

## PASTEURIZING MACHINERY

PROFRUIT Pasteurizing machinery is designed to heat and pasteurize various liquids before the filling process. Our pasteurizers are suitable for different liquids: juice, puree, milk, broth and other.

### Electric Pasteurizer – ECO HEAT 300

Capacity: approx. 300 l/h

The ECO HEAT 300 electric pasteurizer heats and pasteurizes a variety of liquids prior to bottling – efficiently, reliably, and environmentally friendly thanks to its fully electric operation.



### Electric Pasteurizer – ECO HEAT 500

Capacity: approx. 500 l/h

Pasteurize sustainably with electricity: The ECO HEAT 500 ensures uniform heating of your liquid products – reliable, energy-efficient and ideal for small to medium production volumes.



### Diesel/Gas Pasteurizer – HEAT 500

Capacity: approx. 400-600 l/h

Powerful pasteurization with diesel or gas – the HEAT 500 is particularly suitable for heating juices and other liquids in medium-sized production lines.



### Diesel/Gas Pasteurizer – HEAT 1000

Capacity: approx. 900-1,250 l/h

For larger production volumes, the HEAT 1000 provides efficient and reliable pasteurization of liquid products – even in continuous flow operation.



## Bath Pasteurizer for Bottles

Max. temperature: 90 °C

The optimal solution for post-pasteurization in bottles or cans: The immersion bath pasteurizer ensures maximum product safety even after filling.



## Jam Cooker

Multi-Purpose Jam Cooker

Available volumes: from 200 l to 500 l

Versatile in application for the production of jams, purées, sauces, and viscous products. Equipped with an integrated stirrer for uniform and safe heating.



## Tube in Tube Heat Exchanger

Capacity: 500 – 3,000 kg/h

Ideal for heating or cooling products with medium to high viscosity – such as fruit mash or berries. Also suitable for fibrous products without risk of clogging.



## Pasteurizer-Filler ROCKET

Capacity: 150–200 l/h

Two processes in one compact machine: The ROCKET pasteurizes juices and other liquids and fills them directly into bottles or bag-in-box containers – ideal for small batches.

