

Pastmatic

PASTEURIZER

pastmatic®



For a perfect pasteurization

Pastmatic combines three operations in only one appliance: pasteurization, ageing and cooling. Its elliptical tank allows reduced space keeping high quality and capacity as a rounded one.





Description

Pasteurizer of the latest generation with a great cooling capacity in accordance with the HACCP regulations. The machine is covered by different patents, among which the elliptical pasteurization tank equipped with a special central stirrer that sucks and then presses the mixture to have a more homogeneous mix of the ingredients and to boost the thermal exchange between the mixture and the wall of the tank.

“No more lumps”: thanks to the elliptical tank during the agitation there will be no stagnations to avoid the lumps making.

A digital electronic board completely controls the machine and through very precise sensors controls heating, cooking and the cooling processes of the mixture, and grants that the mixture never burns or becomes frozen even during the preservation cycle.

Smart cooling thanks to the cooling surface of the tank split in 2 sections. This allows an automatic (or manual) total or half cooling: the result is the smoothness in the cooling of the pasteurized mixture and the same high quality also for low quantity of the product inside the tank.



Half tank cooling control valve

Technical features

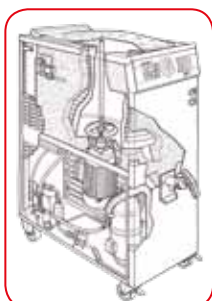
- Many operation cycles (high and low pasteurization and others)
- Electronic control pasteurization cycles
- Elliptical tank
- Anti-drop tap easy to maintenance

Advantages and strengths

- More homogeneous mixture
- Easy to clean
- Timed water supply system for cleaning
- Sheet heating elements for a better efficiency
- The stirrer speed can be changed at anytime



Tap in close position



Cross section of the machine



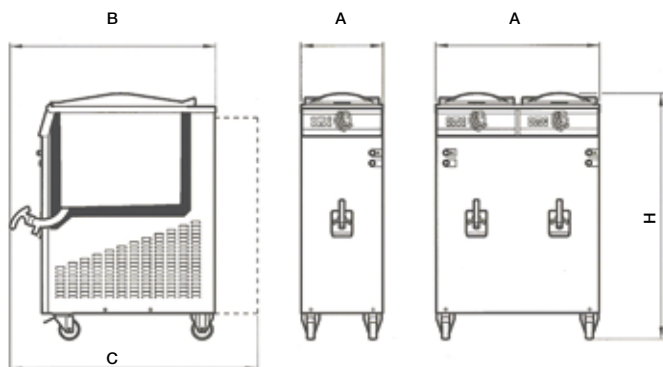
Elliptical tank in stainless steel and central stirrer



Patented stirrer



Pastmatic mod. 2x60



TECHNICAL SPECIFICATIONS		60		2x60	
		Water	Air+Water	Water	Air+Water
Maximum mixture*1	Lt/cycle	30/60		30/120	
Voltage *2	Volt/Hz/Ph	400/50/3		400/50/3	
Power	kW	4,5		9,1	
Refrigeration condenser *3		Water	Air+Water	Water	Air+Water
Width (A)	cm	40	40	80	80
Depth (B-C)	cm	102 (B)	122 (C)	102 (B)	102 (B)
Height (H)	cm	119	119	119	119
Weight *4	kg	151	---	255	---

*1 Hourly production may change accordingly to type of mixture and finished product density. *2 Available also in 60 Hz. *3 Water: cooled system self contained. Air+Water: incorporated water condenser and remote air cooled condenser. *4 The weight of the air cooled machines will be estimated before the shipment.

Data can be changed at any time without notice by the manufacturer. Rev. 04/12



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