



# NEAEN BP

BATH PASTEURIZER FOR PRODUCTS  
IN SINGLE PACKAGING

## Designed for pasteurization of a wide range of products in various types of packaging:

- ▶ milk
- ▶ beer
- ▶ wine
- ▶ juices
- ▶ others



### Design

The BP series pasteurizer consists of a rectangular thermally isolated vat either with heating coils integrated into it or which can be connected to an external source of steam, a thermally insulated lid, and optionally a processing temperature and time data logger (on a paper medium or electronic).

The pasteurizer is equipped with an integrated control panel protected against overheating.

The BP series pasteurizer is made entirely from AISI304 grade stainless steel.

The pasteurizer features stainless supports, the height of which can be adjusted to allow placing the pasteurizer on surfaces that are not completely horizontal.



### How it works

Bottles/jars containing the product are placed in a mesh basket in one layer. Together with the basket they are loaded with a trolley (not included in the set) into the pasteurizer vat filled with water up to the necessary level. After the lid is closed, the operator selects the required temperature and the time for which the product is to be treated. After the pasteurization cycle is finished, the heating is switched off and a signal is sounded.

If there is no basket, the containers with the product can be placed manually directly onto the bottom of the pasteurizing vat. In this case, in order to avoid burns, it is advised that water be poured from an additional container after placing the last bottle.

## Features and advantages of the NEAEN BP bath pasteurizer

- ▶ High heat capacity
- ▶ Convenient way of maintaining the lid in the open position; the lid is opened with the aid of gas-charged shock absorbers
- ▶ Quick loading thanks to the use of a basket
- ▶ Enhanced thermal insulation of side walls and lid
- ▶ Increased safety: precise control of temperature and a safety valve to release steam
- ▶ Forced cooling of the control panel protects it from overheating
- ▶ Treatment time is adjustable with a timer
- ▶ A recorder to log treatment temperature and time can be optionally installed



