

Pasteuriser Specification – 1200x850



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Size

1,200mm Long x 850mm Wide x 450mm High (Internal Dimensions); 1300mm Long x 950mm Wide x 500 High (External, excluding frame)

Main Pasteuriser Construction

Consists of an insulating core (sides and base), covered in timber frame and panelling, with a two layers of 400g grade fibreglass/resin with multiple final resin/coloured coating for durability.

Lid is constructed of timber sheeting overlaid with fibreglass in the same manner as the main body, with a handle to lift it off. An externally mounted pneumatic ram can be added as an option to hold the lid up, and to allow easier opening and closing.

Removable mesh floor panel covering the heating elements.

3 x 3KW heating elements controlled by a thermostatic programmer with RCD trip in a remote service box. An alarm and timer module are incorporated which will activate upon reaching the set temperature, and upon completion of the set time of pasteurisation.

Temperature Controller

A full guide on how to set the system will be included with the pasteuriser. In short a temperature is set, with a +/- allowance. This can be set up from the factory ready for immediate use. Once the temperature is reached then the user is responsible for timing the operation for the required period.

Electrical System (3 Phase & Single Phase Versions)

A shielded power cable and thermocouple cable from the heating elements to the control box where an isolation switch is located. Power & cabling to the control box is to be completed at customer site by a qualified electrician and is to be wired in to a suitable & protected main board.

Additional Electrical Requirements (1 Phase Version)

Single phase variants are **not** designed to be used with a domestic plug, but must be hard-wired in to protected circuits at the main-board. 10mm 3 Core cabling is recommended.

Power Usage & Safety Ratings

Single Phase: Assuming 230V, 9KW, power usage will be ~40A loading. This must be protected by a 45A RCD at the main board. Three 16A circuit breakers will also be installed in the control board – one for each element. The 2.5mm core cable has a max 22A rating to each heating element.

Three Phase: Assuming 415V, 9kW, power usage will be ~16A per phase loading. This must be protected by a 16A per phase RCD at the main board. Three 16A circuit breakers will also be installed in the control board – one for each element. The 2.5mm core cable has a max 22A rating to each heating element.

Wheeled Base

Constructed from 50x50x5mm angle steel, welded to 50x50mm steel legs, painted black. Lockable wheels for movement and security.

Drainage

A drain is incorporated in to the base of the pasteuriser for removal of water.

Cleaning

Periodically the water should be emptied and changed based on

- Mineral build up (as steam evaporates it will leave behind the mineral deposits which will eventually make the bottles dirty)
- Contamination (if any product is spilt, or bottles explode in the pasteuriser then it will start to smell)

Tips

When finished pasteurising at the end of a shift leave the lid of the pasteuriser **up** as this will allow the pasteuriser to cool down. Due to the quality of construction the pasteuriser is extremely well insulated, which means that the pasteurisation water is at 'danger zone' temperatures for microbiological build up for many hours. In our experience it will take ~12+ hours to drop from 70C to 45C with the lid closed. We would also recommend adding a small amount of chlorine bleach to the water to kill any microbial growth at the start and end of each shift of use of the pasteuriser.

Safety in use

During heating the pressures inside the bottles increase. Occasionally due to carbonation/internal pressures, flaws within the bottle or closure, or incorrect handling during bottling then a bottle or closure may explosively fail. To mitigate the risks of this then we recommend always keeping the lid closed when bottles are in the pasteuriser with the exception of when adding or removing them. Proper PPE equipment should be worn by the operator – this should include a chainsaw/trimmer mesh full-face guard, heavy duty insulated waterproof gauntlets and heavy duty rubber apron. The pasteuriser should never be operated without water covering the elements by 50mm, or you will destroy the heating elements.

Upgrades available:

Size increase of main tank construction: POA

Pneumatic Ram for lid: £120

Pasteuriser Baskets (~16x750ml bottles, ~29 x 250ml bottle capacity): £7.5 to £12 per unit

Pictures



Pricing:

Main Pasteuriser, including control box	£4,500
Frame/Stand	Wheeled £300 Unwheeled £250
Baskets (~16x750ml bottles, ~29 x 250ml bottle capacity). Pasteuriser holds 8 baskets.	£15 each (1-5), £12 each (6-10) £11 each (11-25), £9.75 each (25+)