

**Pasteurisers for :**

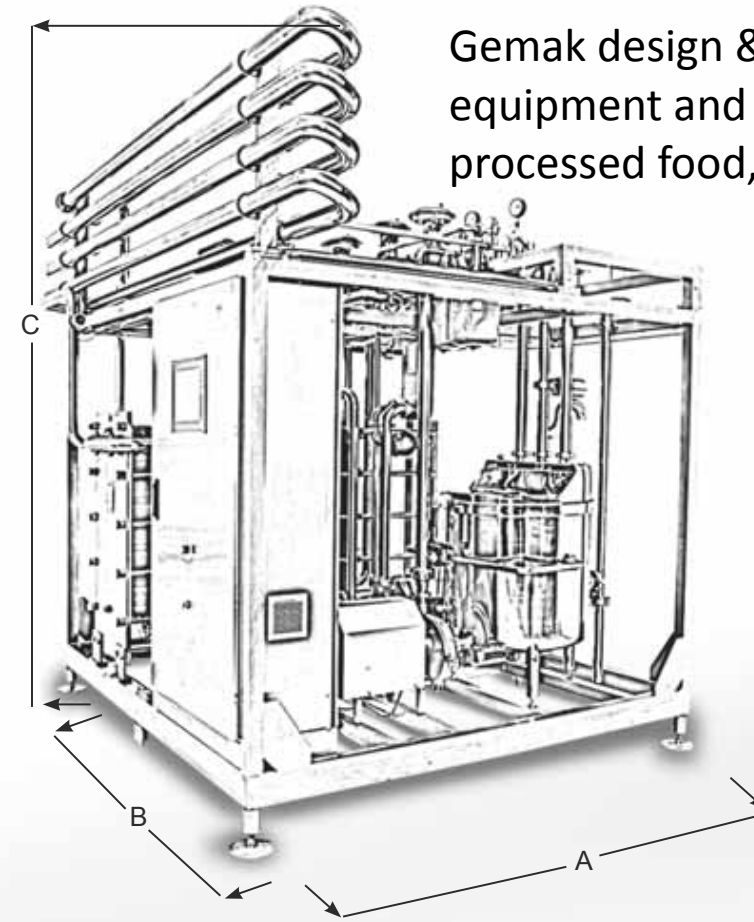
- Milk
- Fruit juice
- Honey
- Flavoured drinks
- Cream
- Ice Cream
- Brine
- Water
- Margarine
- Egg
- Ketchup
- Mayonnaise
- Beer
- Wine



**P**asteuriser

Perfect pasteurisation with a simple touch

Gemak design & manufacture world class equipment and engineered solutions for dairy , processed food, beverage and chemical sectors.



- CAPACITIES**
- 1.000 lt/h
  - 2.000 lt/h
  - 3.000 lt/h
  - 5.000 lt/h
  - 10.000 lt/h
  - 15.000 lt/h
  - 20.000 lt/h
  - 25.000 lt/h
  - 30.000 lt/h
  - 40.000 lt/h
  - 45.000 lt/h

Dimensions mm

	3.000 lt / h	5.000 lt / h	10.000 lt / h	15.000 lt / h
A	1.500	1.700	2.300	2.300
B	1.500	1.500	2.200	2.300
C	3.200	3.200	3.200	3.200

Our expertise in cost effective design, bespoke manufacturing, automation, installation and after sales service has allowed us to be the turnkey solution partner for hundreds of plants around the world.



minimum energy maximum efficiency



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# Pasteuriser



## • Easy Installation:

Our pasteuriser is a stand alone system that is mounted on AISI 304 quality stainless steel profile frame and can be installed very easily. No additional equipment is required for the operation of the system.

## • Hygiene:

Pasteuriser plates and all fittings materials, manufactured with superior Alfa Laval technology, are mounted in accordance with high quality standards, thus offering maximum hygiene. The pasteuriser unit is easily cleaned by either an internal CIP programme and/or from the mains CIP.

## • Full Performance Guarantee:

Our pasteurisers are manufactured with the latest technology and are tested before delivery according to selected pasteurisation temperature programme. Gemak guarantees the pasteurisation and outlet temperature program with high operating efficiency depending on the product.

## • Service Guarantee:

Our technological pasteuriser is under our manufacturing guarantee for 1 year. Effective after sales service and spare parts team supply parts and labour continuously with experienced service team.

## • Heat Exchanger Frame:

All parts made of AISI 304 stainless steel except tightening nuts, which are made of brass for the protection of the stainless steel tightening bolts. Front and back pressure plates and reinforced separation frames ensure the non leaking property at high pressures. Frame can be 3-4-5 sections due to the regeneration process and depending on process requirements.

