

PASTO PLANT 300

Ultra fast heater and cooler for pasteurization process



- 250L of pasteurized mixture/h (heated to 80°C and cooled to 4°C)



1. Pasteurization and Maturation: System designed to facilitate pasteurization of the mixture, eliminating unnecessary items in low production levels, providing significant savings of energy, time, space, and sanitizing products. Automatic maturation when turned off.
2. Energy saving: Heating and cooling tanks are independent, providing more efficient use of thermal energy. Tank capacity: 300 liters.
3. Time saving: Quick and easy cleaning. Tanks are efficiently cleaned with a chlorine solution and detergent, ensuring perfect sanitation. Tank base has a gentle 3-degree slope for total extraction of the product, as well as of the water used for washing. Tanks have 30-degree rounded corners and edges to allow perfect cleaning, with no residues of product or sanitizers.
4. High production efficiency: pasteurizes 250 LITERS/HOUR.
5. Equipment in compliance with regulations: Heating to 80°C and cooling to 4°C in just one hour.
6. Automatic doser.

Model	Pasto Plant 300
Electrical Installation	220V/380V, Threephase, 60Hz
Consumption of electricity	12 kW
Equipment Dimensions (WHL)	1250 x 1750 x 1200 mm 49.21 x 68.90 x 47.24 in
Net Weight	420 Kg

**Technical Information may change without previous advice.*

***The announced production depends on climatic conditions and installation of the places where the machine is located.*