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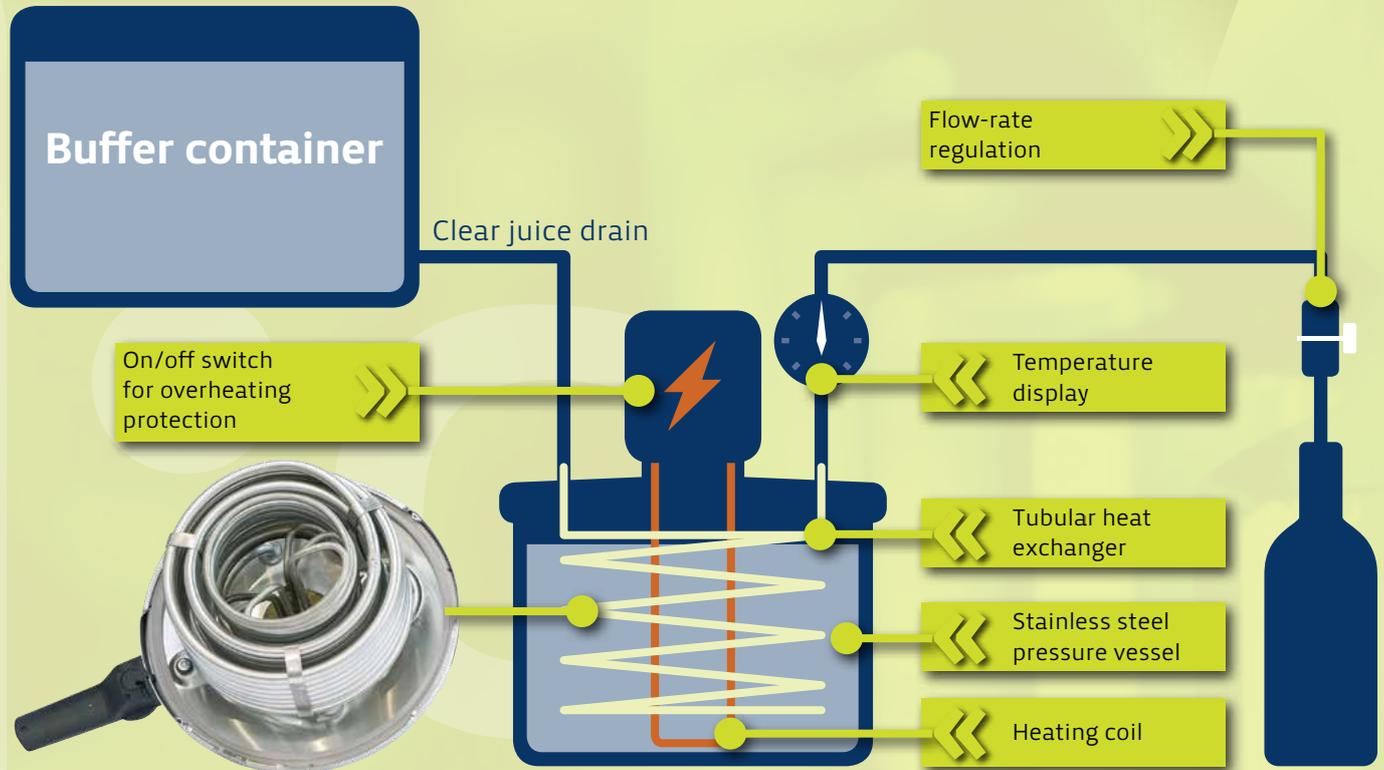
machinery

Pasteurising device PA90



In detail

Function



Technical data	Pasteurising device PA90
Maximum hourly throughput in l/h	90 (integrated heating), up to 120 (int. heating and cooktop)
Recommended filling temperature in °C	78–80
Electrical consumption in kW	6
Electrical connection*	400V/50Hz (three-phase), Europlug CEE 16A

* Neutral conductor required

Design and operation

Easily produce long-lasting juice yourself—small pasteurizer PA90!

The PA90 pasteurizer consists of a stainless steel pressure vessel, which is filled up to the mark with water. The cover is locked pressure-tight by a bayonet catch. The electrical heating coil and the tubular heat exchanger, through which the raw juice flows, are installed in the cover.

The raw juice (ideally already settled), is routed through the clear juice drain of the buffer container into the lower-positioned pasteurizer. The heat is transferred to the raw juice by the water heated by the electrical heater. If the filling process is interrupted when the heater is switched on, then overpressure is discharged through the safety valve. The integrated overheating guard shuts off if the water level in the pressure vessel is too low.

The juice's pasteurisation temperature is regulated on the hose line exclusively by changing the flow rate. The filling temperature is displayed on the analogue thermometer.

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

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