



PASTEURIZING UNITS
SERIES PAS, EPAS & KZE

ADVANTAGES

- Juice contact-parts made of stainless steel
- Integrated juice pump
- Juice pump stops automatically when temperature is exceeded
- Easy operation and cleaning
- Complete system mounted on mobile frame
- Unit is delivered plug-in ready
- Customized version available



GAS OR OIL HEATED

WORKMANSHIP

The compact design in stainless steel facilitates minimal space requirements and easy cleaning. There are special solutions for heating sources like wood, wood chips, pellets or community heating. With the CE certificate our products ensure a complete compliance with statutory (legal) requirements.

PASTEURIZING UNITS WITH PIPE-IN-PIPE HEAT-EXCHANGER

The automatic pasteurizer is used to pasteurize the juice from fruits or vegetables. The provided juice is pumped by means of the juice pump through the pipe-in-pipe heat-exchanger. This consists of two interleaved pipes, the outer of which has flowing hot water in the required temperature of 80 °C, provided by the heating kettle. Inside the inner pipe the juice flows in the opposite direction, thus providing a gentle heating.





ELECTRICAL OR STEAM HEATED



WITH SHORT-TERM HEATING



... GETS MORE OUT OF FRUITS

EASY OPERATION

Before initial operation (start-up) the unit is connected to the heat source and exhaust system. Then it must be connected to the juice storage tank and to the filling station. After filling the heating circuit with water, the unit is ready for the pasteurizing procedure.



ELECTRIC PASTEURIZER

The electric pasteurizer EPAS is an all-purpose unit with an output of 210-420 liters per hours. The juice is directly pumped from the storage tank to the pipe heat-exchanger and heated to the selected temperature. The temperature is adjustable up to 95 °C. The electric heater has a multi-level setting, and can therefore adapt the heat for smaller amounts.

PASTEURIZING SYSTEM WITH SHORT-TERM HEATING

The short-term heating pasteurizes freshly pressed juices and kills all bacteria in order to prepare for fermentation through cultivated yeasts. In addition this system can be used for protein sedimentation and the stabilization of turbidities. The cold juice is pre-heated in a juice heat-exchanger and then heated to the correct temperature in the pasteurizer. After passing through the holding path for about 30 seconds, the heated juice is re-cooled.

PASTEURIZING UNITS WITH PIPE-IN-PIPE HEAT-EXCHANGER

TECHNICAL DATA

HEATING MEDIUM GAS OR OIL

Model	Dimensions* (L x W x H)	Capacity	Boiler output	Frequency
PAS 250	1500 x 1000 x 1700 mm	250 liters/h	21,0 kW	230 V - 50 Hz
PAS 500	1500 x 1000 x 1700 mm	500 liters/h	43,0 kW	230 V - 50 Hz
PAS 750	1700 x 1200 x 1900 mm	750 liters/h	65,0 kW	230 V - 50 Hz
PAS 1000	1750 x 1700 x 2000 mm	1000 liters/h	90,0 kW	400 V - 50 Hz
PAS 1500	2000 x 1700 x 2200 mm	The power ratings are offered user-specific.		
PAS 2000	2500 x 2000 x 2300 mm	The power ratings are offered user-specific.		

*) The dimensions may vary considerably depending on the version

WITH EXTERNAL HEATING SOURCE

All models are also available for external heating sources like wood, wood chips, pellets or community heating. The power ratings are offered user-specific.

ELECTRICAL HEATED

Model	Dimensions (L x W x H)	Capacity	Boiler output	Performance	Frequency
EPAS 210	1100 x 800 x 1650 mm	210 Liter/h	18,0 kW	19,0 kW	400 V - 32 A
EPAS 300	1100 x 800 x 1650 mm	300 Liter/h	27,0 kW	28,0 kW	400 V - 63 A
EPAS 420	1100 x 800 x 1650 mm	420 Liter/h	36,0 kW	37,0 kW	400 V - 63 A

WITH SHORT-TERM HEATING

The heat maintaining (holding) time on the short-term heater is 25-30 seconds. The temperature difference between the raw and processed juice is 5 °C. The short-term heaters are available as „stand-alone“ versions or as combinable models (PAS with KZE) for simultaneous or alternate operation.

Please see the following table for all available combinations:

	Models short term heating					
	KZE 500	KZE 750	KZE 1000	KZE 1500	KZE 3000	KZE 4000
Models Pasteurizer						
PAS 250	✓	✓	✓	✓	-	-
PAS 500	✓	✓	✓	✓	-	-
PAS 750	-	✓	✓	✓	-	-
PAS 1000	-	-	✓	✓	✓	✓
PAS 1500	-	-	-	✓	✓	✓
PAS 2000	-	-	-	-	✓	✓

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OTHER INTERESTING PRODUCTS FOR PERFECT FRUIT PROCESSING



DESTONING MACHINES

Separates the stones (pits) from the fruit



BELTPRESSES

Innovative crushing technology and high performance



BAGINBOX FILLING MACHINE

Quick and convenient BAGinBOX filling



BOTTLE FILLING MACHINE

Manually or automatic filling of bottles



MOBILE JUICE PRODUCTION UNIT

Fruit processing for everyone on site

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