECT TO OUR ANNEXURE 'A' CONDITIONS OF SALE.







