

GPA PA0

Unit of pasteurization 50l/H

DESCRIPTION

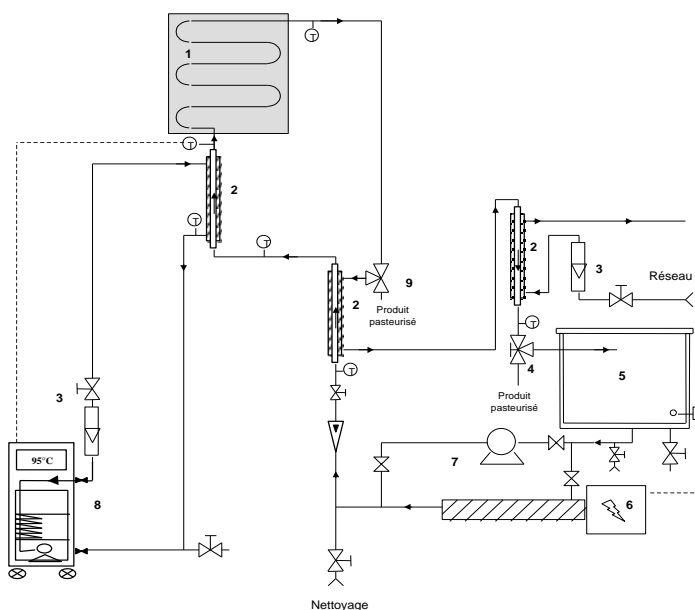
- The unit of pasteurization is entirely made out of stainless 316L
- Design, manufacture and industrial material.
- This unit makes it possible to follow the key temperatures on a recorder or on a PC (option)
- The unit is delivered with teaching handbook and technical documentation
- It is designed to treat 50 L/H of product to be pasteurized but it exists 100 or of 200 L/H



TEACHING APPLICATIONS

- Concept of value pasteurisator.
- Study of the influence of the scale of pasteurization (relationship between the time of recessing and the temperature of recessing).
- Calculation of the heat balances on the exchangers.
- Influence of the parameters on the quality of the product.

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1. Circuit of insulated recessing
 - Time of recessing: 30 S with 1 min. 30.s
 - Piping stainless with modifiable times of recessing
2. Tubular exchangers stainless 316L
 - a) pre-heating has
 - b) heating
 - c) cooling
 - D) buckles regulation
 passage envisaged out of Co or counter-current with assembly connections food coupling type and flexible devices
3. Float flowmeters
4. Winnow 3 ways of manual selection finished product/return cycles (left chamber)
5. Ferment food
 - stainless 316L: 10 liters useful
 - with probe of bottom grade
6. Peristaltic positive-displacement pump
 - Body polypropylene
 - Power = 0,18 kw
 - Flow 0-60 L/H under 1,5 bar with float flowmeter
7. Thermoregulator
 - Power: 3 kw (10-95°C), on casters with brakes
 - With regulator PID and regulation with an external temperature sensor standard Pt 100 (entry of the chamber)
 - With tank of 14 L and pressure gauge 0-5bars and Surge tank
8. Ferment washing 10 L - stainless steel 316 L

Frame: out of stainless steel 304 L on swivelling casters with brake.

Hydraulic system and elements entirely out of stainless 316L with all the element of the circuit visible with SMS connection

Safety of the people

Audible alarm for dysfunction or stop of the system
 Machine certified to the safety requirements in force
 Certification the EEC, Certification ISO 9001
 Electric protection by differential circuit breaker
 Standard stop blow of fist

Data acquisition (option)

Analogical chart of acquisition of the temperatures
 Analogical/numerical conversion chart
 Connection to a PC via a port RS232C
 Software of acquisition and recording of the data
 (PC not provided)

Utilities

Electricity: 380 V Sorting 20A – 50/60 Hz

Volume of installation

Length: 1200 mm
 Width: 1000 mm
 Height: 1750 mm
 Weight: 185 kg

Instrumentation

5 temperature sensors Pt 100: a produced departure, for the regulation entered chamber (regulating PID of the thermoregulator), an exit chamber, one on the hot water loop, the other on the return hot water
 The temperatures coming from Pt100 are sent if necessary towards a recorder 2 ways with entries Pt 100
 16 speeds from 1.7.10⁻³ to 20 mm/min (provided)

Glance out of glass for visualization left the pasteurizer