

In-Container Pasteurization

HT205 Spray Pasteurizer

Small Scale, High Performance, Accurate Simulation of Tunnel Pasteurization

The OMVE spray pasteurizers facilitate the validation of beer & carbonated products by pasteurization mimicking industrial tunnel pasteurizers. Our spray pasteurizers are compact, plug & play systems with built-in electric or steam-heated boilers, ideal for simulation of a time-temperature curve to meet PU typically used in the beverage industry.

The nozzles in the chamber spray water evenly down on the packaging in the crates. With highly accurate temperature control by temperature probes in the product and uniform heat treatment, over-pasteurization of the product is limited to a minimum.

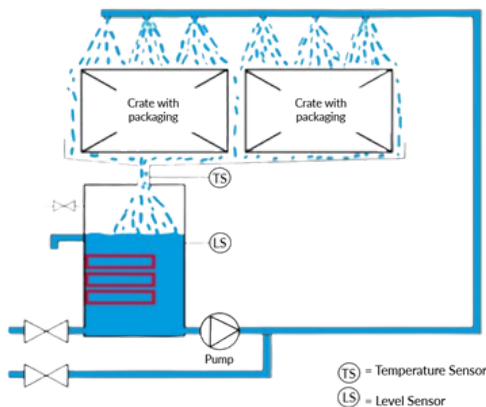
The OMVE laboratory spray pasteurizer is easy to operate and can handle up to four crates per run.

Features & Benefits

- Simulates industrial tunnel pasteurizers
- Touch screen operation
- Fully programmable temperature-time curve
- Data logging

Applications

- Beverages
- Soups & sauces
- Package testing

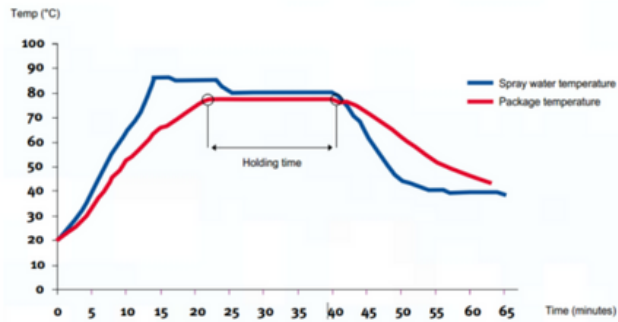


Working Principle

Water is pumped from the re-circulation vessel, through the nozzles, back to the recirculation vessel. Inside the circulation vessel, three 10kW electrical boilers heat the water up to a maximum of 90°C. The temperature can be set to the required set point.

After reaching pasteurization time, water is introduced to the system by opening the water supply valve, cooling the packaging to the set temperature.





In the diagram, an example is shown of temperatures inside the bottle compared to the temperature of the water sprayed. The overshoot temperature and overshoot time can be set.

Optional Accessories

- Steam heated
- Water Chiller
- Custom-made crates

Specifications

Process Parameters	
Heating circulation water temperature	Max. 90°C
Product temperature	Max. 85°C
Cooling temperature	Dependent on cooling water temperature
Material Unit	Stainless steel (AISI 304)
Weights & Dimensions	
Weight	365kg [805lbs]
Dimensions L x W X H	1250 x 1250 x 1620mm [49,2 x 49,2 x 63,8"]
Packaging	
Packaging size	Max. 2L
Number of crates	Max. 4 crates
Crate size	310 x 400 x 230mm [?"]
Heating Capacity	
Heaters	3 x 10kW electrical heaters (30kW)
Required utilities	
Electrically heated	370-400Vac/ 3ph+N+E/ 50Hz/ 63A or 200-240Vac/ 3ph+E/60Hz/ 125A (or 63A)
Steam heated	370-400Vac/ 3ph+N+E/ 50Hz/ 16A or 200-240Vac/ 3ph+E/60Hz/ 16A
Water supply	Utility water
Steam	Optional

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Lab & Pilot Equipment

