СИСТЕМЫ МАКАРОННЫХ ИЗДЕЛИЙ, СУХИХ ЗАВТРАКОВ И ЗАКУСОК
PV HE, CA HE, E, F-HE
Технические характеристики

PV

Pasteurizer

Pasteurizer performing a steam jet to reduce the bacterial presence in the treated products.

A belt brings the product inside the treatment chamber and two ramps, above and below the belt, distribute the steam with a jet system across the entire surface which is going to be treated.

Some vapor hoods placed on the sides of the cov-ering panel extract the steam and they remove it when exiting from the treatment chambers.

Internal structure of the treatment chamber with circular sections to block product stagnation and ease the washing phase.

The top panel is isolated with stone-wool and it can be opened, allowing easy access to the inside of the pasteurizer.

Bottom panel to collect condensed water and drain it externally.

The steam jet is controlled through a modulating valve inside the pasteurizing chamber.

The machine features external hoods integrated in the panel for the extraction of exceeding steam and a belt in modular plastic.

The key features of the PV are enabled by its pro-gressive ramps for steam jetting, the independent control of the top and bottom ramps and by the laminar flow extraction hood.

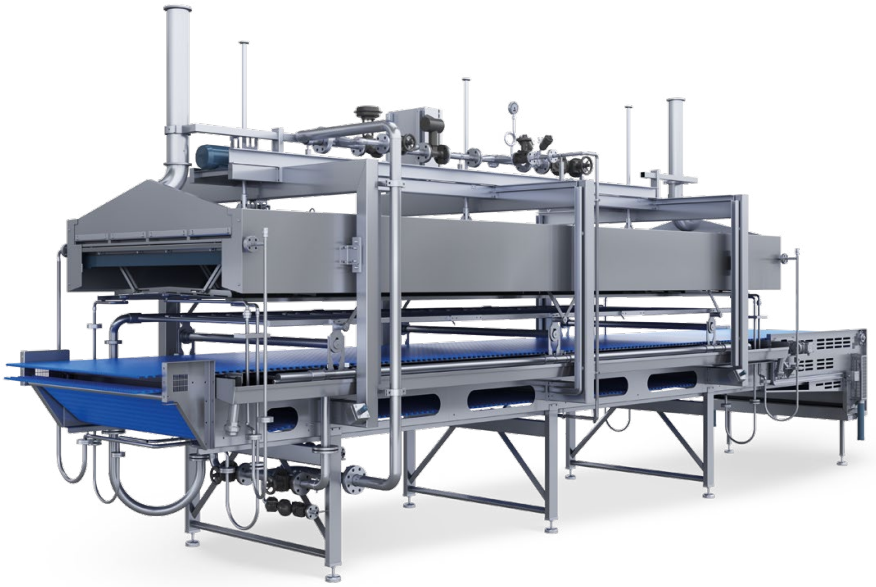
Compared to the other pasteurizers on the market, the PV register a steam waste reduced by 50%, en-suring a steam jet of 0.5 kg steam/kg.

The machine is completely washable, thanks to its stainless-steel structure.

Machine Performance

- Belt usable width 750-1500-2000 mm
- Pasteurizing chamber length 3-25 m

PV HE



High Efficiency Pasteurizer

Pasteurizer performing a steam jet to reduce the bacterial presence in the treated products.

A conveying belt brings the product inside the treatment chamber and two ramps, above and be-low the conveying belt, distribute the steam with jet system across the entire surface which is going to be treated.

Some vapor hoods placed on the sides of the cov-ering panel extract the steam and they remove it when exiting from the treatment chambers.

Internal structure of the treatment chamber with circular sections to block product stagnation and ease the washing phase.

The top panel is isolated with stone-wool and it can be opened, allowing easy access to the inside of the pasteurizer.

Bottom closing inclined tank to collect condensed water and drain it externally.

The Pasteurizer's high efficiency is given by its structural components, which include:

- Compact treatment chamber
- Irradiating plate on the whole pasteurizing surface
- Front and back ramps with independent control
- Extracting hood laminar flow
- Bottom isolating tank with stone-wool.

These components allow reaching a steam jet emission of 0.27 kg steam/kg, meaning a 50% steam saving compared to a standard Pasteurizer and a stricking 75% more steam saving than the other pasteurizers on the market.

With the same pasteurizing surface, the High Effi-ciency model registers a 30% increase in produc-tion capacity compared to the Standard one.

The machine is entirely washable, thanks to its stainless-steel structure. Easy access is given by a level opening system, which widen the space be-tween panel and the irradiating plate and it lifts the belt from the sliding surface.

An optional jet steaming combined with hot water can be added, in order to have the product pre-cooked.

Machine Performance

- Belt usable width 750-1500-2000 mm
- Pasteurizing chamber length 5-25 m

CA

Drying Zone

Machine designed to dry the product on its sur-face.

It is usually placed after the pasteurizer to dry the product with hot air, with a customizable humidity percentage. It is constituted of a single treatment belt that feeds the product while the two ventila-tion systems dry it superficially. Once the product exits the pasteurizer it is humid on the surface and the Drying Zone allows drying it and preventing that the products stick to one another.

