



Requirements and solutions

Providing maximum microbiological safety for products, containers, and caps while guaranteeing excellent product quality is a job for Innopas® C series pasteurizers. Particularly for microbiologically sensitive products, complete handling of filled containers is the only alternative to ensure sufficient safety. Modular design for exact adaptation of the process to specific requirements, easy cleaning, optimum access, and a high degree of automation for practically unattended operation are just a few of the advantages of this line of pasteurizers.

Key Features

- PU control
- Active rinsing on each deck
- Fully automatic sieve belt discharge
- Extremely low energy consumption thanks to optimum water and heat management
- Available media and associated costs taken into account when selecting the best process
- Minimum installation time

Standard Equipment

- Made entirely of stainless steel
- Modular design
- Clamp nozzles
- Stainless-steel or plastic belt system, depending on requirements
- One central heat exchanger
- Access to all functional components





Benefits

- Optimum product safety with maximum product quality through PU control based on the measurement of the actual temperature-time behavior of the container to be processed
- All process-related components with feedback to ensure process quality
- Delivery of machines in sections that fit into standard containers and a high degree of preassembly result in quick installation within a minimum amount of space.



Service
· Customized machine design
· Fast supply of spare parts
· Worldwide service
Options
· Automatic product changeover
· Thermograph
· Chemical dosing
· Water saving concept
· Can be used as a warmer and/or recooler

Technical Datas
Machine capacity (depending on the product and container size)
5,000 containers/hr – 180.000 containers/hr
Machine variants
Single and double-deck machines
Available processing widths
2.6 m – 7.2 m
Processable container types
Glass bottles, PET bottles, cans