

General:

Batch pasteurizer tanks are used for pasteurizing milk or cream and can also be used for making yoghurt, custards etc.
Batch pasteurizer tanks can be made from 50 up to 1.200 liter.

Purpose:

In a process tank the product can be heated up, cooled down and kept on a certain temperature for incubation.
Stirring the product in a process tank is essential for good heat transfer. The type of agitator depends on the product and process.

Heating:

The tanks can be equipped with electrical heating elements or with a plate heat exchanger connected with a heating unit (heating source has to be available).

Double jacket:

The double jacket of the process tank can be open (atmospheric pressure), with dimple plate or with spiral around the tank. Depending on the requirements the right option is chosen.

Insulation

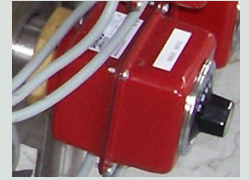
Process tanks are insulated with 50 mm rockwool

Agitator:

Made: Bonfiglioli (or other as required)
Type: Depending on product to be produced (paddle, fence or propellor)

Controlling:

Controlling can be with switches and fully automatic
For incubation an automatic temperature control is advised



Electrical heating elements



Heating with heat exchanger



Paddle agitator