Standard ports are Alfa Laval branded and conform with DIN 11850. Other standards are available on request. Surface is finished with glass ball blasting.

## • Chassis:

Extremely robust structure with adjustable feet. Made of AISI 304 stainless steel profile and heavy gauge deck plate to hold and support all the pasteurising group.

## • Hot water preparation unit:

Samson trade-marked steam control valve, Alfa Laval CB type welded heat exchanger, closed expansion tank, water conditioner, filter and opening / closing valves, hot water preparation group enable the continuity of the pasteurization temperature for the closed expansion system and the control of it at desired heat.



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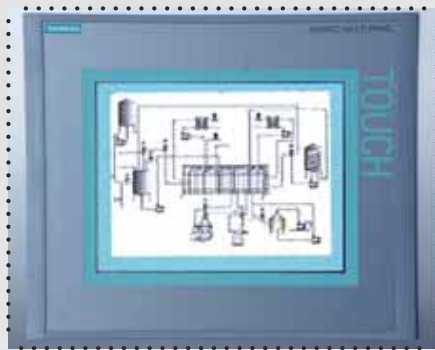


# Pasteuriser



- **Control Panel:**

The cabinet is made of AISI 304 stainless steel. It is water resistant. Standard equipment includes SIEMENS temperature controllers and plotter, together with contactors, relays, fuses, switches, pressurized air regulator, cabling, etc. Control panel is mounted on the frame.



- **Automation:**

Control panels contain Siemens S7 model PLC operator panels, touch panels and software for industrial automation, recipe application, process control, data collection and monitoring which are designed by our software engineers according to your requirements.



- **Balance Tank:**

Balance tank is manufactured from AISI 304 quality stainless steel with 3 legs and hygienic cover. It is a closed type with an inlet, outlet and a CIP head. Level control is done by pressure transmitter and level probes





**• Plates:**

Plates used in the pasteurizing heat exchangers are supplied by ALFA LAVAL. Using M6M, M10M and M15M type of plates in standard pasteurizing sets, gives the flexibility to meet the wide variety of demands. The patented chocolate and herring-bone patterns enable the fluids to reach the far most corners, maximizing the heat transfer, efficiency and ensure the clean ability during the CIP process.



Stainless steel, titanium plates for different fluids.

**Balance and Circulation Pumps:**

Parts contacting with the food products are manufactured by AISI 316 stainless steel, electrical motor case is manufactured by AISI 304 stainless steel. It is removable and hygienic at the same time.



Mixing of fluids has been prevented with double safety sealing system.

**• Flow Equipments:**

As a three-way valve, LKM SRC sanitary pneumatic controlled valve, butterfly valve, sleeve, elbow, “T” parts and mounting pipes are all Alfa Laval. products in compliance with DIN 11850 norms. with a surface smoothness of 0.8 μ, with no risk of micro-organisms. All equipments AISI 316 stainless steel material, heat treated passivated. Connections welded by TIG welding method.

**• Gaskets:**

Although NBR and EPDM gaskets are used in standard applications, there is the widest choice of materials available for the most demanding applications. The Clip-on design makes the replacement of gaskets a child’s play for the maintenance personnel.



Hygienic and easily cleanable plates with bright and smooth plate surface.

