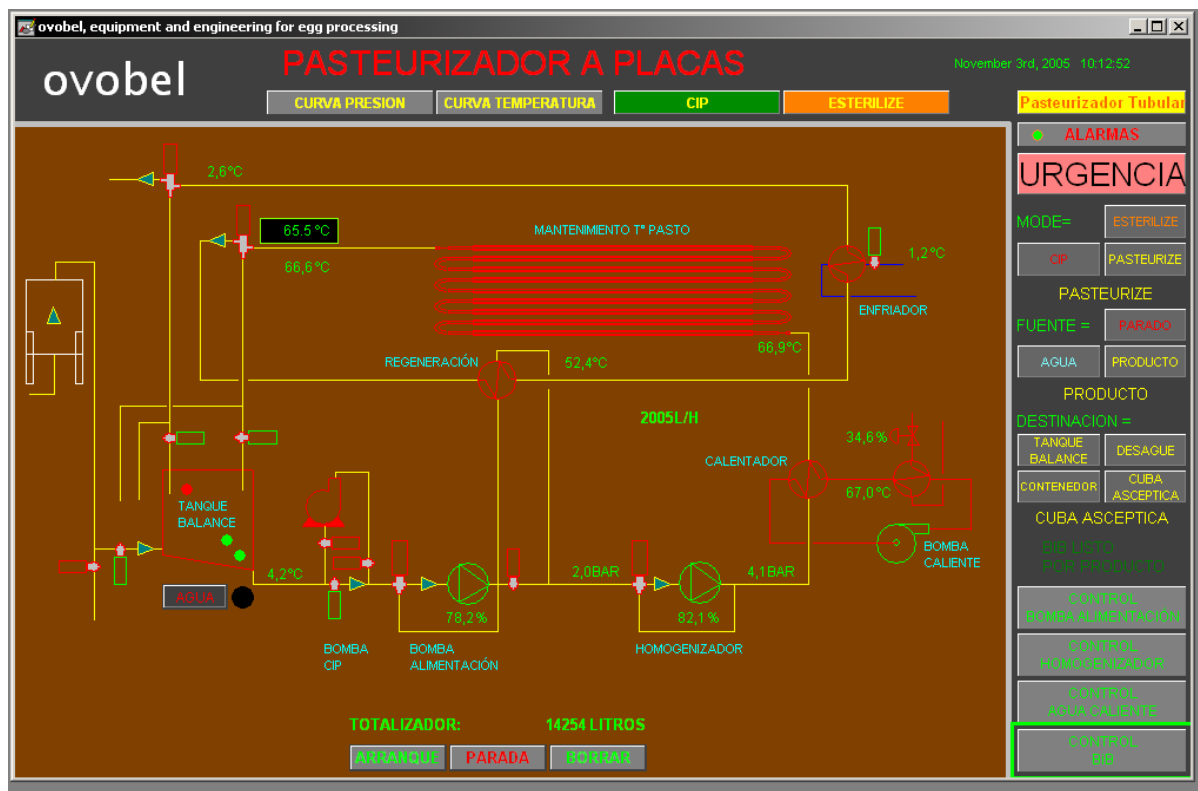


2007017 - PLATE PASTEURIZERS

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: 2HHo035

2000lph pasteuriser,
APV plate exchanger Type H17 with 4 sections, made in 2003,
One monopump, 3 centrifugal pumps (one for CIP, one for hot water circuit, one for heat recovery) – NO HOMO

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