

• Application

The **CFP pasteurizer** is tailor-made for the heat treatment of all kinds of food products with high viscosity, such as honey and syrups or low viscosity such as milk, juices, soft drinks, etc. In addition, for working with sugar based products, an in-line brix meter can be integrated.

The CFP pasteuriser design includes a balance tank (BTD) from where the product is pumped to a plate heat exchanger (with as many pass sections as the process requires) where it is heated or cooled to the appropriate pasteurisation or packaging temperatures for each product and/or the different process requirements. After leaving the heating section, the product circulates through the holding tank for as long as required.

• Design and features

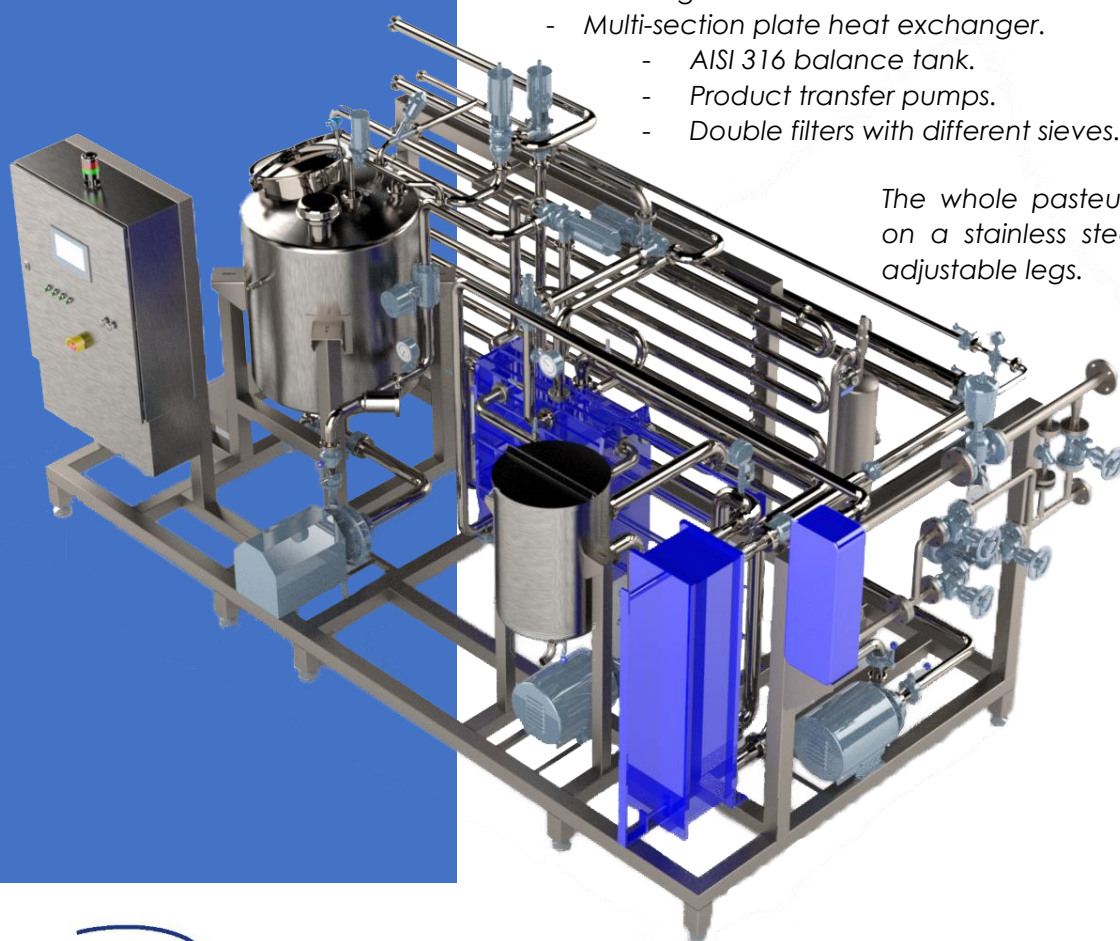
Equipment on frame consisting of:

- Automatic shut-off and divert valves, plus manually operated valves and instrumentation necessary for control of process variables.
- Holding tank designed with a slight inclination to improve tube drainage.
- Multi-section plate heat exchanger.
 - AISI 316 balance tank.
 - Product transfer pumps.
 - Double filters with different sieves.

The whole pasteurisation skid is mounted on a stainless steel structure with height adjustable legs.

To operate the equipment, an AISI 304 stainless steel control panel is included.

In cases where it is necessary, the services to be provided to the equipment are: glycol water for cooling, as well as hot water or industrial steam.



- **Technical specifications**

Materiales:

Product wetted parts	AISI 316L
Other Steel parts	Acero inox. AISI 304L
Product wetted gaskets	EPDM, NBR, FPM, ...

