

HT205 Spray Pasteurizer

In-container Pasteurization

Small scale, high performance



Businesses that package consumable products in glass jars, bottles, or cans use tunnel pasteurization to increase product safety and prolong shelf life. The OMVE Spray Pasteurizer enables R&D departments to simulate industrial processes, such as a tunnel pasteurizer. The HT205 uses an internal water reservoir, which is heated with an electric heater according to the processing parameters set by the operator to get a time/temperature curve. The PLC can be programmed with any time/temperature curve required, using a touch screen.

Our **Spray Pasteurizers** are custom-built for food and beverage companies.

The nozzles in the chamber spray water evenly down on the packaging in the crates. With highly accurate temperature control and uniform heat treatment, over-pasteurization of the product is limited to a minimum.

The OMVE Laboratory Spray Pasteurizer is easy to operate and can handle between one and four crates per run.

Unique Features

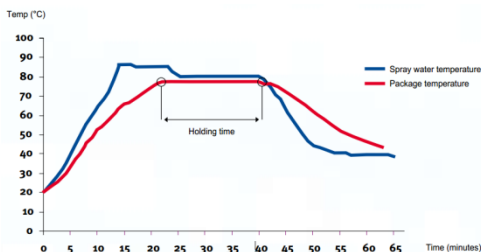
- Simulates industrial tunnel pasteurizers
- Fully automatic control
- Touch screen operation
- Fully programmable temperature-time curve
- Data logging

Optional accessories

- Data Logging
- Steam heated
- Chilling facility



Pasteurizing



The packaged product is pasteurized by increasing the temperature using circulating heated water. Temperature is controlled by monitoring the temperature of the circulating water. Differences in bottle temperature and circulating water temperatures will occur and are dependent on the type (material volume) of packaging used. The pasteurizer can be configured to compensate these differences so that the desired heat treatment is achieved.

In the diagram, an example is shown of temperatures inside the bottle compared to the temperature of the water sprayed. The overshoot temperature and overshoot time can be set.

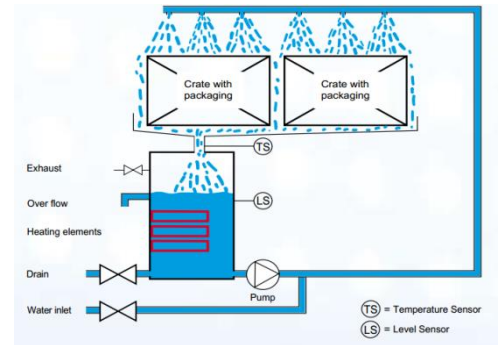


Variable temperature control

Water is pumped from the re-circulation vessel, through the nozzles, back to the recirculation vessel. Inside the circulation vessel, a 30kW electrical boiler heats the water up to a maximum of 90°C. The temperature can be set to the required set point.

Cooling down

By opening the water supply valve, water is introduced to the system, cooling the packaging to the set temperature.



Specifications

Process parameters	
Heating circulation water temperature	Max 90°C
Product temperature	Max 85°C
Cooling temperature	Depending on cooling water temperature
Material unit	Stainless Steel (AISI 304)
Overall dimensions	
Unit size (LxWxH)	1250 x 1250 x 1620mm [49.2 x 49.2 x 63.8"]
Packaging size	Max. 2L
Number of crates	Max 4 crates
Crate size (LxWxH)	310x400x230mm
Heating capacity	
Heaters	3x10kW electrical heaters (30kW)
Utilities required	
Electrical (electrical heated)	370-400Vac /3ph+N+E /50Hz/ 63A or 200-240Vac /3ph+E /60Hz/ 125A (or 63A)
Electrical (steam heated)	370-400Vac /3ph+N+E /50Hz/ 16A or 200-240Vac /3ph+E /60Hz/ 16A
Water supply	Utility water (15°C)
Steam (optional)	

Why OMVE

- ✓ Since 1993, we have **specialized** in supplying manufacturing R&D and pilot-plant equipment.
- ✓ OMVE is a **preferred supplier** to leading multinationals worldwide.
- ✓ OMVE systems are designed and manufactured according to the **highest industry standards**.
- ✓ OMVE systems come with a **two-year** warranty.
- ✓ OMVE systems carry **CE certification**.
- ✓ OMVE offers the **most comprehensive service** available on the market.