



PDPW

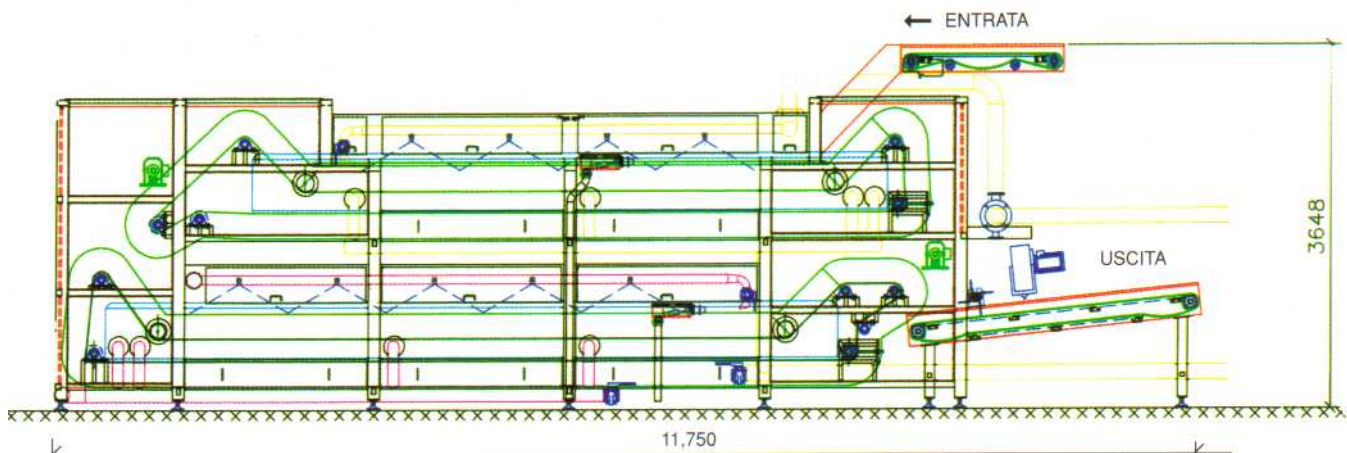
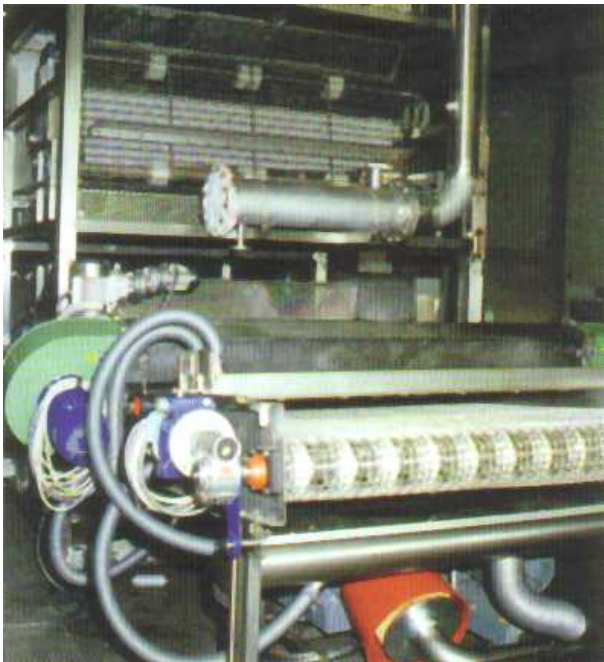
CONTINUOUS PASTEURIZER

PASTUERIZER PDPW

Full-immersion continuous countercurrent pasteurizer, with spray system featuring circulation pump and spray nozzles. Completely separate hot and cold zones for best thermal efficiency.

CHARACTERISTICS

- Capacity from 500 to 6000 Kg/h
- Built in stainless steel
- Processing with hot-water spray
- Cooling with cold-water spray
- Processing water heated with steam, either by direct injection or through heat-exchanger
- Processing water cooled with water, either by direct injection or through heat exchanger



Example Pasteurizer for sausages