

voran[®]

machinery

Electric pasteuriser PA180E



In detail

Details and dimensions

The PA180 is a practical combination of a pasteurising device and filler, optionally available for bottle or bag-in-box filling. The system consists of an electrically heated water tank, through which the juice to be pasteurised flows from top to bottom through a tubular spiral while being preserved by heating. The raw juice tank is located above the water tank.



Heating and bottling/boxing fruit juices

- Optionally available with bottles, bag-in-box or both fillers
- Bottle filler: with easy operation to continuously and simultaneously fill two bottles
- Independent filling starts when bottle is positioned and filling stops when bottle is full
- Interchangeable wide-neck adapters fit various bottle and jar sizes
- Adjustable bottle filling height
- The juice is heated by a stainless-steel tubular heat exchanger
- Temperature limitation of the water in the heat exchanger
- Digital displays of the actual juice outlet temperature
- Heating element with overheating protection

Optionally available:

- Cleaning set: Sponge ball, adapter for dairy screw clamp to Geka
- Bottle centring plate for bottles with large standard diameter

This makes the gentle preservation of your fruit and vegetable juices possible without any chemical additives.

Technical data	PA180E
Hourly throughput in l/h	approx. 180
Water quantity in l	100
Juice reservoir volume in l	65
Power consumption in kW	18
Electrical connection*	400 V/50 Hz (three-phase), Europlug CEE 32A
Diameter/height dimensions in mm	440/1,580
Weight in kg (dry)	43

* Neutral conductor required, other mains voltages and designs on request



1 Bottle filling: The pasteurisation temperature is controlled by using a ball valve to regulate the flow rate. The filling is started and stopped by self-actuating valves when the bottles are placed and removed.

Bottles with inner diameters of 17 mm to 20 mm can be filled as a standard, with an optional plate available for wide-neck bottles with up to 50mm outside diameter.

2 Filling Bag-in-Boxes: The pasteurization temperature is controlled by using the first ball valve to regulate the flow. The second ball valve is used to start and stop the filling process. The tap can be removed by a bracket, which holds the tap during the filling process and helps to close the bag easily.

A scale can be placed under the device to ensure precise filling.

Expressly subject to technical changes and errors.