

Pasteuriser Operating Instructions

– Single Phase-



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Safety

This unit is designed to heat water. Hot water and steam are scalding hazards. Please use appropriate PPE (Personal Protective Equipment) when operating the equipment.

Keep the lid on the unit at all times when heating. Bottles may occasionally explode due to internal pressures brought on by heating the liquids within, especially where poor quality glass or closures are used. Face guard and heat resistant gauntlets are recommended.

This unit is powered by 240V. Water and electricity do not mix – please avoid water spillage on or around any electrically powered areas, specifically the control box and heating element cover.

Do not open the control box unless you are a competent trained electrician, and when doing so ensure that the unit is powered down at the point of the switched spur.

This is a well-constructed and heavy piece of equipment. Please do not try and lift unassisted, and remember to *lift with your legs, not your back*.

Installation

Installation should only be attempted by a trained electrician.

Single Phase Installation: The Pasteuriser should be wired in to a switched, fused spur on an RCD circuit with a 16A breaker.

Temperature Controller

Initial Setup: Switch on power at the spur. The controller will turn on. Hold down the 'S' button until 'F1' is shown on the display. Use the up and down arrows to access the following functions:

F1 Temperature – This is the temperature that you would like to maintain

F2 Difference Value – This is the temperature difference that the unit will allow below your F1 temperature before starting heating.

Hold down the 'S' button, and at the same time use the up and down arrows to set the values to be entered. Press the power button once to confirm the change.

E.G. F1 value 71, F2 value 0.5: Once at temperature the unit will start heating again once the temperature drops to 70.5 (F1 value of 71 minus the F2 value of 0.5), and maintain power to the heating elements until 71 is reached.

The full instructions are included at the rear of this guide.

Operating

Turn on the unit at the spur, making sure that there is enough water to cover the heating element before doing so. The heating element will be destroyed very quickly (a matter of seconds) if they are not covered with water prior to turning on.

Set your F1 and F2 values if needed. The temperature controller will keep them in memory, even after being powered down.

Place bottles carefully on to the mesh base, stacking them close together to minimise any opportunity for the bottles to fall over.

Once the pasteuriser is full, ensure that the water level is at least up to the fill line of the bottles being pasteurised.

Once the temperature of the water reaches your desired point (your F1 setting on the control panel), then start timing your pasteurisation cycle. For drinks products we use a 72 F1 value, and 1 F2 value. This may not be suitable for your product, so please see professional advice.

Once your pasteurisation cycle is complete then remove bottles from the pasteuriser. Leaving bottles in for too long may cause a 'cooked' flavour in some products.

Once all pasteurisation is complete then switch the pasteuriser off at the fused spur.

Drainage

A drain is incorporated in to the base of the pasteuriser for removal of water, and the water should be emptied for cleaning periodically, or when contaminated. We would recommend using a hosepipe attached to the drain unless a floor-drain is available.

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)

A wet & dry vacuum is useful to get the last traces of water out of the pasteuriser for cleaning.

The pasteuriser can be cleaned using a damp cloth and detergent. Be very careful when cleaning or using water near the heating element cover or the control box.

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, or when left unused and full for more than a day.