



NEAEN BTV

BATCH PASTEURIZER, BATCH THERMIZATION VAT,
STARTER VAT

Intended for heating and maintaining a set temperature for a specific time (batch pasteurization) for a wide range of products, such as:

- ▶ milk
- ▶ juices
- ▶ yogurts and other dairy products
- ▶ egg melange
- ▶ and more



In addition to pasteurizing, the BTV batch thermization vat can be used for manufacturing dairy products with starter culture added.

Heating is carried out by integrated heating coils or by injecting steam into the heating jacket.

It is also possible to inject ice-cold water into the jacket for cooling and storing of ready product.

High heating efficiency and high-precision maintenance of the set temperature. Uninterrupted mixing of the product by means of a specially-shaped mixer ensures uniform heating of the entire volume of product with precision down to 1 degree.

The NEAEN BTV batch pasteurizer can be optionally equipped with an automated control system with a temperature data logger (in electronic or paper form).

Advantages

- ▶ High efficiency, economical to operate.
- ▶ Ideal for low- and medium-capacity batch production of a wide range of products.
- ▶ Modern, convenient, and compact design
- ▶ Manufactured to a high standard of quality, made entirely in the EU.

Model	100	250	500	1000	1500	2000
Total volume, l	100	250	500	1000	1500	2000
Heating	Electricity, steam, gas				Steam	
Material	AISI304/AISI316L					



**THE EMA EUROPE COMPANY HAS
MORE THAN THIRTY YEARS OF
EXPERIENCE IN THE DEVELOPMENT,
DESIGN, AND MANUFACTURE OF
INDUSTRIAL EQUIPMENT FOR
THERMAL FOOD PROCESSING**

The range of commercially available equipment includes continuous conveyor fryers and ovens, drum fryers, batch blanchers, and continuous drum and conveyor blanchers, defrosters, continuous and batch cookers both atmospheric and vacuum, scraped surface heat exchangers, and a wide range of auxiliary equipment such as washers, conveyors, pumps, homogenizers, and others.

Our company offers a complete cycle service from design of technology projects to the manufacturing of equipment of any complexity in our own production site, located in the heart of Europe, as well as the introduction of the equipment in operation, upholding the warranty and after-warranty service with our own service center.

Having much experience in the practical implementation of projects in the industrial processing of meat, fruit and vegetable products, semi-finished and other products, our company is ready to offer technological consultation, development of the production process of the project, equipment manufacturing, erection supervision, commissioning works, and further maintenance services to its customers.



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