

Flash Pasteurization

Automatic Unit

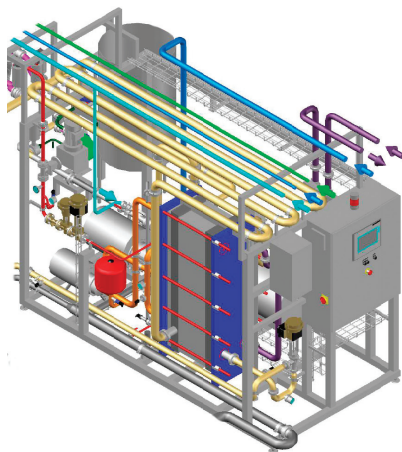


For beverage
pasteurization

- Gentle and precise heat treatment
- Consistent Pasteurization
- Heat recovery up to 96%

Application

Pasteurization is a heat treatment with the purpose of improving the microbiological stability of the beverage in order to prolong its shelf life. While reducing the number of harmful microorganisms, uniform and gentle treatments are required to maintain the original taste and appearance of the beverage.



Principle

Cold beer enters the regenerative zone of the plate heat exchanger being pre-heated by already pasteurized beer and is then heated up to the pasteurization temperature and held in the holding tube during the pasteurization time. Pasteurized beer is then cooled down in the regenerative zone and if required, cooled in the cooling zone to the filling temperature.

Flash pasteurizer is typically installed in front of a filler which speed often varies considerably. To keep the required pasteurization units (PU) within tight limits, we use intelligent control in combination with a buffer tank, capable to match variations in filler demand. If the filling capacity decreases, the flow has to be reduced as well. Lower flow means longer holding time and therefore the pasteurization temperature has to be decreased to keep the same PU.

The control reduces the flow according to the heat exchanger characteristics and increases the level in the buffer tank. When the filling capacity increases again, the level in the buffer tank will be lowered and the nominal pasteurization values will be re-established. This way any over- and under-pasteurization can be avoided and gentle and consistent treatment is always guaranteed.

Technical data

PU range:	10 to 150 PU
Pressure:	up to 16 barg
Heat recovery:	94 to 96%

Models:

DFP010A	DN 25	1"	5 to 10 hl/h	2 to 4 gpm	4 to 8 bbls/h
DFP015A	DN 25	1"	8 to 15 hl/h	3 to 6 gpm	6 to 12 bbls/h
DFP025A	DN 25	1"	13 to 25 hl/h	6 to 11 gpm	11 to 21 bbls/h
DFP040A	DN 40	1½"	20 to 40 hl/h	9 to 17 gpm	17 to 34 bbls/h
DFP050A	DN 40	1½"	25 to 50 hl/h	11 to 22 gpm	21 to 42 bbls/h
DFP075A	DN 40	1½"	38 to 75 hl/h	17 to 33 gpm	32 to 63 bbls/h
DFP100A	DN 50	2"	50 to 100 hl/h	22 to 44 gpm	43 to 85 bbls/h
DFP150A	DN 65	2½"	75 to 150 hl/h	33 to 66 gpm	64 to 127 bbls/h
DFP200A	DN 65	2½"	100 to 200 hl/h	44 to 88 gpm	85 to 170 bbls/h
DFP250A	DN 80	3"	125 to 250 hl/h	55 to 110 gpm	107 to 213 bbls/h

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Technical changes reserved.

Products

We develop and produce a wide range of specialized equipment and provide engineering solutions dedicated to help brewers to optimize their processes.

Combining experience and innovation we supply brewing equipment such as Filtration systems, Yeast plants, Water Deaeration, Blending, Carbonation, Dosing and Hard Seltzer systems, Dealcoholisation, CIP, Cold sterilisation, Flash Pasteurization and Beer tanks.

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