**• Herring Bone:**

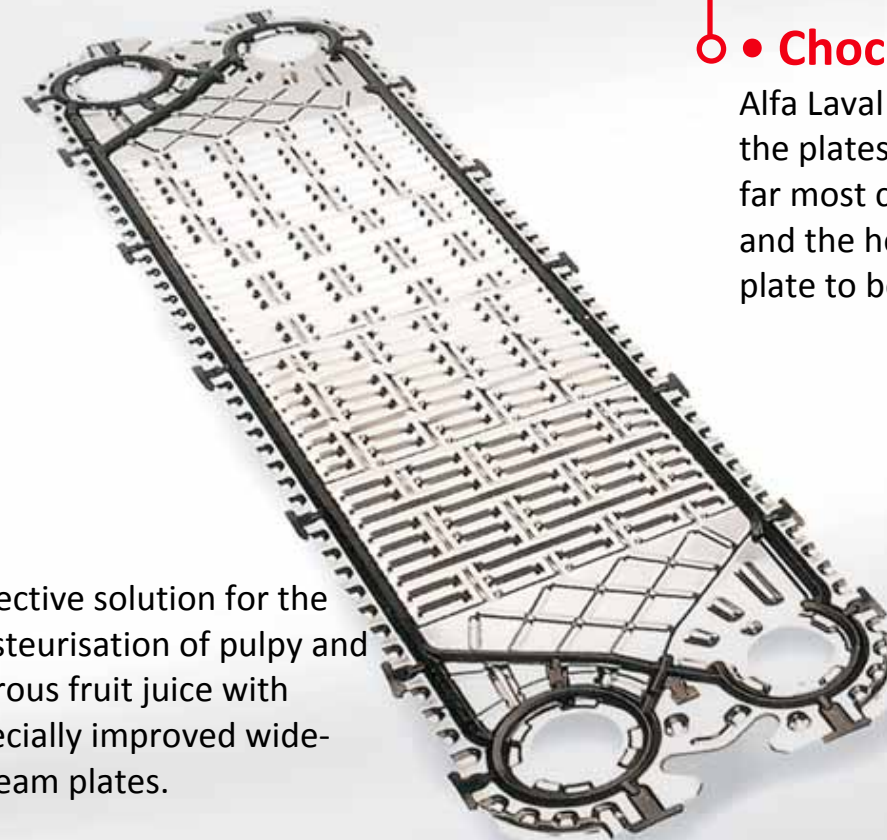
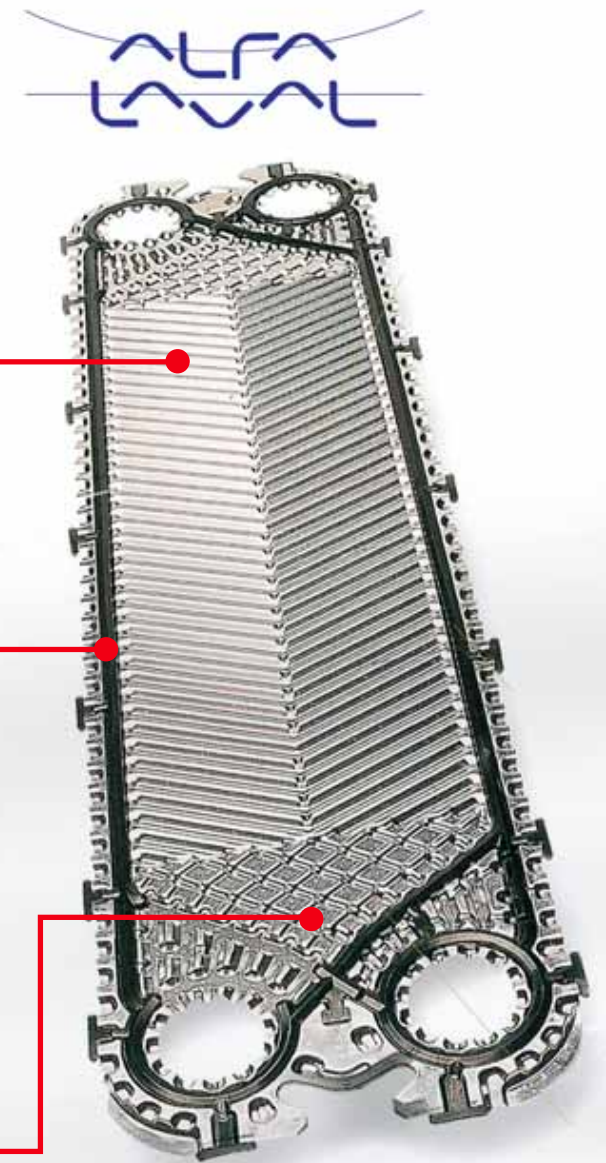
Herring-bone patterned structure on the plates manufactured by Alfa Laval technology helps fluids to flow in a turbulent way and plate pocket to reach desired strength by forming many contact points on the plates.

**• Clip-On Gaskets:**

The “clip-on” gasket system is under the patent of Alfa Laval. This type of gasket, used without adhesive, is placed onto the gasket slots on the metal plate with the elliptical on the edge of gasket. Advantage of the clip-on type gasket is that the leak-proof body of the gasket and the elliptical parts are separated. In this way, different gasket material can be adhered by cutting the ellipse if necessary. Due to this gasket type used without adhesive, gasket replacing time is 20 times quicker than other sealing systems and the production efficiency increases considerably by preventing the heat exchanger from being out of order for a long period of time.

**• Chocolate Pattern:**

Alfa Laval patented chocolate pattern on the plates ensure the fluids to reach the far most corners through the channels and the heat transfer surface of the plate to be used at maximum level.



Effective solution for the pasteurisation of pulpy and fibrous fruit juice with specially improved wide-stream plates.

