

PILOT PASTEURIZATION PLATE TRIQUETAGE (FOR PLANT AND ANIMAL



Non contractual photo

**SERVICE : 29 * POWER SUPPLY: 380 V
THREE-PHASE - 50 HZ - 7 KW WITH
HEATING GROUP WATER UNDER 1 BAR,
1000 L / H MINIMUM
DIMENSIONS : 1700 X 1000 X 1800 MM**

REFERENCE : MP313A

- Low viscosity food liquid <50cp
- 3 Stainless steel plate exchangers :
- Recovery
- Pasteurization
- Cooling
- Flow rate 50 to 125 L / h

Study of the efficiency of heat transfer in a plate heat exchanger and its properties for the pasteurization of food products :

- Tube counterbore
- Cooling to the desired temperature in the cooling exchanger
- Calculation of the pasteurizing value
- Study of the operation of a temperature controller
- Study of flow parameters, pasteurization temperature and holding time
- Realization of thermal balances
- Study of the operation of a heat exchanger and its properties for the pasteurization of food products

Technical specifications :

The pasteurizer consists of three areas :

- Preheating: plate heat exchanger incoming / outgoing product (area 0.43 m2)
- Pasteurizer: plate exchanger product / water (area 0.43 m2)
- Cooling: product / water plate heat exchanger (surface 0.43 m2)

All plates are removable and 304L stainless steel. The circuit is made of 304L stainless steel in the SMS standard and includes :

- A rooming area
- Stainless steel flowmeter
- A capacity launch pan, with drain valve
- A diversion and electric backpressure valve managed by the temperature controller
- Centrifugal pump
- 4 temperature probes Pt 100 with converter, 1 regulator linked to the valve of diversion a recorder with disk
- 6 temperature gauges
- An electrical box with control and protection of the pump, the

temperature controller, the 2 temperature displays and the paper recorder.

- 1 heating group 6 kW.
- Acquisition software developed under Autolink