

voran[®]

machinery

Pasteurisation Systems PA300E and PA300EA



Pasteurising

Why at all—and what is pasteurisation?

Even freshly pressed raw juice which is quickly further processed from flawless raw products can become infested with micro-organisms (fungi, yeast, bacteria) within a very short time. It is therefore essential that this raw juice be preserved by a safe and gentle treatment process.

Food legislation requires that non-alcoholic beverages be preserved solely by physical processes. Preservation by thermal treatment is the most widely used process for this.

Due to their low pH value, direct juice and fruit nectar can be preserved at temperatures below 100° C. Temperature (often 76 to 80° C) and heating time determine the degree of deactivation of micro-organisms/enzymes, with temperatures over 80° C increasingly resulting in negative changes in taste (cooked/caramel flavour).

The bottle is usually filled hot to the cap, turned over for top pasteurisation and cooled back down by irrigation and loose storage for quality stabilisation still before it is packaged. Tightly closed bottles and bags are then protected against microbiological spoilage by their seal. The fruit juice's flavour and aroma changes in the course of storage due to ageing. Low storage temperatures and light-protected containers slow down the loss of quality.

Properly pasteurised juice can be kept for several months without substantial quality loss.



Experience meets innovation

For decades, voran® Holding has stood for quality, dynamics and professionalism in the food processing sector. As a financially stable mid-sized company, we currently employ around 160 workers in Pichl bei Wels—in the heart of Austria.



PA300E

Electro-pasteurisation for the heating of fruit or vegetable juices. Heating elements and tubular heat exchangers (stainless steel) in a water bath. Stainless steel frame and panelling. The juice flow rate determines outlet temperature (manually activated hand-wheel). DN25 dairy screw clamp (inlet and outlet).

A separate juice pump is required for operating the PA300E.

The benefits of the PA300E

- Simple handling
- Easy cleaning
- Water temperature kept constant by temperature controller
- Outlet temperature can be easily monitored by digital thermometer
- Connection option for series filler or bag-in-box filler

The PA300 supports you in achieving the best preservation of your fruit and vegetable juices.

Digital thermometer for easy monitoring of the outlet temperature

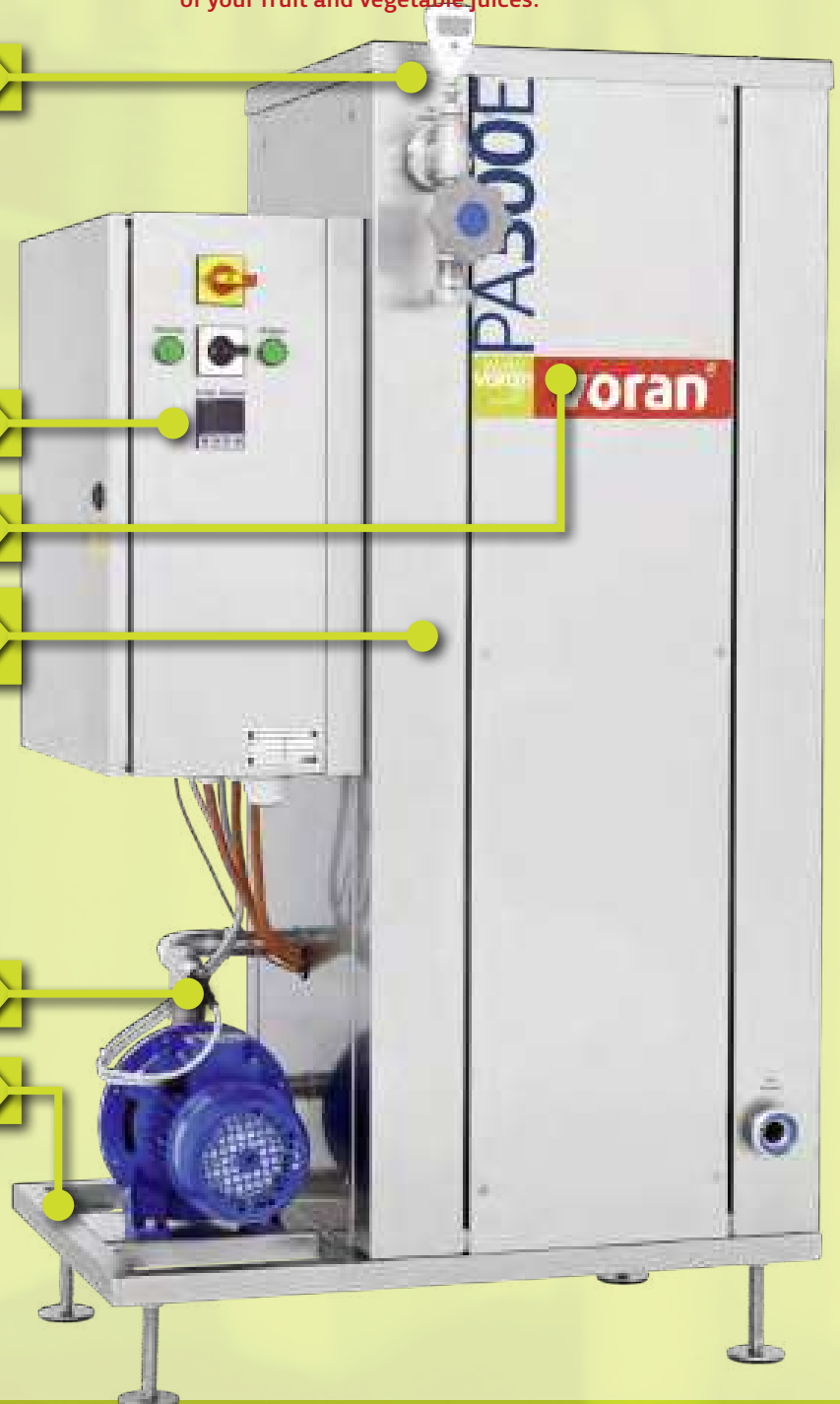
Temperature regulator for keeping the water temperature constant

