

BEVERAGES BLENDING/PROCESS

Pasteurizer

Fully-automatic pasteurizer is designed for heating, pasteurization, holding and cooling of liquids like milk, juice and other beverages to prolong their shelf life.

The equipment is skid mounted and incorporates balance tank, water heating system, holding tubes, cooling section. The system is controlled through PID, flow pneumatic diversion valve and steam flow control valve.

The temperature controlled equipment can also be made available in HTST design.

Pasteurizers are available in plate type / tubular type models in capacities from 500 to 10,000 LPH.



Homogenizer

Suitable to homogenise juices, pulps, ketchups or milk to desired consistency. The homogenizer is of rugged design with stainless steel cabinet. The homogenizer chamber is made of single piece forged AISI 316 block, suction / discharge valves of stellite and fitted diaphragm type pressure gauge.

Available in different pressure range models from 20 Mpa - 60 Mpa and capacity from 500 to 10,000 LPH.



Vacuum Deaerator

Suitable for removing air pockets in liquids like juices under vacuum conditions. It incorporates helical parasol spray technology which helps spray the product as a parasol film into the vacuum vessel. This results in well-proportioned oxygen removal.

Available in capacities ranging from 500 - 10,000 LPH.