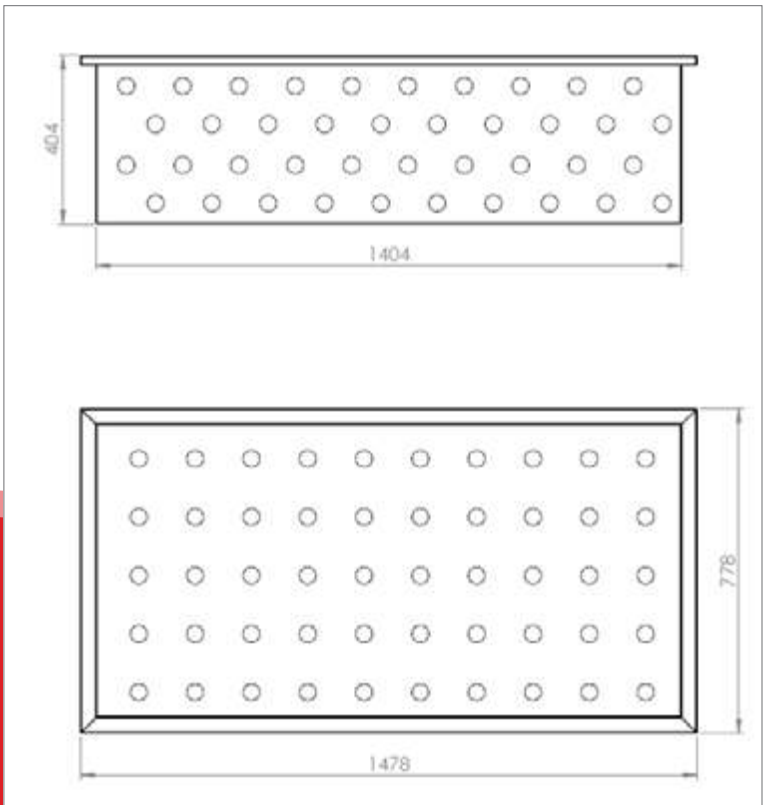
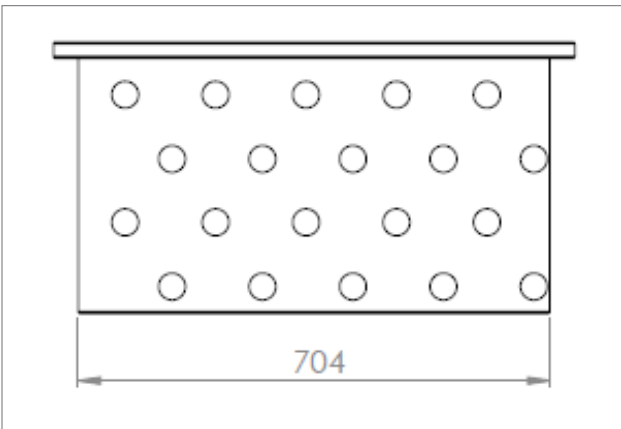
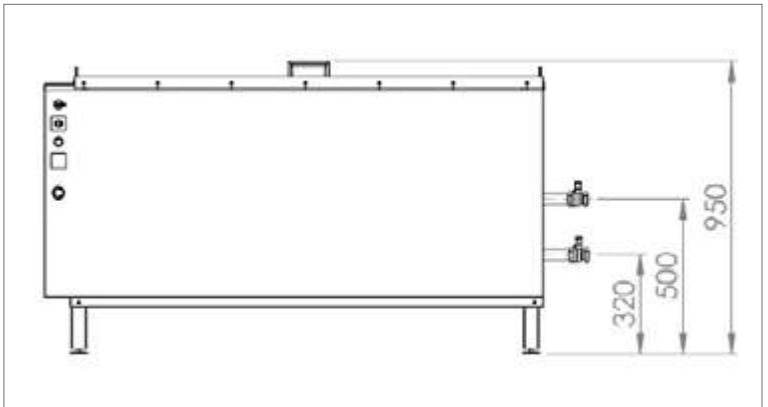
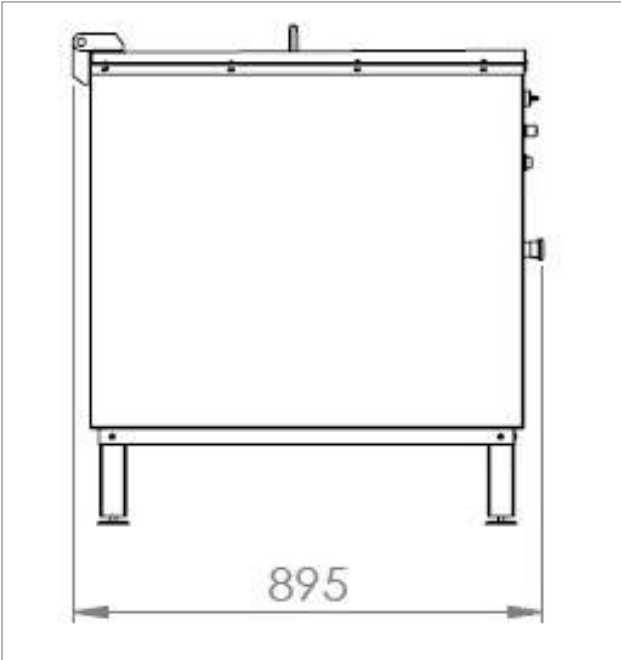
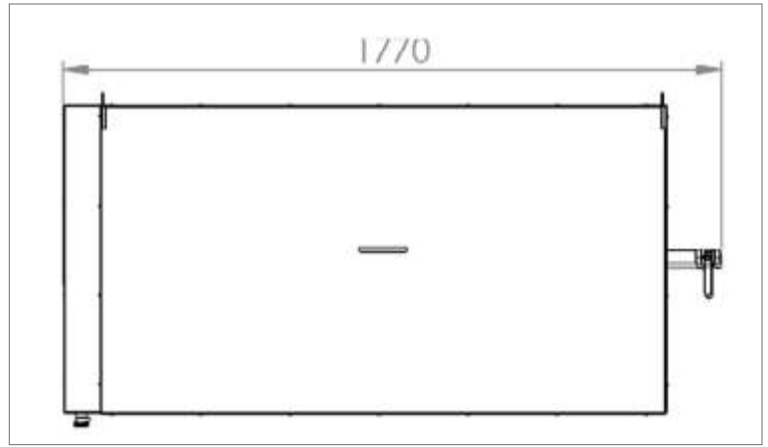
### Universal application

The BP series pasteurizer can be applied for thermal treatment of a wide range of products, and it can also be used as a boiling vat for cooking products in baskets.



<b>Model*</b>	<b>BP-450</b>
Heating	Electro / steam
Capacity	200 bottles (1 liter)

other sizes available under request



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