

Continuous Tunnel Pasteurization System

The tunnel pasteurizer is a continuous pasteurization system designed for processing packaged food and beverage products. It features multiple zones for heating, holding, and cooling, ensuring consistent and uniform pasteurization.



Product Overview

Continuous Tunnel Pasteurization

This continuous tunnel pasteurization system is engineered for the reliable sterilization of liquid products within their final packaging, including glass bottles, PET bottles, and metal cans. By utilizing a multi-stage process of heating, holding, and cooling via sprayed water, it effectively eliminates bacteria while maintaining product integrity. The system features a five-section temperature zone design that minimizes thermal shock to reduce breakage rates while optimizing energy and water consumption through recycling technology.

Technical Specifications

Temperature Sections	5 zones
Compatible Containers	Glass Bottles, PET Bottles, Cans

Efficiency & Design

Energy & Resource Management

- Recycled hot water system
- Minimized thermal delta between sections
- Reduced water consumption

Key Operational Benefits

High Throughput • Uniform Pasteurization • Reduced Bottle Breakage • Hygienic Design

Construction Material	Stainless steel
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