BUCHER
unipektin

Pasteurizer

Processing different types of raw materials - juice, concentrate, dairy products and vegetable purees

- Wide range of pasteurisation temperature control
- Cooling unit with buffer tank for coolant preparation
- Adjustment of holding time at pasteurisation temperature
- Cleaning system optimally adapted to the type of plates used
- CIP cleaning
- Production safety - use of booster pumps
- Extended regeneration section (heat recovery)
- Possibility of using a degasser
- Possibility to integrate with the filling system

Application

The control programme for the pasteurisation system is designed to ensure that the entire process is carried out with maximum product safety. It is divided into two stages: cleaning and production. The operator selects the appropriate cleaning programme according to a pre-defined cleaning recipe. The pasteuriser can be connected to an on-site CIP system or configured to perform a stand-alone cleaning process. It is possible to add chemical disinfection to the cleaning programme. A detailed report is available after each cleaning step, which can be saved as a pdf file or printed and used as a Quality Management System record. Production can only start once cleaning has been carried out and completed. The device has a thermal heating procedure for the installation of circulating water which is heated to a temperature over 115 °C, and after a certain time the machine goes into the production cycle.

Design and functionality

The software that controls the operation of the pasteurizer together with the automation and measuring equipment eliminates the need for constant supervision. All operating parameters are available in the form of reports. The units are equipped with a pressure boosting pump which ensures that the pressure of the pasteurized product is at least 0.2 bar higher than that of the unpasteurized product - never the other way around.
In this way, the device increases production safety. The pasteurization process destroys micro-organisms harmful to human life and health.
The heat treatment system used depends on the characteristics of the product and the results to be achieved. Depending on the product and desired shelf life, different heat treatment methods can be selected, such as high temperature - short time (HTST), higher heat - shorter time (HHST) or UHT using direct or indirect heating.

Control system and operation

Built on components of renowned companies. The control system is based on the PLC S7 controller.
The entire process is visualized on the HMI touch panel, equipped with data archiving and recording functionality.

Technical data

Capacity	500 l/h - 50.000 l/h
Heating temperatures	65°C - 98°C (125°C is optional)
Material	AISI 304 / ASI 316L (optional)
Operation	Manual / automatic (CPU control)

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Products and Services
Process technology for the processing of fruit and vegetables into juices, concentrates and purees production, for brewing solutions, for filtration, for milk powder production, for vacuum drying of liquid and solid products, freeze drying of coffee, tea, fruit, vegetables, etc. Technology for the dewatering of municipal and industrial biosolids and the filtration of drinking water

Products
Fruit reception lines, mills and crushers, mash heaters, hydraulic presses, extractors, membrane filtration equipment, cold block equipment, adsorbers, ion exchangers, evaporators, dealcoholisation and aroma systems, pasteurisers, CIP systems, vacuum and freeze drying cabinets and belt dryers, zeolite adsorbers, complete processing lines, tank farms, storage and processing tanks, mixing and dosing stations

Services
Bucher customer portal and digital services, process development and project engineering, assembly and commissioning, technical support, original spare parts, inspection and maintenance, test centers, Bucher Academy