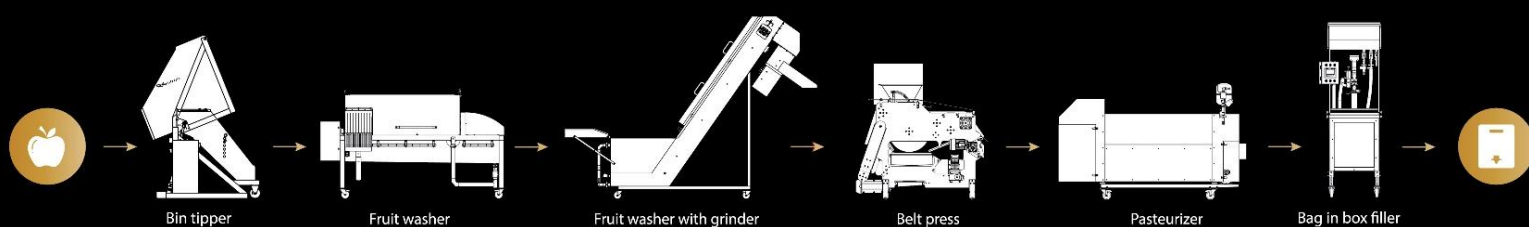


BATH PASTEURIZER FOR BOTTLES

Original Instruction Document



INFORMATION ABOUT MANUFACTURER

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1.1. Warning signs

There are special warning and prohibition signs put on the machines which are meant to inform the user about danger and keep everyone – people and machinery – safe at all situations. The meaning of each sign is described below.



**Control console.
High voltage**



Headset required



Work shoes required



**The risk of limb injury.
It is mandatory to remain alert and protect the limbs.**



**The risk of limb injury.
Moving parts of the machine.**



**Hot surface.
Risk of getting burned.**



**Warning. Sharp parts of machine
Risk of limb injury.**

2. GENERAL REQUIREMENTS

General instructions:

- Ambient air temperature +8...+35° C.
- Relative humidity (when temperature +25 °C) up to 70%.
- Atmospheric pressure, kPa 84-107.
- The Law on Occupational Safety and Health of the Republic of Lithuania, the General Provisions and Safety Instructions for the Use of Work Equipment and the Laws on Occupational Safety and Health of the European Union must be observed while using the machine.

BATH PASTEURIZER FOR BOTTLES

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.

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 bottle trays.
- All product-contact surfaces are constructed from stainless steel or food-grade materials.

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.

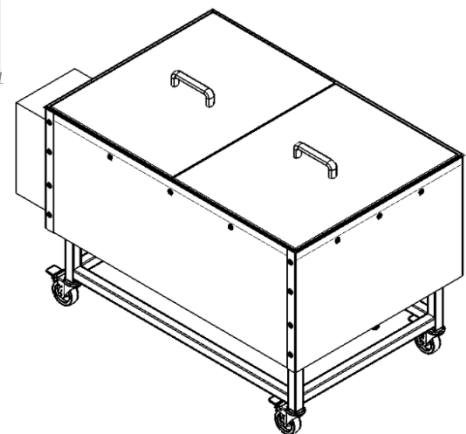
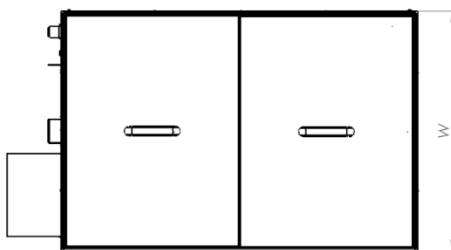
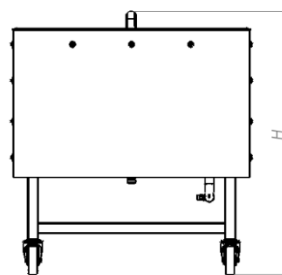
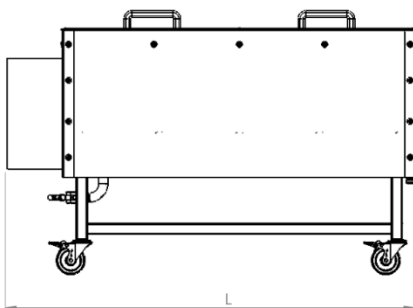
At a start of process, bottles or jars are placed into the bath, then water is filled into the bath until it reaches bottle neck. Then pasteurizer is connected, temperature (max 90 C°) and time is set. Then it starts to heat up the water inside the bath. When set temperature is reached, timer turns on 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.

