

















SPRINKLING & STEAM-CABINET PASTEURIZER SERIES KKP

ADVANTAGES

- · Plug-in mobile unit
- Precise electronic temperature and time control
- Continuous even heating
- Control box with electronic program control
- Highest functional safety and easy handling
- Easy operation through clearly arranged display

SPRINKLING & STEAM-CABINET PASTEURIZER SERIES KKP 360 / 480 / 960 / 1920

These two units are available for the pasteurization with water. In the **sprinkling pasteurizer**, the bottles filled with fruit for pasteurizing are placed on a bottle trolley with several levels, and rolled into the pasteurizing chamber. The sprinkling water is heated by an external heating source and continuously pumped in a circle. The special injection tubes or irrigation pans achieve an even and effective heating of all containers. After the pasteurization process is finished, fresh water feeding cools the temperature down. In the **steam chamber pasteurizer**, bottels in boxes on palletts can be pasteurized with hot steam. All parameters for the temperature increase, as well as the holding time of the pasteurizing temperature, can be flexibly adjusted.







WORKMANSHIP

Both units are made in double-walled and insulated execution. The plug-in assemblies are made of high- grade stainless steel and insulated casing, and equipped with electronic temperature and time controls.





EASY OPERATION

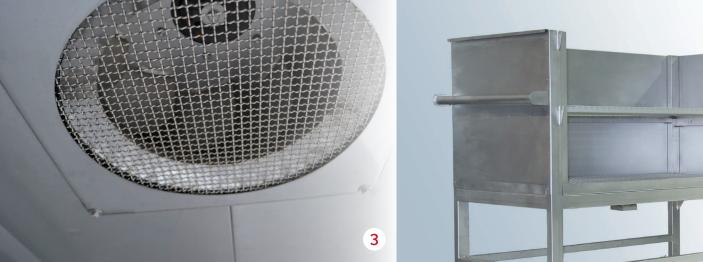
The sealed and filled bottles or crates are placed in the corresponding pasteurizer. Then close the door and press the Start button. At the end of the process, the machine shuts off automatically.

The processing temperature is permanently displayed on the program controller.

Together with the temperature control, a consistant processing temperature is guaranteed.



Caption: 1) Reference bottle, 2) Chargeable with bottles or glasses, 3) Inside with air circulation, 4) Easy chargeable trolley



SPRINKLING & STEAM CABINET PASTEURIZER KKP

TECHNICAL DATA SPRINKLING PASTEURIZER



KKP 360

Nominal power [1 liter bottles / h]	360		
Electrical power	1.50 kW		
Electrical connection	5-polig / 400v / 16A / 50 Hz		
Water connection / water supply	1/2 Zoll / ca. 200 liters		
Dimensions:			
Width [mm]	1200		
Depth [mm]	2500		
Hight [mm]	1800		
Weight [kg]	700		

TECHNICAL DATA STEAM CABINET PASTEURIZER



KKP 480	KKP 960	KKP 1920
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Nominal power [1 liter bottles / h]	480	960	1920		
Electrical power	4,00 kW	5.50 kW	11,00 kW		
Electrical connection	400v / 16A / 50 Hz / 5-pin				
Water connection	3/4 Zoll				
Pneumatic power	6 bar				
Dimensions:					
Width [mm]	1400	2600	2600		
Depth [mm]	2000	2000	3500		
Hight [mm]	2700	2700	2700		
Weight [kg]	700	1000	1800		

OTHER INTERESTING PRODUCTS FOR PERFECT FRUIT PROCESSING



SORTING & CLEANING

Userfriendly cleaning stations



BIN-TIPPING MACHINE

Easy tipping of bins in several sizes



FRUIT DRYING CABINET

Efficient drying of fruits with a minimum of enegergy consumption



BAGINBOX FILLING MACHINE

Quick and convenient BAGinBOX filling



BOTTLE FILLING MACHINE

Manuall or automatic filling of bottles

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