

# Flash Pasteurizer

The reliable method for Beverage Pasteurization



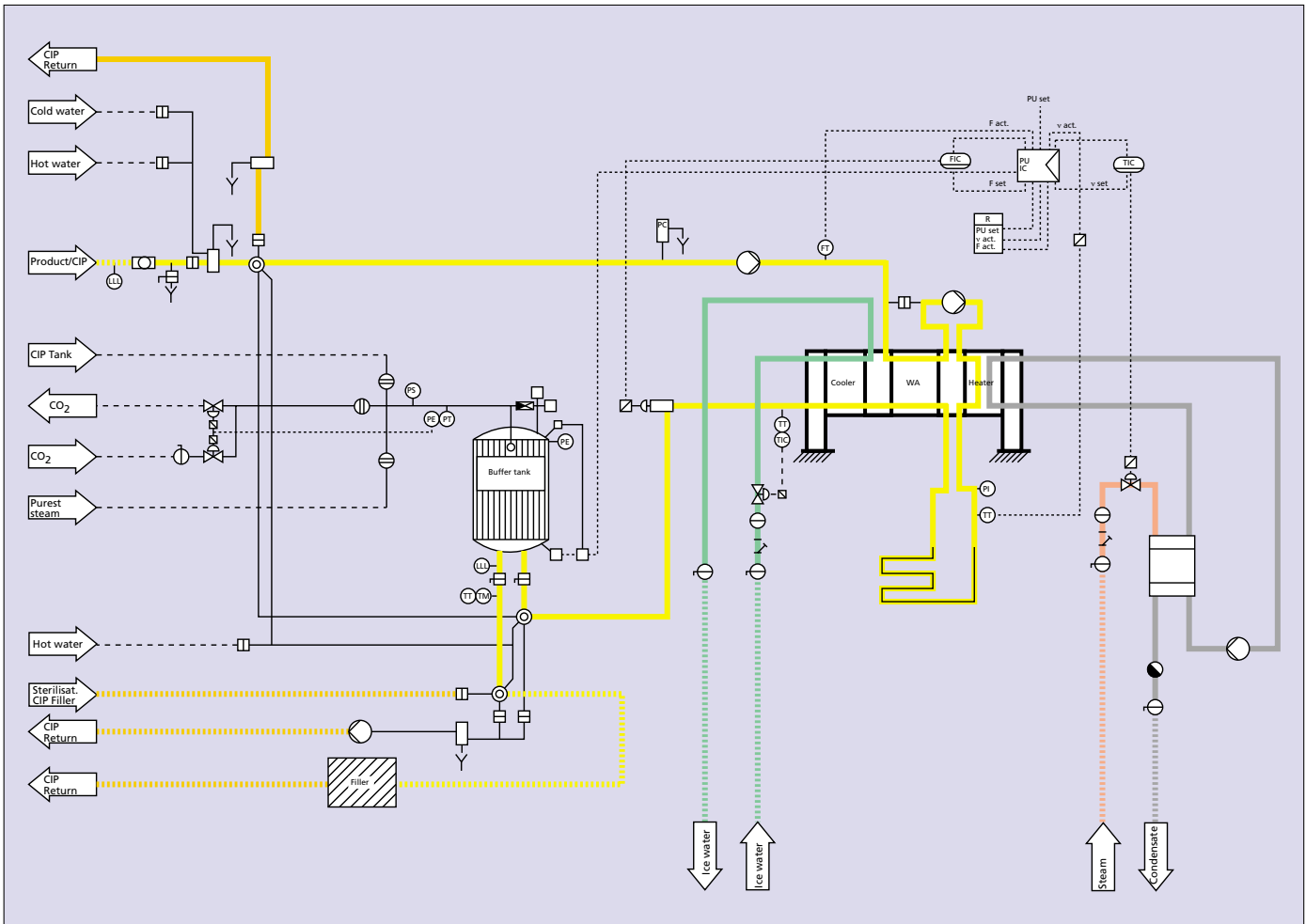
## Beverage Pasteurization

### Task

Pasteurization of beverages in bottles and cans is biologically safe but tends to adversely affect the colour and the taste of the product following too long and excessive heat applied to the product. In addition, pasteurization in tunnel pasteurizers requires much space and energy.

### Solution

The ideal combination between highest quality standards and bacteriologically safe design are plate heat exchange pasteurizers which guarantee the specific shelf life quality of your product. In comparison with tunnel pasteurization and hot filling, investment and operating costs as well as floor space can considerably be reduced.



