Pasteurizers and Coolers

Our **Continuous Pasteurizers and Coolers** for **frankfurters**, **cooked** and **smoked sausages**, **cooked hams** and **cooked products** treat the vacuum-packed product with partial, or minimum, immersion and with jets that wet the entire surface of the product.

The **loading of the products** coming from packaging lines is **automatic**, **as well as the unloading** towards the weighing and packaging area.

In order to better exploit the production area and **optimize the thermodynamic efficiency**, both for the better treatment of the product and for the **reduction of heat dispersion**, we have built two type of pasteurizers:

- The **conveyor pasteurizer** is divided into two levels: on the top level there's automatic product loading and hot water treatment, while on the bottom level is product cooling and unloading.
- The **gondolas pasteurizer** receives and continuously transports the products in the hot section, in overlapping levels, and likewise in the cold section, where the stay time is considerably longer.

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Our pasteurizers can be fully customized depending on productivity (up to 7.000 kg/h), available spaces, products that need to be treated, temperatures and time.

The circuits of the two sections, hot and cold, are separate and include pumps of adequate capacity and head through steam and glycol water/ammonia exchangers respectively.

The particularly **compact shape** minimizes the exposed surfaces and appropriate insulating panels around the perimeter and in the containment tanks **minimize energy loss**.

All our plants are equipped with a control panel with touch screen and PLC that can be interfaced both with the company's **production control systems** and with our **remote technical assistance service.**

At the exit of the cooler, the product passes through the first drying device, **low energy impact**, to be sent to the weighing and packaging lines; the residual humidity is extremely low and such as not to be detected by the scales, not to hinder the application of the labels and not to damage the cardboard.