

Batch Pasteurisers



Capacity : 1000 KG

Functional requirement : It would be used for heating products like milk, sugar syrup, etc.

	Batch Size : 80 % of Volume
	Material input Temperature (mini) 4 deg. C
	Heating Temperature (Maxi) : 150 C
	Batch Time : 35 min
Design parameter	: Heating Medium : Live Saturated Steam of 3.0 Kg/sq.cm pressure
	The inner shell with cylindrical body, dished end bottom and reinforced brim shall be fabricated from 6.0 mm thick s.s.
Inner shell	: conforming to AISI 304.
	The intermediate shell with cylindrical body, dished end bottom
Intermediate shell	: shall be fabricated from 6.0 mm thick ms conforming to IS 226.
	The outer shell with cylindrical body, conical bottom shall be
Outer shell	: fabricated from 2.0mm thick ss conforming to AISI 304
	100 mm. Thick, crown 150 resin bonded fibre glasswool shall be
Insulation	: applied in between the outer and intermediate shell.

Covers	:	Two nos. of semicircular removable covers of 2.0 mm thick and s.s. girder of 4.0 mm thick to support the covers and geared motor.
Agitator	:	SS Sweeping type agitator with vertical mounting geared motor of 20 rpm & 1.0 hp.
Steam inlet	:	The steam inlet connection shall end outside in a flange and counterflange but without valves.
Condensate outlet	:	It shall be provided with strainer, steam trap, sight glass and by-pass arrangement.
Airvent	:	A manual airvent shall be provided at the top most portion of the steam jacket
Thermowell	:	A suitable thermowell shall be provided for fixing stem type thermometer to measure the temperature of the product.
Product Outlet	:	Bottom outlet :Dia 51mm plug type valve
Testing	:	Hydro test for jacket shell - 6 kg /sq.Cm.