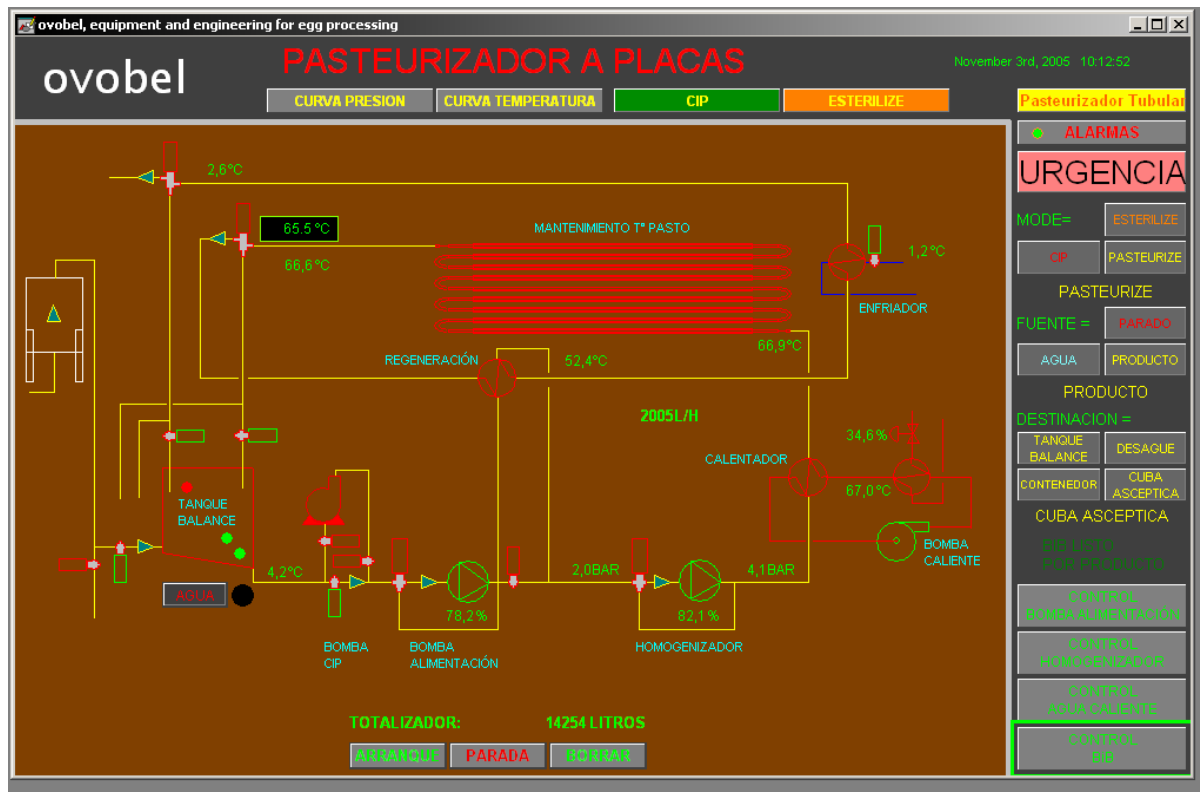


2007012 - PLATE PASTEURIZERS

Dimensions : 250 x 500 x 400 cm

To reduce the bacterial content and to eliminate the eventual presence of Salmonella, the products are pasteurized at a temperature of 65°C for whole egg and egg yolk, with a holding time of about 6 min. After pasteurization the products are cooled to about 2°C for whole egg and 4°C for egg yolk.

Pasteurization is done in plate heat exchangers with heat recovery (see scheme). The pasteurizer will control and register automatically temperatures of product and hot water (to heat product). The pasteurizer control will divert the product automatically if pasteurizing has not been sufficient and will send the product again through the pasteurizer.



REF: 2HHo029



EQUIPMENT AND ENGINEERING FOR EGG PROCESSING

Plate pasteurising plant 1300lph whole egg, 1500lph egg white APV plates, type H17, working pressure 16bar, maximum pressure 21bar, 3 sections 2 Monopumps, 1 Centrifugal pump for CIP, 1 centrifugal pump for hot water – for saled yolk – WITHOUT HOMO



BILKSKE 93, 8000 BRUGGE
BELGIUM
<http://www.ovobel.com>

T :+32.50.44.00.70
F :+32.50.44.00.77
ovobel@ovobel.com