Fully automatic Pasteurizer

### Benefits

- Low investment and operating costs
- Small floor space required
- Capacity adjusted to the filler
- No overpasteurization
- Process conform to PU specifications
- Continuous operation minimizes product losses
- Pasteurizing effect verifiable online

### Front page:

Fully automatic Beer Pasteurizer  
Capacity 300hl/h with mixproof valve technology

## Pasteurizers

### Tuchenhagen Ahlborn Engineering offers:

Pasteurizers in sizes of 20 - 600 hl/h

- manually operated or fully automatic , with and without-positive pressure difference
- designed for simple shut-off valve technology up to mix-proof valve technology
- PU control
- premounted components to minimize installation times
- can be integrated into existing filling lines
- as standard version, available at short notice

### PU control

In case of a filler stop the buffer tank is supplied at reduced flowrate in order to increase the buffering capacity. Rapid and accurate temperature control prevents overpasteurization.

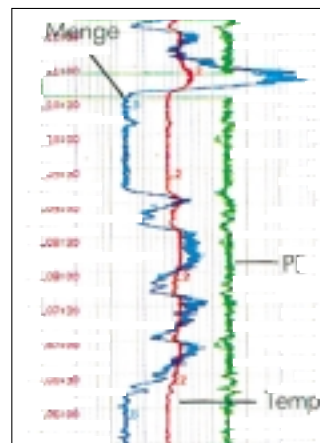
In addition, the system capacity is adjusted automatically to filler rate changes.



Fully automatic Beer Pasteurizer

Also in case of extreme flowrate fluctuations, the pasteurizing units are precisely controlled to at least  $\pm 1$  PU.

This is the more remarkable as a change in temperature of  $0.1^\circ\text{C}$  only, causes a deviation of 1 PU.

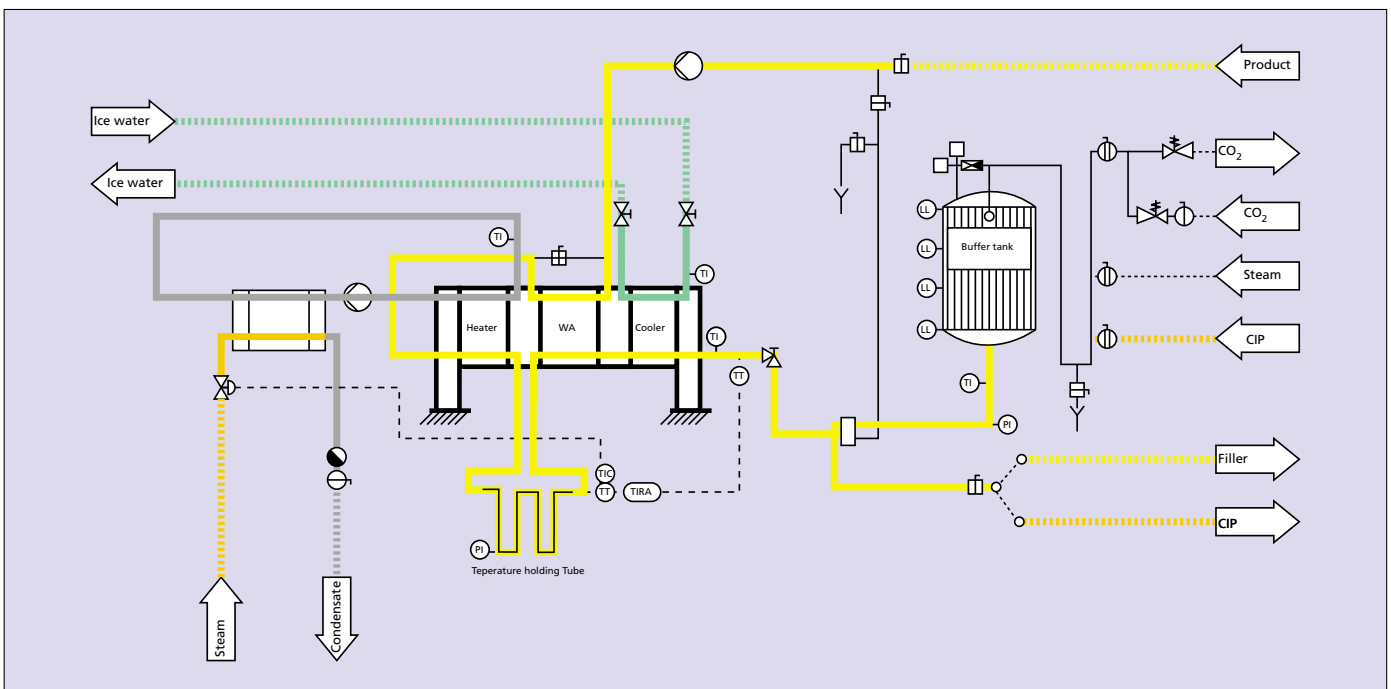


## Manually operated pasteurizer



Compact Beer Pasteurizer for manual operation 20-30 hl/h

The international market often requires small sized systems and less expensive solutions. Here too, we are able to offer you a technically founded concept.



Manual Pasteurizer