

LIQUID SOLUTIONS

EXPERTS IN LIQUIDS PROCESSING FILTRATION AND BOTTLING

Product ref. PA – 02

Date: 11/09/12

In-bottle PASTEURISER (water bath type)

Bottles of cold product are immersed in a water bath and heated to a carefully controlled temperature for a specific time. Millions of bottles of premium juice and other products are made each year using these pasteurisers. This is a very convenient unit for production of between 500 and 1000 bottles per day and the use of more than one unit will multiply the rate of production.

Three immersion heaters, total 9kW, single-or 3-phase
Temperature / time control with audible alarm
Optional trolley, temperature logger and bottle baskets

External dimensions L x W x H 1250 x 690 x 480mm
Internal dimensions L x W x H 1000 x 640 x 345mm

Holds about 100 x 75cl wine bottles.
Cycle time typically 40 to 80 minutes



Example Prices*

Pasteuriser, single or 3-phase	£3,480
Trolley	£425
Datalogger	£355
Basket (large, to take max. number of bottles)	£385
<i>¼ and ½ size baskets available</i>	

Prices are ex-works UK and exclude delivery, installation, commissioning and VAT