

H-P PASTEURISER



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USE

The machine is designed to homogenise any kind of mix or liquid and (eliminate dangerous microorganisms in it) pasteurise it by combining temperature and exposure time. Any kind of products, such as dairy products, juices or other liquid foods, most especially the liquid mixtures used to make ice-creams, can be processed.

Processing times depend on the parameters at which the unit is set. For a high pasteurisation, the process takes between 80 and 100 minutes.

CONSTRUCTION

The machine is constructed of 18/8 AISI-304 standard stainless steel throughout. All models incorporate wheels so that they can be moved easily. It has a mechanical mixer and homogeniser which is operated by a 2 speed motor. This is mounted on a hinge.

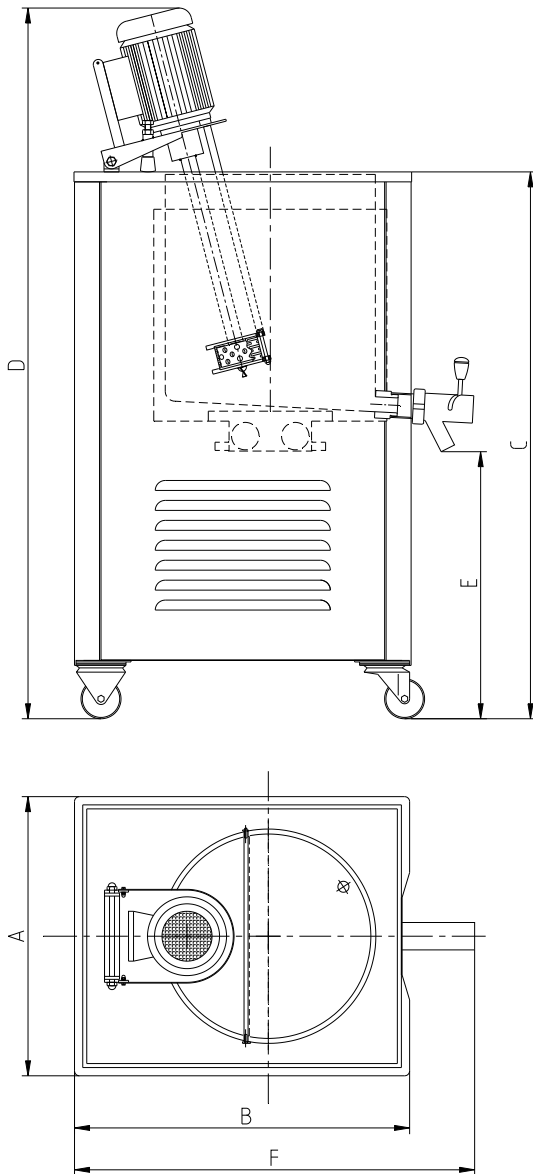
The gas compressor is semi-hermetic and it is assembled at the bottom of the machine. The side bodyworks have ventilations grilles for the refrigeration circuit.

OPERATION

The machine can operate either in automatic or manual mode. With the "automatic mode", all kinds of pasteurisation can be programmed, so all parameters can be changed in each work cycle, even during the process. With the "manual mode", the mechanical mixer can be used at slow or fast velocity, with or without the heat or cold equipment being activated.

NOTE

The manufacturer reserves the right to make partial or total modifications to the measurements or design of this machine without such changes forming grounds for complaint.



CHARACTERISTICS

MODEL	H-P 50						H-P 100					
	A	B	C	D	E	F	A	B	C	D	E	F
MEASUREMENTS(mm)	565	675	1095	1425	535	800	705	825	1200	1660	580	950
COMPRESOR POWER (kW)	1'5						3					
MECHANICAL MIXER POWER (kW)	Slow speed			Fast speed			Slow speed			Fast speed		
	0'8			1'1			1'6			2		
ELECTRICAL. RESISTANCE POWER (kW)	6						9					
TOTAL POWER (kW)	7'1						11					
VOLTAGE AT 50 Hz. (Volts)	230 / 400 (three-phase)											
TANK VOLUME (litres)	60						120					
COOLING GAS	R-507											
PROCESSING TIME (minutes)	80-100 (by way of guidance)											
NET WEIGHT (kg)	225						350					

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