Surface finish:

Internal	2B, with clean and polished welds $Ra \leq 0.8 \mu m$
External	Matt or satin

Operating limits:

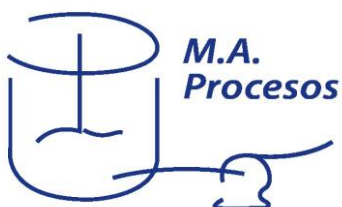
Capacity	- L
Maximum working pressure	16 bar
Working temperature	95 °C

Conexiones:

DIN 11851
SMS

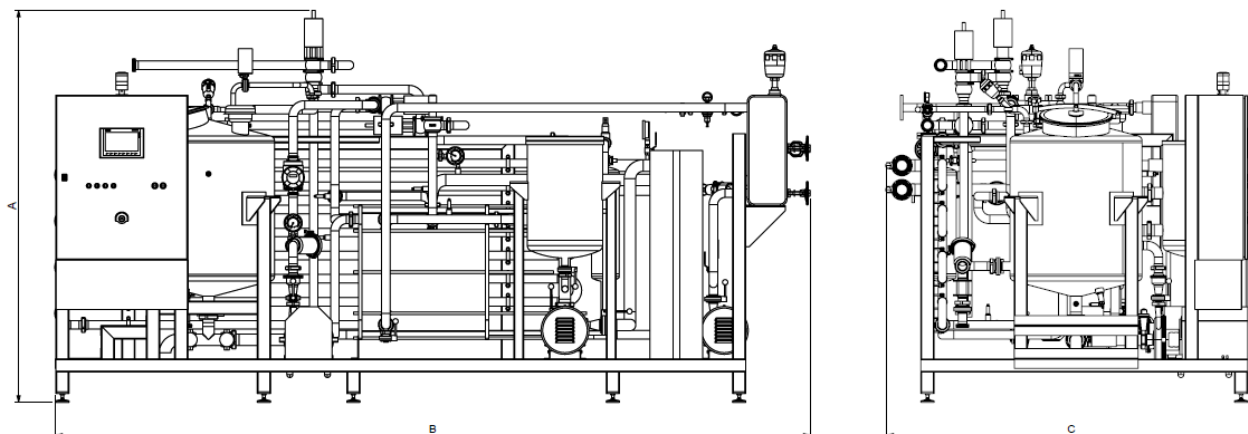
- **Mounting options**

Different types of assemblies are offered.



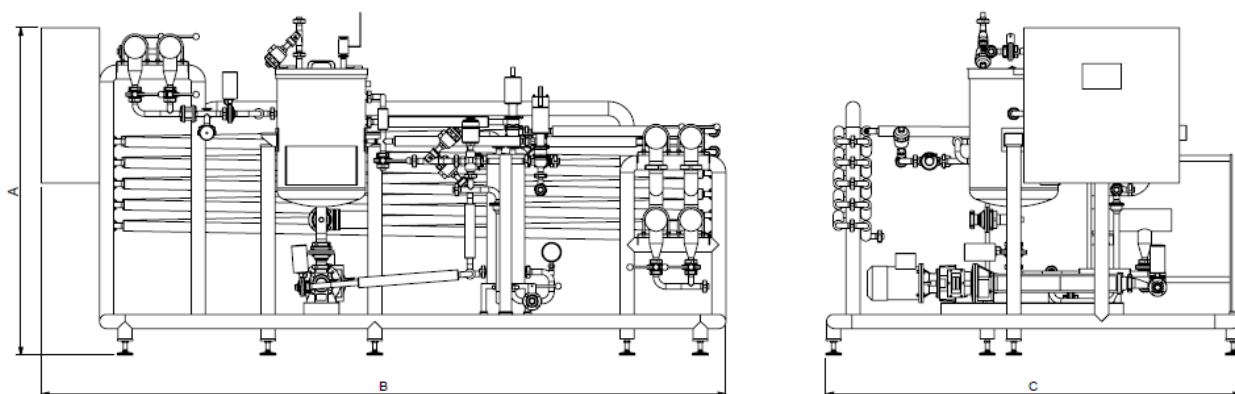
- **Dimensions**

- *Mounting example 1: Pasteurizer over frame with hot water skid*



DN ₁	DN ₂	DIN 11851			Weight (kg)
		A (mm)	B (mm)	C (mm)	
65	65	2400	4600	2300	1.200

- *Mounting example 2: Pasteurizer over frame without hot water skid*



DN ₁	DN ₂	DIN 11851			Weight kg
		A	(kg)	C	
65	65	1700	3500	2150	950

Information for guidance only. We reserve the right to modify any material or feature without prior notice. Non-contractual photos.