Attention! It is mandatory to wash off the device before starting it for the first time.

It is important to eliminate any manufacturing residues and the dust which has built up on the surface, taking care not to wet the electrical parts and keeping the power supply cable disconnected.

Machinery specification and drawings



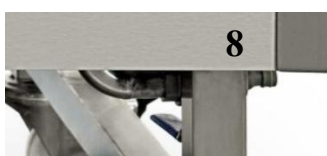
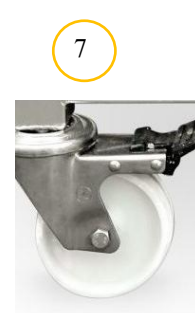
	Machine	Bath Pasteurizer
	Type	IN-BOTTLE PASTEURISER

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

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1.	Cover handle
2.	Internal baskets for bottles
3.	Cover
4.	Hot water inlet
5.	Water outlet
6.	Frame
7.	Wheel
8.	Water refilling inlet

Instruction for main control

1. Take out the baskets and place bottles inside the baskets.
2. Load the baskets with bottles.
3. Fill the bath with water until overflow outlet..
4. Connect the external pasteurizer inlet connection to bath water inlet.
5. Connect the external pasteurizer outlet connection to bath water outlet.
6. On the pasteurizer control panel set the desired water temperature on JUICE TEMP. window.
7. Open the water inlet/outlet valves and turn on the pump on pasteurizer.
8. Wait until the water will be heated up. Set the time with external timer and keep the bottles inside the bath for desired amount of time.
9. Monitor the temperature of the juice inside bottles with an external thermometer. When the desired temperature is reached inside the bottle – pasteurization is finished.
10. When process is finished – take out the bottle baskets with a special baskets holders. Two persons should take out the bottles.

Safety mechanisms

- **Safety after in case of a sudden black-out** – when the power supply is suddenly cut off or a similar situation happens, the machine does not cause any dangerous situations like sudden start or improper operation.
- There is an overflow outlet for water to flow out in case there is too much water.
- The whole frame (except cover) is painted with insulation, so there is less risk to burn.

The workplace of operator

- The bath pasteurizer is controlled by one person.
- The workplace of an operator is in front of the machine.

The washing of machine

- Remove the water.
- Wash the machine with water stream.

Pasteurization process

- The product is pasteurized inside the bottles. Product is heated by hot water around it.

Conditions for using the machine

- The machine, its workplace and ground must be kept clean, neat and properly always lit when using it.
- A higher than 1,5 m room or using area is required.
- The area around the machine needs to be empty so machine would not be bothered with any interference.
- The machine is operated by one person who has passed his training with the machine and is familiar with all the instructions and risks.
- Flat, stable and solid ground is needed for machine, the ground must hold 600 kg weight. This stable ground is always obligatory: when using the machine, during transportation, assembly, dismantling, testing, foreseeable failure or non-usage periods.
- When transporting, lifting or storing the machinery the client is obligated to assure its safety and proper fastening.