Connection option for series filler or bag-in-box filler

Tubular heat exchanger, also suited for the pasteurisation of juices with high viscosity

Water pump

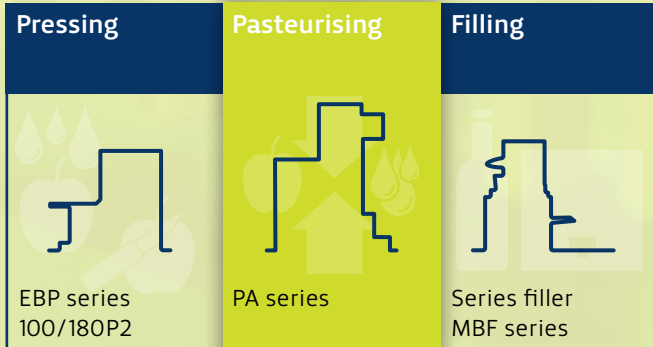
Solid stainless steel frame with height-adjustable feet



PA300EA – Automatic: For the best result

The benefits of the PA300EA

An option to the PA300E pasteuriser, we offer the “Automatic” version which includes a juice pump controlled by a VFD and an automatic temperature control.



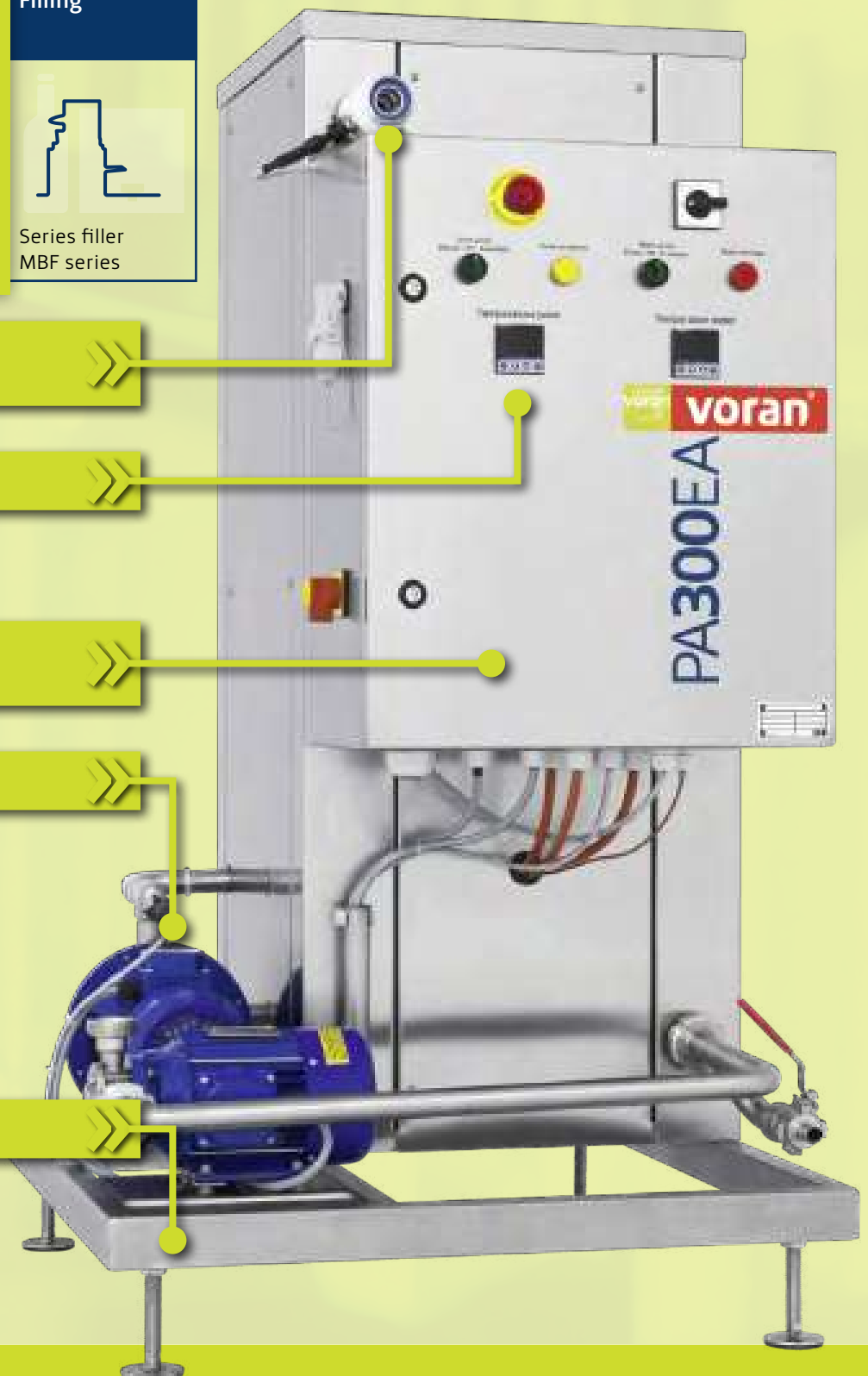
Connection option for parallel filler or bag-in-box filler

