

FULLWOOD PACKO BATCH PASTEURIZER 'ADVANCED' MODEL PPA 150 - 1000 L

For the production of high quality food products !

The **Fullwood Packo Pasteurizer Advanced model (PPA)** is specially designed for small scale processing of food products in a range of **150, 300, 500 and 1000 litres**. The pasteurizer forms a stand-alone small processing plant which can be used for the pasteurization of liquids such as milk, cream, fruit juice, egg yolk,... and for the production of yoghurt, cheese, etc...

The unique combination of double jacket and closed water circuit results in **an efficient energy transfer**. In this **multifunctional tank**, the complete process can be automated without interference of the operator.



Construction

- Construction completely in stainless steel 18/10 – AISI 304
- Insulated with rock wool which endures high product temperatures up to 90°C
- Tank with a laser welded evaporator for an optimal heat exchange
- Quick and complete emptying of the pasteurizer thanks to the bottom with slope towards the large outlet (Ø 80 mm), equipped with a butterfly valve and a bend of 90°.
- Good accessibility thanks to the hinged cover (except for the 1000 L model) with a proximity switch: the agitator motor stops when the cover is opened (safe operation)
- Agitator motor and double paddle
- Water circuit installed underneath the tank

Operation

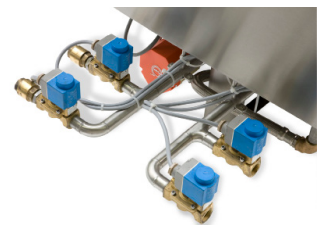
- Control box with large screen and touch menu. User friendly. Continuous and accurate display of each action



- Heating and cooling through a double jacket by means of a closed water circuit under low pressure : low water consumption, no risk on corrosion
- Electrical heating of the product; it is also possible to connect external warm water
- No risk of burning the product thanks to the constant temperature difference between the water and the product
- Cooling by connecting external cold water on the plate heat exchanger installed in the closed circuit
- A product temperature < 10°C is easily obtained using ice water

Options

- Automation of the process using electromagnetic valves mounted on the plate heat exchanger



- Registration of the temperature
- Speed regulation of the agitator



Cheese model

In case of production of cheese (fresh and ripened cheese) , the pasteurizer is different comparing to the standard model:

- Cover in 2 removable parts and retractable agitator motor, to facilitate manual filling of the moulds
- Speed regulation of the motor and possibility to change the rotation of the agitator
- Agitator with double paddle, used for pasteurization of milk and cream, production of yoghurt and other fermented milk products. Equipped with cutting knives for production of cheese: the number of knives depend on the size of the pasteurizer
- Whey filter for easy evacuation of the whey

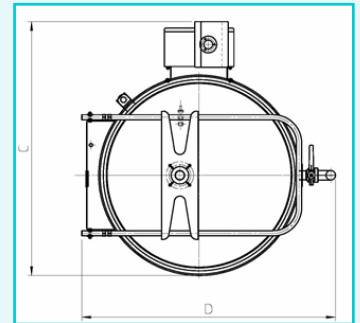
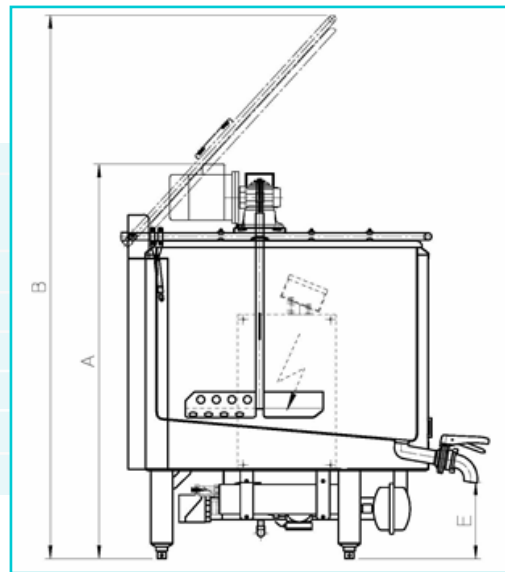
DIMENSIONS

PPA 150 - 1000 L

Dimensions standard model

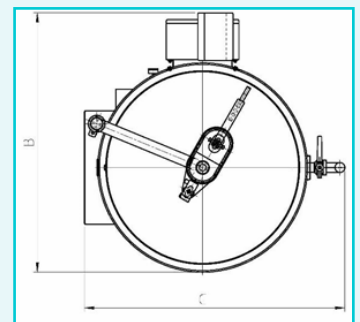
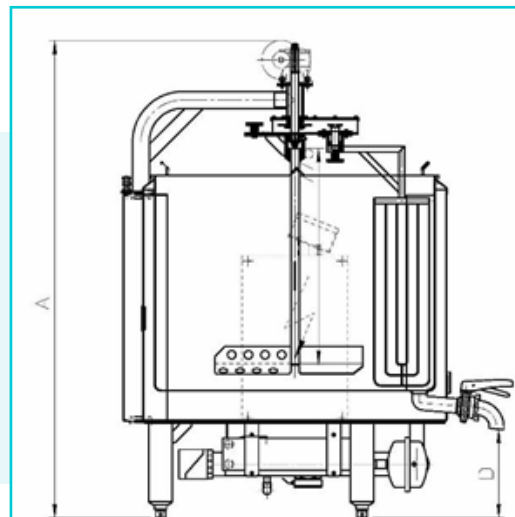
Model	A	B	C	D	E	Empty weight
PPA	mm	mm	mm	mm	mm	kg
150	1265	1750	1020	1090	300	175
300	1400	1985	1190	1205	300	295
500	1525	2245	1390	1390	300	345
1000	2050	--*	1700	1620	285	460

*Cover in 2 removable parts



Dimensions cheese model

Model	A	B	C	D	Empty weight
PPA	mm	mm	mm	mm	kg
150	1455	1020	1066	320	190
300	1585	1190	1200	320	310
500	1715	1360	1360	320	380
1000	2055	1580	1590	320	555



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