Internal structure of the machine with circular section to avoid product stagnation and ease the washing process.

Two ventilation systems place below and under the belt, made of battery with steam smooth tubes and ventilators controlled by inverter.

Extracting system for humid air through a ventila-tor controlled via PLC.

In order ease the washing process, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. The bot-tom panel is inclined on the sides to drain wash-ing water. Hinged lateral panels can be opened for more accessibility. Thanks to peripheral eaves, washing water can be collected in different points.

Machine Performance

- Usable belt width 750-1500-2000 mm
- Drying chamber length 3-6 m

CA HE

High Efficiency Drying Zone

Machine designed to dry the product on its sur-face.

It is usually placed after the pasteurizer to dry the product with hot air, with a customizable humidity percentage. It is constituted of a single treatment belt that feeds the product while the two ventila-tion systems dry it superficially. Once the product exits the pasteurizer it is humid on the surface and the Drying Zone allows drying it and preventing that the products stick to one another.

Internal structure of the machine with circular section to avoid product stagnation and ease the washing process.

The upper ventilation system is composed of bat-tery functioning with steam and ventilators con-trolled by inverter for the heating of the water used during the treatment.

The bottom ventilation system is made of battery functioning with freon/glycolyzed water and ven-tilators controlled by inverter to monitor humidity in the air.

In order ease the washing process, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. The bot-tom panel is inclined on the sides to drain wash-ing water. Hinged lateral panels can be opened for more accessibility. Thanks to peripheral eaves, washing water can be collected in different points.

Differing from the standard version, the HE fea-tures a ventilating system equipped with a con-densation system to monitor more accurately air humidity. This allows the operator to have a great-er control on the quality of the finished product.

Machine Performance

- Belt usable width 1500-2000 mm
- Drying chamber length 5-8 m

E

Predryer

Machine designed to dry the product surface and remove some humidity points to lower the water activity and increase the product shelf life.

It is usually placed after the pasteurizer to dry the product with hot air, with a customizable humidity percentage. It is constituted of a single treatment belt that feeds the product while the two ventila-tion systems dry it superficially. Once the product exits the pasteurizer it is humid on the surface and the Predryer allows drying it and preventing that the products stick to one another.

The ventilation system is composed of a battery functioning with steam and ventilators controlled by inverter for the heating of the water used during the treatment. The humid air extraction system is managed via PLC.

The treatment plans are independently controlled each by their own inverter, in order to have a more flexible regulation.

In order to ease the washing process, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. The bot-tom panel is inclined on the sides to drain wash-ing water. Hinged lateral panels can be opened for more accessibility. Thanks to peripheral eaves, washing water can be collected in different points.

Machine Performance

- Number of belts 3-5
- Belt width 1500-2000 mm
- Drying chamber length 4-8 m

F

Cooler

Machine designed to cool the product and take it to the desired packaging temperature.

The F – Cooler features conveying belts that trans-port the product while a ventilation system cools it down.

The ventilation system is made of battery functioning with freon/glycolyzed water and ventilators controlled by inverter for air cooling (the 6-meter version has 2 ventilation systems).

The machine features a collecting surface that can accumulate up to 20 minutes of production if necessary, maintaining the product inside the cooler at constant temperature and in clean environment, always optimizing treatment times to maximize energetic efficiency.

In order to ease the washing process, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. The bot-tom panel is inclined on the sides to drain wash-ing water. Hinged lateral panels can be opened for more accessibility. Thanks to peripheral eaves, washing water can be collected in different points.

Machine Performance

- Number of belts 3-6
- Belt width 1500-2000 mm
- Cooling chamber length 4-12 m

F HE

High Efficiency Cooler

Machine designed to cool the product and take it to the desired packaging temperature.

The F – Cooler HE features conveying belts that transport the product while a ventilation system cools it down.

The ventilation system is made of battery functioning with freon/glycolyzed water and ventilators controlled by inverter for air cooling (the 6-meter version has 2 ventilation systems).

The machine features a collecting surface that can accumulate up to 20 minutes of production if necessary, maintaining the product inside the cooler at constant temperature and in clean environment, always optimizing treatment times to maximize energetic efficiency.

In order to ease the washing process, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. The bot-tom panel is inclined on the sides to drain wash-ing water. Hinged lateral panels can be opened for more accessibility. Thanks to peripheral eaves, washing water can be collected in different points.

The High Efficiency version is characterized by a dedicated structure, designed to avoid any prod-uct stagnation, thanks to the circular section found in the internal structure.

Machine Performance

- Number of belts 3-6
- Belt width 1500-2000 mm
- Cooling chamber length 4-12 m

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курган (3522)50-90-47
Курск (4712)77-13-04
Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Новосибирск (383)227-86-73
Ноябрьск(3496)41-32-12
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Пермь (342)205-81-47
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саранск (8342)22-96-24
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Улан-Удэ (3012)59-97-51
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70 **Казахстан** +7(7172)727-132 **Киргизия** +996(312)96-26-47

https://gea.nt-rt.ru/ || gsg@nt-rt.ru