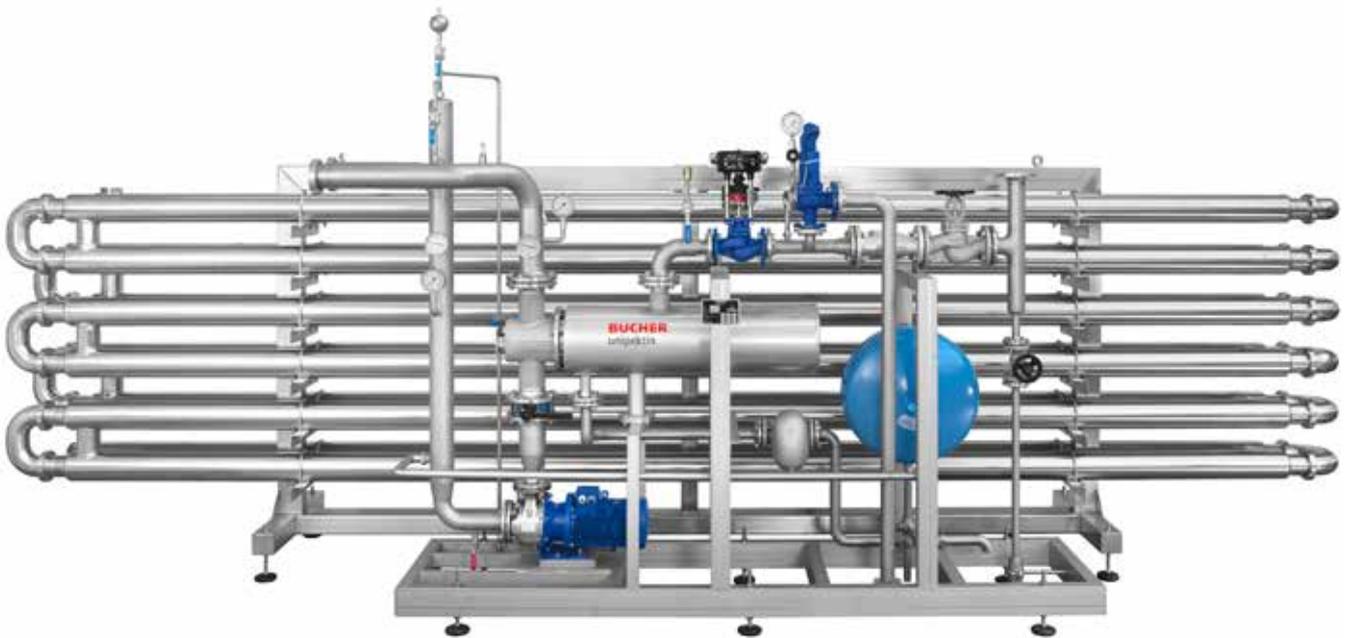
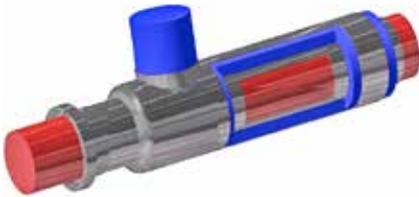


Mash Heater



Mash Heaters
for heating mash
to receive better
extraction of juice
and colour for core
fruits and berries

- Pipe in pipe tubular design
- Gentle heating
- Compact and modular design
- Automated control system
- Easy to clean



Application

The Mash Heaters are designed to preheat various fruit mash i. e. from apples, pears, berries and stone fruits. The enzyme activity will be increased and the juice and colour yield is improved. The mash heater is installed between the milling and mash holding section. Short processing time, low heat impact and easy capacity adjustments of all kinds of fruit mash are possible.

Design and functionality

Bucher Unipektin Mash Heater systems are typically multi section systems. The hot water station is adjustable to run different hot water temperatures. The system consists of following major components.

Heating element (double tube heat exchanger module), hot water station (tubular heat exchanger, hot water recirculation pump, expansion tank and various preassembled pipe elements).

Water used as service media is heated by live steam in a hot water preheater. The hot water produced is fed into the circulation system by a rotary pump. It flows through the shell of the heating element of the mash. The heat transfer to the mash, which is passing the inner tube of the heat exchanger module in counter flow. The cooled water flows back to the rotary recirculation pump. A safety valve and expansion tank is installed to prevent overpressure and volumetric expansion.

Technical data

Type	hot water mash heater system
Number of sections	variable depending of output
Capacity	10 to 120t/h, 700–2'800 KW/h
Heating systems	hot water or low pressure steam (optional)
Temperature range	5 to 85°C
Automatisierung	PLC based, visualization with touchscreen

Bucher Unipektin AG
 Murzlenstrasse 80
 CH-8166 Niederweningen
 Tel. +41 44 857 23 00
 info@bucherunipektin.com
 bucherunipektin.com

Helpdesk
 Tel. +41 44 857 22 22
 service@bucherunipektin.com

Technical support
 Tel. +41 44 857 22 33
 support@bucherunipektin.com

Products and Services

Process technology for fruit and vegetable processing to juices, concentrates and puree production, for brewing solutions, for filtration, for milk powder production, for the vacuum drying of liquid and solid products, for freeze drying of coffee, tea, fruits, vegetable, etc. Technology for municipal and industrial sludge dewatering and drinking water filtration

Products

Fruit reception lines, mills, mash heaters, hydraulic presses, membrane filtration equipment, cold block equipment, adsorber, ion exchanger, evaporators and aroma plants, pasteurizers, CIP systems, vacuum and freeze drying cabinets and belt dryer, zeolite adsorber, complete processing lines

Services

Process development and project engineering; assembly and commissioning; technical support; original spare parts; inspection; service contracts; retrofits; training; service and maintenance; NetService