

Batch Pasteurizer Tank



MICROFLUID



Design & Features

- Microfluid's electronic batch pasteurizer that can be used to heat milk and ice-cream mix.
- Pasteurization is a heating process that is used to eliminate disease-causing germs in milk and ice-cream mix, without affecting their nutritional value or natural qualities.
- Milk or ice-cream mix is heated to a high temperature for a specific time period to eliminate all germs, and then rapidly cooled to a temperature of 4°C for storage.

Salient Features

- Standard make gearbox & motor for agitator
- Hygienic construction & easy to clean
- An agitator specially designed for perfect mixing
- Compact design so use less space
- Faster heating electrical heaters
- Digital operating panel & temperature control
- Constructed from AISI304 material standard.
- Jacketed tank also made from AISI304 material.

Applications

- Ice-cream mixer
- Milk pasteurization and many more..

Industries



Dairy



Food & Beverages



Chemical



Home &
Personal Care



Pharmaceuticals
& Biotech



Technical Specifications

Capacity	100 Ltr	200 Ltr	300 Ltr	500 Ltr	750 Ltr	1000 Ltr
Material of construction	SS304	SS304	SS304	SS304	SS304	SS304
Inner shell thickness (mm)	3 mm	3 mm	3 mm	3 mm	3 mm	3 mm
Outer shell thickness (mm)	1.6 mm	1.6 mm	1.6 mm	1.6 mm	1.6 mm	1.6 mm
Jacketed thickness (mm)	50 mm	50 mm	50 mm	50 mm	50 mm	50 mm
Jacket volume Copper (liters)	76	140	165	220	255	440
Puf insulation thickness (mm)	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm
Number of blades	2	2	2	2	2	2
Motor (HP)	0.5	0.5	0.5	1	1	1.5
Motor RPM	70 RPM	70 RPM	70 RPM	70 RPM	70 RPM	70 RPM
Inlet size	25 mm	25 mm	25 mm	25 mm	25 mm	25 mm
Outlet size	38 mm	38 mm	38 mm	38 mm	38 mm	38 mm
Load (kw)	6	9	12	18	27	36



Microfluid Process Equipment



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