Safety requirements

- If some machinery failure, obstacle, accident, emergency or any other dangerous situation happens it is obligatory to stop, shut down the machinery immediately or operate equipment depending on the situation in order to avoid or eliminate dangers.
- The machinery can be operated only by person who has passed his training for machinery and is familiar with all the machinery instructions and risks. The person must also be in proper physical and mental state and not be affected by any substances that could interfere with normal functioning (such as pharmaceuticals, drugs, alcohol etc.).
- It is prohibited to do any activity with the machine during its working process (such as washing, transporting etc.).
- It is prohibited to wet or pour any liquids onto the central control box and engines.
- Every time before using the machine the operator must carefully inspect the machine, check if all the parts and electrical buttons are in place and working properly as well as examine if the equipment meets all the safety requirements and is prepared for normal work.
- The main control panel and engines can be fixed, repaired or changed only by the manufacturer or its approved repairing company. All the engineering and electrical works must also be performed by the manufacturer or its approved repairing company.

Warnings

- All the liquids that the client wants to pasteurize with this machine must be previously discussed with the manufacturer. If manufacturer advises not to pasteurize some liquid and the client still uses it, all the machinery warranty service is automatically terminated and the client takes all the responsibility for the actions and consequences.
- It is forbidden for any people to touch, lean on or have contact in any way with the working machine, its parts, the products that are being processed or other dangerous parts because of the risk of injury. Only actions that are necessary for a proper work with the machine are allowed.
- All machinery parts, buttons and operational details must be used according to their purpose.
- Any arbitrary adjustment, repair or other mechanical modification of the machine by a non-manufacturer will result in termination of the warranty service.
- It is prohibited to climb or put things on the machine at all times.

- The machine can only be washed, lifted, transported or otherwise operated after it was switched off completely.
- The machine only works properly when all its parts are properly attached.
- The manufacturer produces and prepares the machine based on all machinery requirements and client's needs. Changing and mechanically adjusting any machinery settings without manufacturer or its approval is prohibited.

Residual risks

- The risk of sound and hearing damage due to the noise made by the device still remains even in compliance with all safety requirements.

Precautionary directions

- Before using the machine, the operator must inspect the machine for defects and meet all safety requirements. If discrepancies are found, do not use the machine until they have been eliminated.
- It is recommended to remain attentive around the machine and to keep a distance from the machine and its parts when it is not necessary.
- If the situation requires contact with parts of machinery that are hazardous to health or dangerous to environment, additional precautions must be taken: consultation with the manufacturer, usage of other equipment or tools, wearing protective gloves and other actions depending on the situation.
- It is recommended to wear clothing and footwear that is non-slip, water resistant and is appropriate for work. To reduce the risk of sound during work, it is recommended to use sound-insulating headphones.
- It is recommended to follow all additional safety requirements in order to stay safe and prevent any injuries.

Transportation of machine

- The machine is transported by truck.
- The machine is transported in one piece without separating its parts.
- During transportation the machine must be secured in such a way that its components are not damaged and the machine itself remains stable during transport.

- When transporting and otherwise moving or changing the position of the machine it must be done after it had been completely switched off, emptied and securely fastened.
- The machine must be put straight on the horizontal ground during transportation.

Machine operation in case of risk

- In the event of accident or emergency operate the machine depending on the situation: stop, shut it down, return to a safe or less dangerous position immediately and eliminate the danger.
- If the machine breaks down, switch off the machine and evaluate the failure. If the failure cannot be eliminated by yourself (such as removing the dirt, other obstacles) or it is dangerous, contact the manufacturer for warranty service, if the warranty service has expired, apply for repair.
- In case of jammed machine assess the situation, inspect the jammed part of the machine and try to solve it if there is no danger. Depending on the situation try restarting the machine or contacting the manufacturer for warranty service or repair.

Adjustment and maintenance of machine

- Inspect machine parts before every use, regularly check machinery.
- Wash the machine regularly (after each shift).

Troubleshooting

Troubleshooting must only be carried out by an authorized and qualified person, with the right and appropriate skills and training for the job.

Disturbances / error	Possible reason(s)	Remedy
Water is not heating up	Pasteurizer	Check if pasteurizer is working properly.
Water is not circulating	Pasteurizer pump	Check the pump of the pasteurizer, check the impeller of pump
The temperature of bottles is increasing slowly	Temperature settings	Increase the juice temp. and boiler temp. on pasteurizer