

BATCH PASTEURIZER



Pasteurization is a process of heating treatment to kill disease-carrying germs in milk and ice cream mix without affecting their nutritional and natural qualities. After heating, the milk or ice cream mix remains at a high temperature for the time required to kill all germs and then quickly chilled to store at 4°C.

Ice Make Batch Pasteurizer is an electronic pasteurizer that can be used to heat milk and ice cream mix. This Batch Pasteurizer is easy to use, simple to manage and ideal for milk plants and ice cream manufacturing plants. Its jacketed stainless steel pan gives better control over heating. Steam from the boiler heats the space between the outer jacket and inner pan to give more uniform heating and avoid localised burning of the product. Also it is fitted with an agitator for constant mixing.



Special Features

- Reduces total bacterial count
- Improved distribution of flavouring and colour
- Melting and uniform suspension of fats in the mixture
- Hydrates proteins & stabilizers, if dried ingredients are used
- Large volume of milk can be processed continuously
- Automatic precision control assures effective pasteurization
- The equipment requires a relatively small area of floor and plant space
- The closed unit keeps the processing losses to a minimum



Adjustment Leg



Control Panel



Heater Case



Heater



Spray Ball



Viewport

Technical Specification

Description	IPT-200	IPT-300	IPT-500	IPT-750	IPT-1000
Net Capacity	200 Ltr.	300 Ltr.	500 Ltr.	750 Ltr.	1000 Ltr.
Gross Capacity	210	319	533	780	1034
Outer Size (mm) (OD x H) with Hot Water	910 x 1060	1010x1130	1160x1230	1310x1260	1410x1385
Outer Size (mm) (OD x H) with Heater & Ele. Burner	950 x 1060	1050x1130	1200x1230	1350x1260	1450x1385
LID	Door with hinge, 02 No.	Door with hinge, 02 No.	Door with hinge, 02 No	Door with hinge, 02 No	Door with hinge, 02 No
Outer Shell Material	S.S. 304	S.S. 304	S.S. 304	S.S. 304	S.S. 304
Inner Shell Material	S.S. 304	S.S. 304	S.S. 304	S.S. 304	S.S. 304
Jacket Material (Hot Water Type)	S.S. 304 - 3mm	S.S. 304 - 3mm	S.S. 304 - 3mm	S.S. 304 - 3mm	S.S. 304 - 3mm
Inner Shell Thickness (mm)	3mm	3mm	4mm	4mm	4mm
Outer Shell Thickness (mm)	1.6mm	1.6mm	1.6mm	2mm	2mm
Jacket Volume (Ltr.) (in case of Hot Water)	68	87	119	149	182
Jacket Volume (Ltr.) (in case of Heater & Ele. Burner)	121	153	207	257	314
Insulation (Mineral Wool)	75mm	75mm	75mm	75mm	75mm
Leg Height	12 Inch	12 Inch	12 Inch	12 Inch	12 Inch
Motor HP (3PH)	0.5 HP	0.5 HP	1 HP	1.5 HP	1.5 HP
Gear Motor RPM	70 RPM	70 RPM	70 RPM	70 RPM <td 70 RPM	
Product Inlet Diameter	25mm	25mm	25mm	25mm	25mm
Product Outlet Diameter	38mm	38mm	38mm	38mm	38mm
Heater/Burner	3 kW - 03 No.	4 kW - 03 No.	6 kW- 03 No.	9 kW- 03 No.	12 kW- 03 No.
Burner	Yes	Yes	Yes	NA	NA

SECTION VIEW OF PASTEURIZER WITH HOT WATER JACKET

