Pasteurizer and Cooler

Our **water pasteurization and cooling plants** for cooked hams and similar foodstuffs **treat the vacuum-packed product with partial, or minimum, immersion and with jets that wet the entire surface of the product**.

The l**oading of the products** coming from our bagging and vacuum packaging lines is **automatic**, **as well as the unloading** towards the weighing and packaging area. Whole products, bars to be sliced, portioned products, possibly inside perforated boxes of suitable shape, can be handled.

We have realized pasteurizers where the products pass partially immersed through the hot section, at the top, and then through the cold section.

In order to better exploit the production area and **optimize the thermodynamic efficiency**, both for the better treatment of the product and for the **reduction of heat dispersion**, we have created products with gondolas that receive and continuously transport the products in the hot

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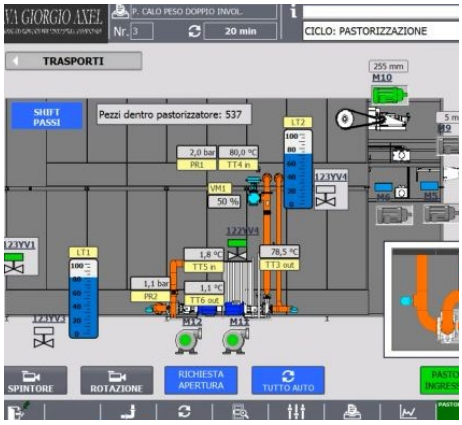
section, in overlapping levels, and likewise in the cold section, where the stay time is considerably longer.

The gondolas are shaped so as to immerse the base of the products, the remaining surfaces being treated by nozzles appropriately positioned in the various treatment levels.

The circuits of the two sections, hot and cold, are separate and include pumps of adequate capacity and head through steam and glycol water exchangers respectively.

The particularly **compact shape** minimizes the exposed surfaces and appropriate insulating panels around the perimeter and in the containment tanks **minimize energy loss**.

All our plants are equipped with a control panel with touch screen and PLC that can be interfaced both with the company's **production control systems** and with our **remote technical assistance service.**

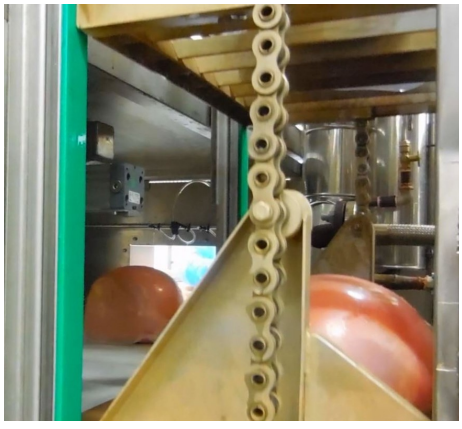


DRYING SYSTEM

At the exit of the cooler, the product passes through the first drying device, **low energy impact**, to be sent to the weighing and packaging lines; the residual humidity is extremely low and such as not to be detected by the scales, not to hinder the application of the labels and not to damage the cartons.

GELATIN HEATER

Our proposal for thermal treatments includes a device for heating vacuum-packed products, **model RISV**, with vertical development, which allows an **easy and very quick removal of gelatin**, even in the presence of deep surface cavities. The thermal insulation of the immersion tank, extremely compact and with a modest evaporating surface, **optimizes the energy result by reducing dispersions**.



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