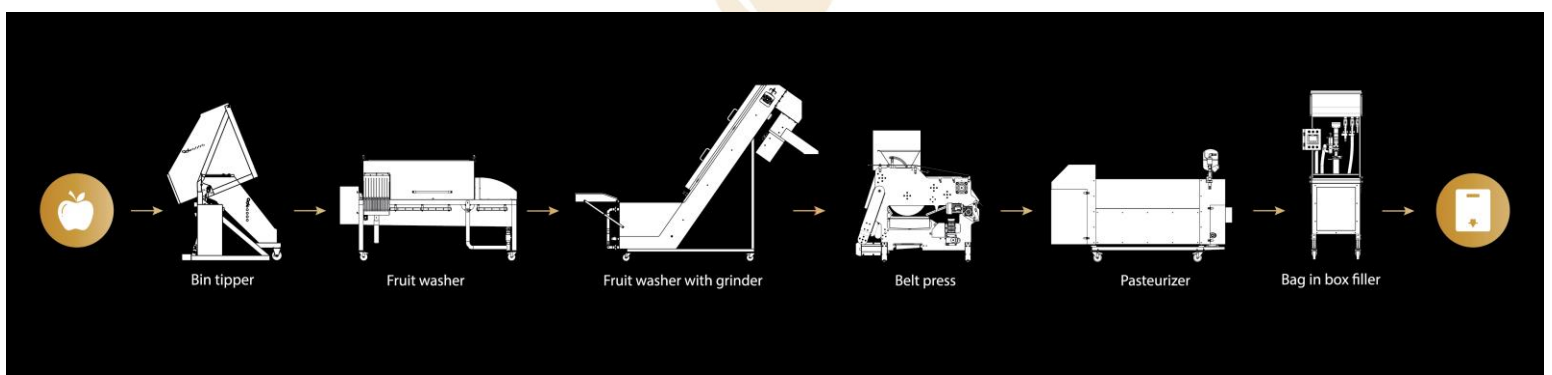


ProFruit Machinery™ is a family-based company that started with a father and son and their shared desire to offer more fruit, berry and vegetable processing possibilities for both leaders of their market and businesses that aspire to become such one day.

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 DIESEL/GAS
PASTEURIZER HEAT 1000**

Description	Capacity	Quantity	Price EUR.	Pack. Cost Eur
Diesel/Gas pasteurizer HEAT 1000	1200 l/h	1	16 500.00	160.00
TOTAL:			16 660.00	

Optional	Price EUR.
Additional payment for gas burner	600.00
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
Oil nozzle for HEAT 1000	35.00
Temperature sensor for pasteurizer	110.00
Sponge washing ball	10.00
Fuel filter	35.00
Pneumatic valve	160.00
Oil pump for burner	250.00
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.

Diesel/gas pasteurizer **HEAT 1000** pasteurizes various liquids before the filling process. The liquid comes into the tubular spiral which is surrounded by hot water. The heat from the water heats up the liquid and eliminates the bacteria.

One of our highest machinery achievements is our energy-saving solution integrated into our pasteurizers. It saves the heating energy up to 15-20 % and results in incredibly low heating costs. Calculations show that it costs up to 2 Euro Cents to pasteurize 1 liter of liquid.

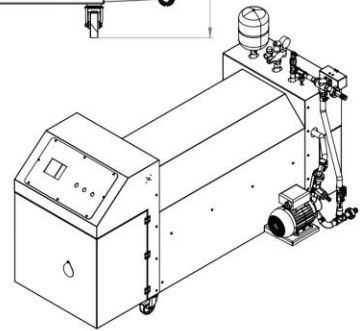
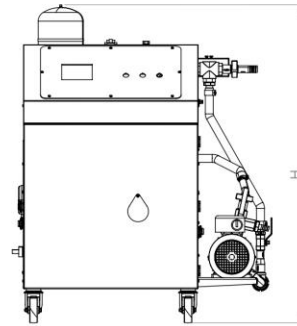
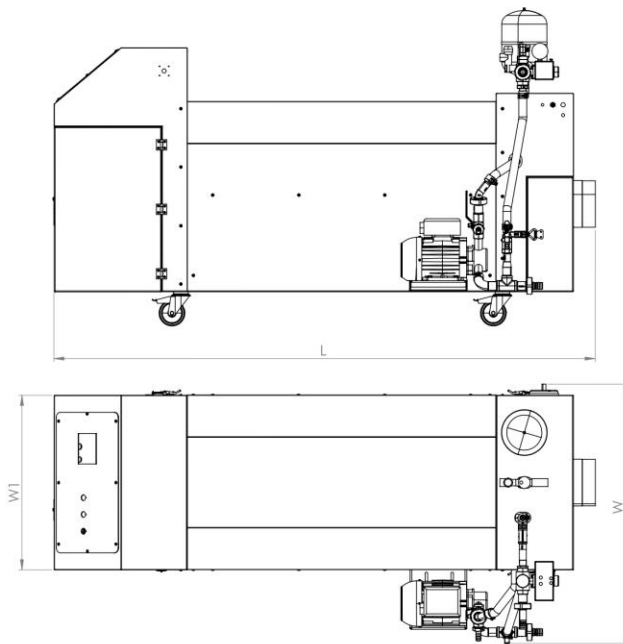
Capacity per hour – 900-1250 L of 80 °C (176 °F) heated juice.



- The pasteurizer is suitable to heat various liquids, including viscous liquids: juice, puree, wine, broth, milk and other.
- The maximum heating temperature of a pasteurizer is 90 °C (194 °F).
- Our pasteurizers are equipped with highest quality German diesel and gas burners GIERSCHE.
- The heating power is 110 kW.
- Pasteurizers' heating chambers are covered with special heat-insulating paint which preserves high temperature for a longer time and increases heating capacity.
- Diesel/gas pasteurizer has a digital thermostat which provides an automatic water temperature control.
- Automatic regulation of juice 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 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 the heating energy up to 15-20%.
- Machine can use diesel or gas on client's request.



	Machine	Diesel Pasteurizer
	Type	HEAT100

Output	kg/h	1700
L	mm	2100
W	mm	1000
W1	mm	680
H	mm	1235
Capacity	l/h	900 - 1200
Max heating temp.	C	90
Weight	kg	290
Fuel consumption	l/h	7-10
Supply source	kW	1.1
Supply voltage	V	3/N/PE - 400 V 50Hz