Fully automatic temperature control

Tubular heat exchanger, also suited for the pasteurisation of juices with high viscosity

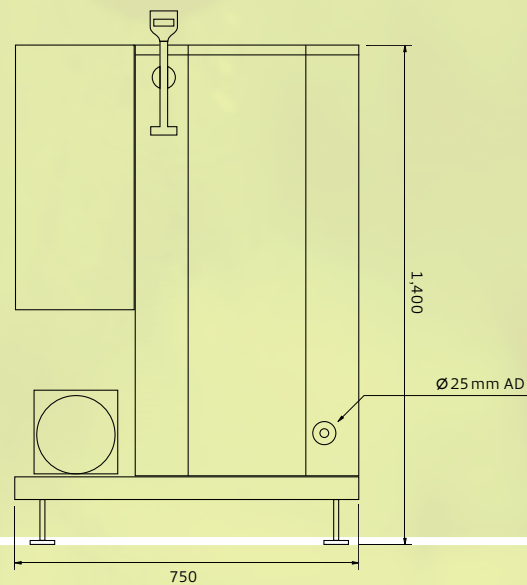
Water pump

Solid stainless steel frame with height-adjustable feet

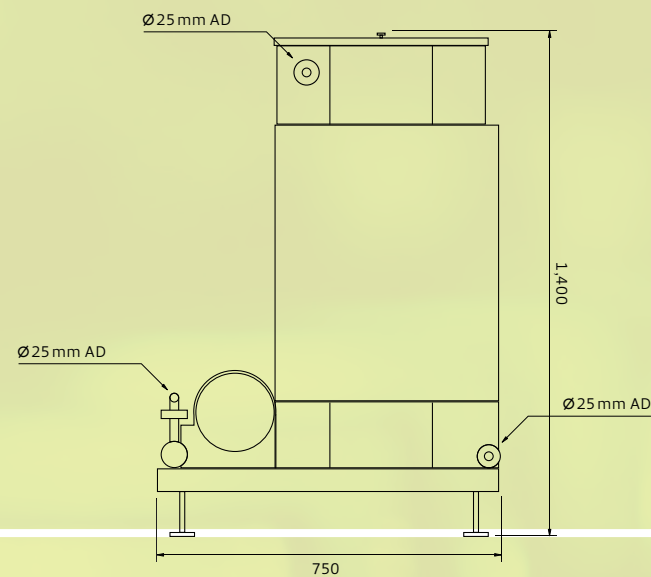


Technical data

PA300E



PA300E automatic



Model	PA300E	PA300E automatic
Maximum hourly throughput in l/h	300 at 80° C	300 at 80° C
Connected load in kW	27	27
Electrical connection*	400V/50Hz (three-phase)	400V / 50Hz (three-phase)
Electrical fuse protection in A	50 A	50 A
Plug	CEE 63 A	CEE 63 A
Length/width/height dimensions in mm	750/500/1,400	750/850/1,400
Weight in kg	150	180
Water volume in l	35	35
Juice inlet and outlet	Fitting 25 mm	Fitting 25 mm
Heating time in min	10	10
Scope of supply	Cleaning balls	Cleaning balls

* Other mains voltages and designs on request

Expressly subject to technical changes and errors.

voran.at

voran® business lines

machines

manufacturing

meat solutions

facades

How to find us



voran Maschinen GmbH

Production & Sales

Inn 7

A 4632 Pichl bei Wels

Austria | Europe

T +43 (0) 72 49 / 444-0

F +43 (0) 72 49 / 444-888

office@voran.at • www.voran.at

Service hotline

T +43 (0) 72 49 / 444-200

Folder ID 600004911