

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 PASTEURISER-FILLER ROCKET

Description	Capacity	Quantity	Price EUR.	Pack. Cost Eur
Pasteuriser-Filler Rocket with one filling head	150-200 l/h	1	3 900.00	80.00

Optional and Spare parts	Price EUR.
Two heads bottle filling head with a table	990.00
Bag in box filler with scales	990.00

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.

Pasteurizer-Filler Rocket is used for the pasteurization of juice and other liquid products and filling it to bottles or Bag in Box packaging. The machine has a built-in heating boiler. Inside of it there is a tubular heating spiral made from stainless steel. 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. If the boiler temperature rises more than set, an automatic temperature sensor turns off the heaters. Juice temperature is monitored manually.



Capacity: 150 – 200 l/h

Maximum heating temperature – 90 °C.

- A tubular spiral made of hygienic thin-walled stainless steel.
- Spiral is integrated into the boiler which provides saving of space and prevention of heat loss when pumping the water into external heat exchanger. This saves the heating energy up to 15-20%.
- Pasteurizer has an automatic water temperature control with a digital thermostat.
- Safety sensors for dry run protection. Pasteurizer does not start until the water level is correct.
- Easily interchangeable filling heads to Bag in Box or bottle.
- Bag in Box filling table with scales for weight monitoring.
- Bag in Box closing handle is moved by a spring – this ease the opening and closing process.
- Automatic bottle filling – filling will stop when bottle is full.
- Bottle filling table is adjustable according to bottle dimensions.
- Manual juice temperature monitoring by digital thermometer.
- Fast and easy cleaning.