

**Product Name :**  
Food Continuous Spraying Type Pasteurization and Cooling Tunnel

**Product Code :**  
MACHEQ-F-M8901006



#### Description :

Food Continuous Spraying Type Pasteurization and Cooling Tunnel

#### Technical Specification :

Continuous spraying Pasteurizer is designed and made on the basis of absorbing and digesting abroad machine. It adopts warm water to preheat, sterilize with recycling hot water, recycling warm water to pre-cool, and cooling water to cool; it is with the advantages of sterilizing temperature automatic control, and adjustable sterilizing time;and can be widely used in sterilizing and cooling of juice and beverage in various bottles and cans, electrolyte beverage, wine and condiments. It can be designed and made to the sterilization conditions and production provided by the customer.

The highest sterilizing temperature	100 °C			
The width of sterilization	1500 mm			
transferring belt speed	110 -553 (mm/min)			
Heating steam pressure	0.4MPa			
Length of sterilization step (mm)	5000	6000	7000	10000

Length of pre	2000	2000	2500	2500
Cooling step (mm)				
Length of cooling	1000	1000	1500	1500
step (mm)				
Heating recycling	21	25	35	50
water volume (m <sup>3</sup> )				
Size (mm)	9.6	10.6	13.6	16.5
	8880	9880	11800	14880
	2250			
	1735			



## Machines Equipments Manufacturers

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