

PASTEURIZER MACHINE PAST RANGE

We owe the diffusion of heat process to Mr. Louis Pasteur. He was born in 1822 in Dole, in the province of Jura, France. Napoleon III asked Pasteur to investigate the disease that was affecting the local wine, because it was damaging economically all wines companies. Mr. Pasteur went to Arboisin 1864 to study the problem, finding out that the disease was caused by microorganisms that could only be killed by keeping wine temperature above 55°C degrees for a few minutes. Years later, this system was also applied to milk and beer to sterilize them.

路易·巴斯德先生发现了加热除掉有害的微生物的过程。他1822年出生在法国Jura省的Dole。那时候酒的贮存是个大难题,严重影响了制酒公司的发展,拿破仑三世要求巴斯德先生想办法解决这个问题。巴斯德先生于1864去阿尔布瓦开始研究这个问题,发现酒的变质是由微生物细菌导致的,细菌只能在高于55°C的高温中才可以被消灭。许多年后,该方法也被用于牛奶、啤酒等的杀菌。

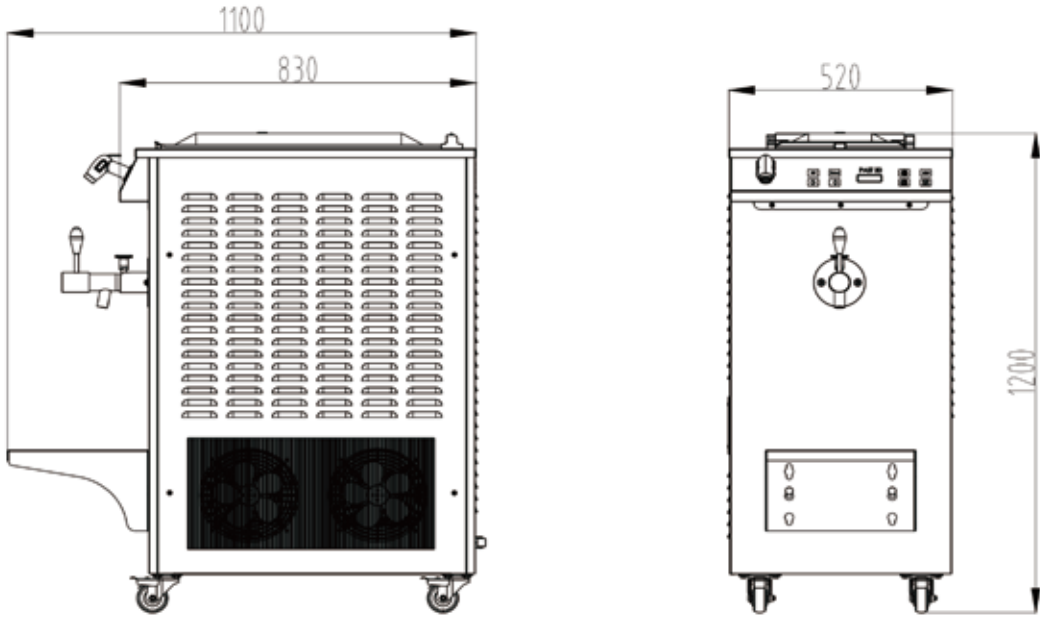
(注:来自百科资料)



PASTEURIZERS RANGE 巴氏杀菌机系列

MODEL 型号	PAST 30	PAST 60
DIMENSIONS (mm) 尺寸 (mm)	520x1100x1200	520x1100x1200
WEIGHT NET/GROSS KG 净重/毛重 (kg)	160/180	200/230
POWER SUPPLY V/Ph/Hz 电源V/Ph/Hz	380-400/3/50	380-400/3/50
POWER (HEATING/ REFRIGERATION) (W) 功率 (制热/制冷) (W)	2300/3200	5500/4000
FREE-STANDING (F) / TABLE TOP (T) 落地式/桌上型	F	F
CAPACITY (L) 缸体容积 (L)	40	60
INPUT (MIN/MAX) (L) 原料投放 (下限/上限) (L)	15 / 30	20 / 60
CYCLE TIME (min) 每批时间 (min)	120	120
HOURLY PRODUCTION (lt) 产能 (L)	30	60
AIR COOLING 风冷	√	OPTIONAL
WATER COOLING 水冷	OPTIONAL	√

*Ingredients temperature 4°C/原料温度
*Environment temperature 25°C/环境温度
*With water cooling system /标准配置: 风冷散热



Mr. Pasteur discovered a process to kill all food bacteria by using the heating system, without damaging the nutritional properties of food itself. The usage of pasteurizer machine grants not only a hygienically safe mixture, but also a perfect balance among all ingredients.
巴斯德先生发现了加热杀菌, 该方法不会破坏食物的营养成分。采用巴氏杀菌方法杀菌, 可以安全卫生的杀灭细菌, 也利于原料的均匀混合。

Display/控制面板



Digital microcomputer easy to operate shows the scheme of heat and cooling sterilization.
 微电脑数字显示控制系统，操作简单，内置加热、杀菌、冷却的工作程序。

