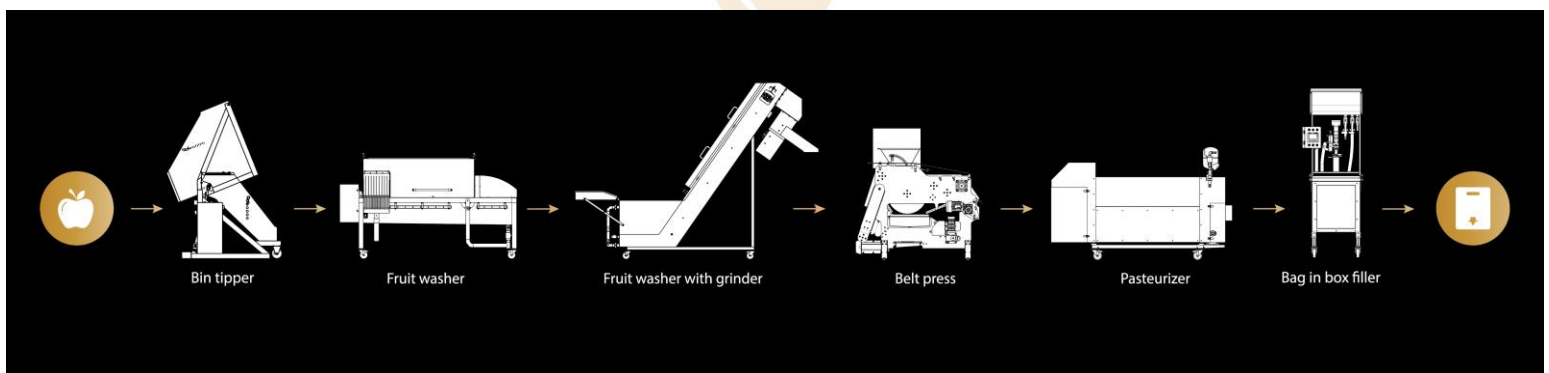


ProFruit Machinery™ is a family-based company that started with a father and son and their shared desire to offer more fruit, berry and vegetable processing possibilities for both leaders of their market and businesses that aspire to become such one day.

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 FOR PASTEURIZER
ECOHEAT 300

Description	Capacity	Quantity	Price EUR.	Pack. Cost Eur
Electric pasteurizer ECOHEAT 300	300 l/h	1	9 800.00	80.00
TOTAL:			9 880.00	

Optional	Price EUR.
Payment for different el. supply	300.00
Additional payment for bath pasteurization option for bottles (200 bot/cycle)	4 000.00

Spare parts	Price EUR.
Spare juice pump for pasteurizer	650.00
Heating element for ECOHEAT	250.00
Temperature sensor for pasteurizer	110.00
Sponge washing ball	10.00
Pneumatic valve	160.00
Frequency inverter for juice pump speed control	300.00
Float for juice collection tank	60.00

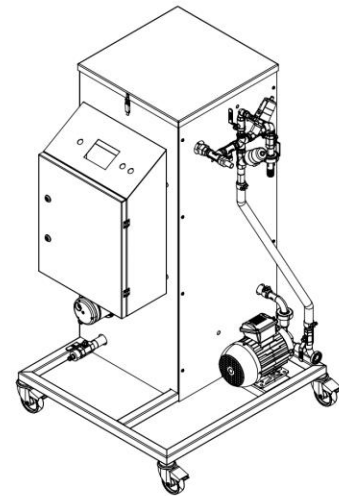
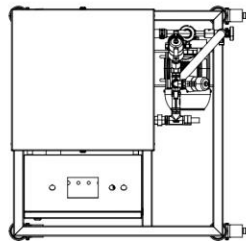
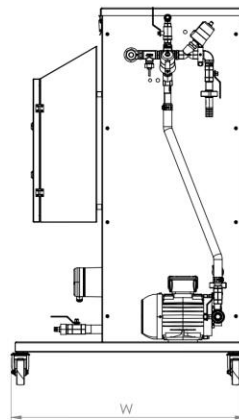
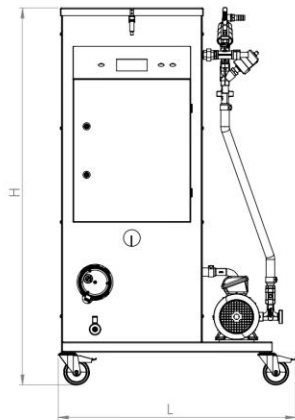
1. Ex-works Lithuania.
2. Production time: 8-10 weeks.
3. Country of origin: EU.
4. Made from stainless steel materials.
5. Complies with EU standard CE certificates.
6. Payment terms – 50% with the order, 50% before loading the equipment.
7. Equipment is covered by 36-month warranty. Warranty period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

Electric pasteurizer **ECOHEAT 300** heats and pasteurizes various liquids before the filling process. Machine runs on electricity and is a more ecological choice.

The liquid comes into the tubular spiral surrounded by hot water which is heated by three electrical heating elements. The heat from the water heats up the liquid and eliminates the bacteria.



- The pasteurizer is suitable to heat various liquids, including viscous liquids: juice, puree, wine, broth, milk and others.
- The maximum heating temperature of an electric pasteurizer is 90 °C (194 °F).
- Juice comes into the tubular spiral which is surrounded by hot water.
- The tubular spiral is made of stainless steel.
- The boiler has an integrated spiral. This provides saving of space and also prevention of heat loss when pumping the water into external heat exchanger. As a result, this technology saves heating energy up to 15-20 %.
- The heating power is 22 kW.
- Electric pasteurizer has a touch-screen panel with digital thermostat which provides an automatic water temperature control.
- Automatic regulation of liquid temperature ensures an easy way to change the filling temperature on digital display.
- The pasteurizer is fast and easy to clean. It can be washed by CIP cleaning together with our Bag in Box fillers.
- The machine has pivoting wheels.
- The pasteurizer is easy to clean and maintain.



	Machine	Electric Pasteurizer
	Type	EKO HEAT 300

L	mm	925
W	mm	913
H	mm	1470
Capacity	l/h	250 - 300
Max heating temp.	C	90
Weight	kg	145
Supply source	kW	23
Supply voltage	V	3/N/PE ~ 400 V 50Hz

