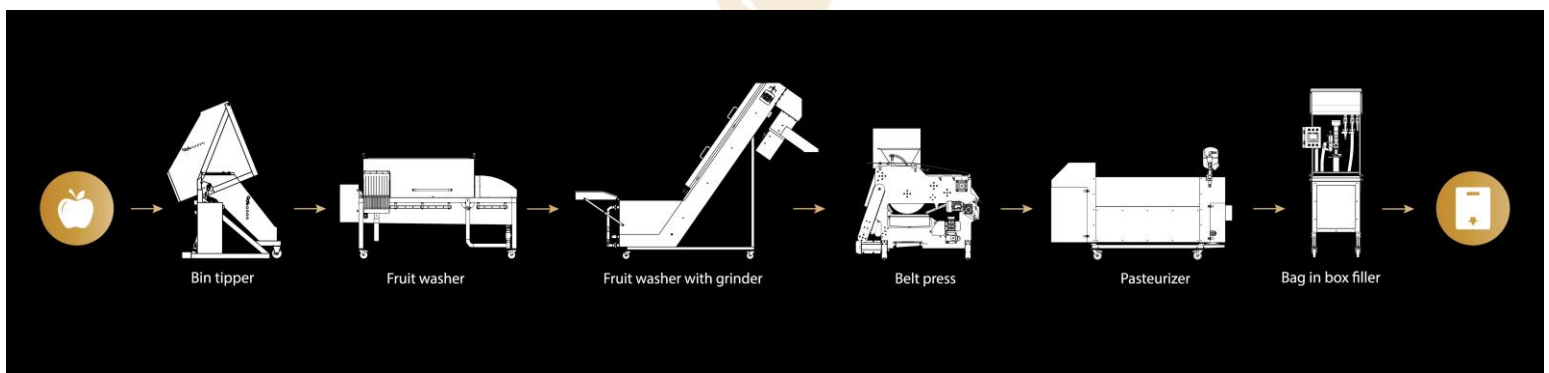


ProFruit Machinery™ is a family-based company that started with a father and son and their shared desire to offer more fruit, berry and vegetable processing possibilities for both leaders of their market and businesses that aspire to become such one day.

For almost 10 years we have been working with various fruit, berry and vegetable processing equipment in our juice production-based company “Savos sultys”. This way we have tried and tested the equipment from almost all producers in the market including it’s leaders. We have gained an extensive experience working with all the equipment parts of the processing lines, we constantly communicate with other producers and users of this equipment and for these reasons we truly understand what the effective work in fruit, berry and vegetable processing field requires.

Our core values are reliability, the highest quality and comprehensive assistance to the client in all matters. These values are also supported by the fact that our team consists of true professionals who have been working in a food processing equipment industry for more than 20 years and are capable of ensuring all the best engineering solutions.



COMMERCIAL OFFER

BATH PASTEURISER

Description	Capacity	Quantity	Price EUR.	Pack. Cost Eur
Bath pasteuriser fo bottles (heated by HEAT or ECOHEAT)	200 bot./h	1	3 900.00	80.00
Bath pasteuriser for bottles (electrically heated)	200 bot./h	1	6 600.00	80.00
Bigger bath pasteurizer			On request	

Spare parts	Price EUR.
Additional baskets for bottles placing for one piece	360.00

1. Ex-works Lithuania.
2. Production time: 8-10 weeks.
3. Country of origin: EU.
4. Made from stainless steel materials.
5. Complies with EU standard CE certificates.
6. Payment terms – 50% with the order, 50% before loading the equipment.
7. Equipment is covered by 36-month warranty. Warranty period for bearings, engines and other bought parts are 12 months.

Bath pasteurizer option is the perfect solution for post fill pasteurization of your bottled or canned products. **97 units of standard 0.75 L bottles easily fits in 4 baskets.**



Bath pasteurizer option is the perfect solution for post fill pasteurization of your bottled or canned products.

Our bath pasteurizers can be produced in two options:

1. Autonomous bath pasteurizer with electric heating elements and integrated control panel.
2. Bath pasteurizer as an option together with HEAT or ECOHEAT pasteurizers. Then water heating is done with our pasteurizer and the same control panel is used for controlling both devices.

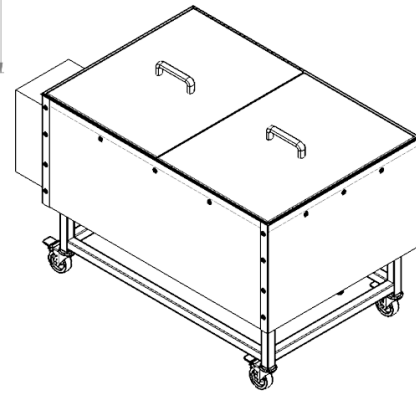
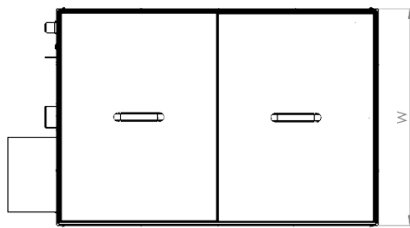
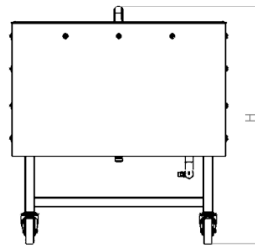
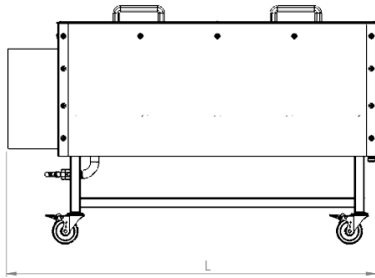
Features:

- Mounted on pivoting wheels.
- Insulated heating bath to save the energy and temperature.
- Can be used for glass bottles, jars, cans, any other heat resistant package.
- Works with different products, like juices, jams, marmalades, puree, sauces, etc

- Automatic temperature and time control.
- Water overflow protection.
- Fast and easy loading and unloading of bottle trays.
- Entirely made of stainless steel.



The bottles, cans, or jars are loaded into the trays and then trays are loaded into the bath. The desired pasteurization temperature and holding time settings can be set simply using the integrated control panel or on the [HEAT](#) or [ECOHEAT](#) pasteurizers. At a start of process, bottles or jars are placed into the bath, then water is filled into the bath until it reaches bottle neck. Then pasteurizer is connected, temperature (max 90 C°) and time is set. Then it starts to heat up the water inside the bath. When set temperature is reached, timer turns on and pasteurization is started. In the meantime, in the new set of trays filled bottles can be loaded for a faster exchange process. When timer ends, water out of the bath pasteurizer is released and bottles are unloaded. As the temperature is only measured in the bath, it is important to monitor the core temperature of your product to ensure that adequate pasteurization has been achieved.



	Machine	Bath Pasteurizer
	Type	IN-BOTTLE PASTEURISER

Output	Bottles/h	200
L	mm	1479
W	mm	866
H	mm	930
Max heating temp.	C	90
Weight	kg	115
Supply source	kW	20
Supply voltage	V	3/N/PE ~ 400 V 50Hz