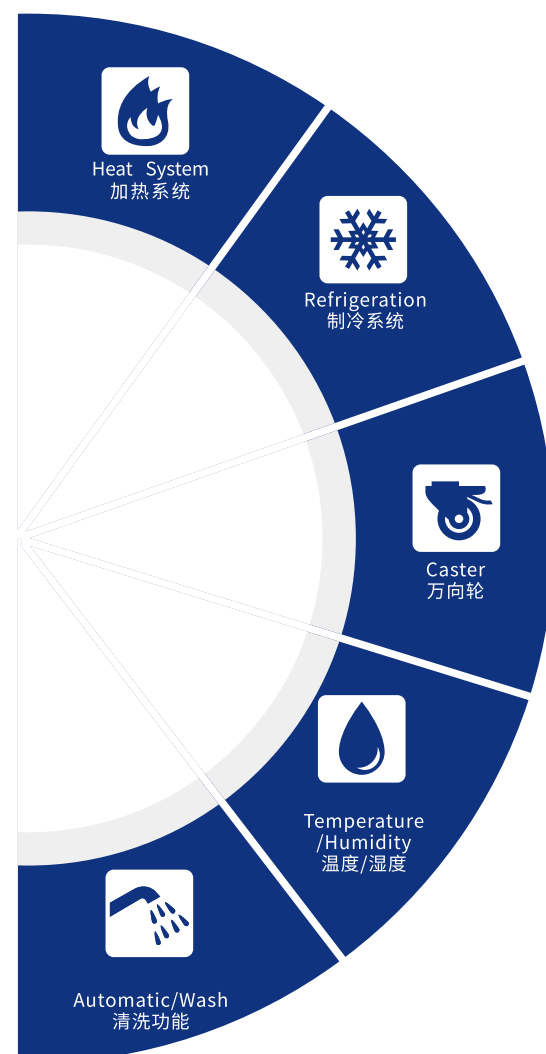
The sterilization can vary between +65°C and +85°C degree and thanks to an automatic hygienization process, it is possible to keep the gelato mixture up to 72 hours inside the machine without altering its nutritional properties.
 杀菌温度可以在65°C至85°C之间进行调整。加热、杀菌、冷却自动完成后原料可以存放72小时。

Equipped with semi-hermetic compressor: high refrigeration capacity, low consumption and low noise level.
 制冷系统配备半封闭品牌压缩机：效能高、消耗低、低噪音。

Direction wheels with brake for easy moving.
 配置万向带刹车活动脚轮，方便移动。

The range of pasteurizers is available with air cooling with R404A gas refrigeration and climatic class °C/ RH %, TEMPERATURE 25°C, HUMIDITY 60%. PAST30巴氏消毒机制冷系统冷却方式为风冷，制冷剂为新型冷媒R404A，能够在环境温度25°C，湿度60RH%的条件下正常工作。

Showerhead for easy clean.
 设备带有水龙头方便清洗。

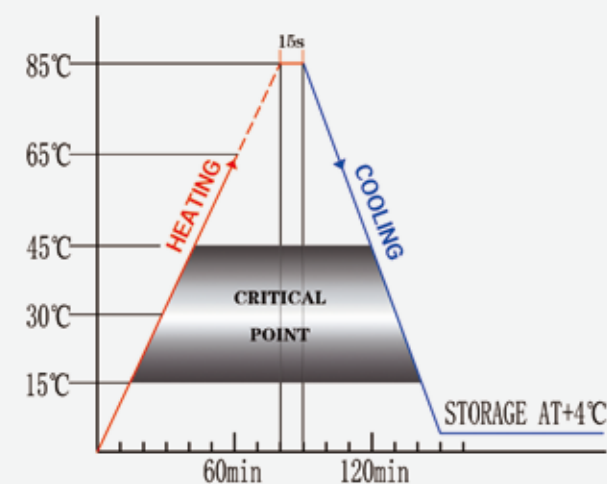


■ PAST30/60 RANGE

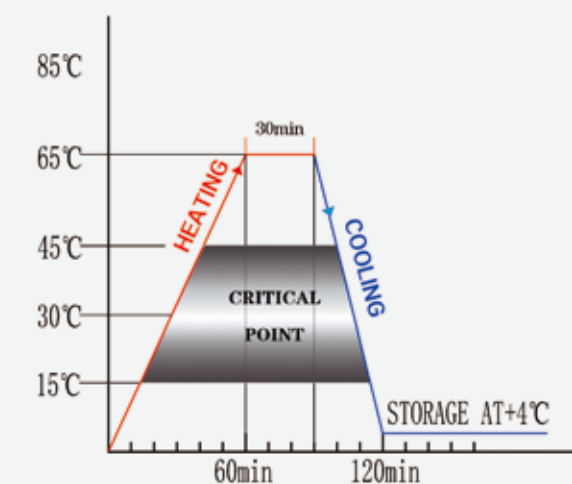
Free-standing machine for medium-large specific needs for gelato chefs. Designed for those who desire to open a gelato shop.
 该机型为落地式主要为要求产量中等、大批量需求的客户设计，适用于冰淇淋店、甜品店等场所。



■ PASTEURIZERS CURVE
 巴氏杀菌机曲线图



第一种模式



第二种模式