

PASTEURIZADOR FLASH^{ZF1000}

The Zumex ZF1000 Flash Pasteuriser obtains high quality freshly squeezed juice and a health guarantee, by means of the high pitch plate heat exchanger in two or three stages: regeneration, pasteurising and chilling (optional) for juice from oranges or fruit with a maximum pitch of 10% pulp and with capacity of up to 1.000 l/h. The variant with tubular exchanger is offered for high viscosity juices.

It pasteurises and chills in a few seconds, preserving the original flavour, colour, texture and aroma.

TECHNICAL CHARACTERISTICS



TEMPERATURE ADJUSTMENT

It permits adjusting the temperature and pasteurising times according to the required expiry date needs (shelf life of juice of 12-15 days, 18-20 days or 25-30 days) maintaining their fresh and natural juice organoleptic properties as long as the cold chain is maintained below 4° C.

It can incorporate a third exchanger stage to reduce the output temperature to 2-4° C by means of the frozen water generation module.



FLASH TECHNOLOGY

*Flash technology produces a high quality juice, healthily safe and stable, together with high energy saving. The regenerative stage consists in raising the temperature of the intake juice by exchanging it with the already pasteurised juice and this in turn reduces the temperature a few degrees above the intake juice. Thus, the juice maintains the high **pasteurisation temperature for the shortest time necessary**, instantly reducing its temperature before it is discharged.*



CONTROL PANEL

*Electronic control and recording of all process variables. It has a **circular recorder** for the pasteurisation temperature, an electronic pasteurisation temperature regulator and electronic juice output temperature indicator. Made of stainless steel.*



BUILT-IN CIP SYSTEM

*It has a product pump with hot water and built-in **CIP cleaning system**, level and temperature probes, product visor and pipes to maintain the treatment temperature.*

TECHNICAL CHARACTERISTICS

Maximum capacity	1.000 l/h
Pasteurised juice storage tank	1.000 l
Pasteurisation temperature	Depending on life of product.
Temp. maintenance time	15÷30 seg (depending on life of product)
Control panel	IP65
Measurements (length x width x height)	3.993 x 1.500 x 2.336 mm
Juice reception tank	AISI 304, 80 l capacity, CIP Ready
Final product tank	AISI 304, 1.000 l capacity, CIP Ready (supplied with stirrer)
Butterfly and pneumatic valves	AISI-316
Plate exchanger for juices	pulp content <10%, AISI-316