

Used pasteurizer for tomato juice 400 CPM

Machine type:	Pasteurizer
Ref:	PST37
Model:	BOND
Speed:	36000 Units/hour
Condition:	Ready For Operation
Formats:	2 L
Containers:	Glass
Products:	Beer, Juice

Technical details

Type:	Tunnel	Temperature:	95
Stages:	4	Water:	80
Safety features:	Yes	Manuals:	No
Width:	3200 mm	Length:	27400 mm

Description

Used pasteurizer for tomato juice 400 CPM

Technical Specifications & Performance Data

This BOND four-module tunnel pasteurizer-cooler is designed for the thermal treatment and controlled cooling of tomato juice containers. Built primarily in stainless steel, the machine combines pasteurization and cooling stages on a continuous Intralox plastic mesh conveyor, providing a robust solution for industrial packaging and beverage production applications requiring extended thermal processing.

- **Maximum production speed:** For tomato juice 400 containers per minute (24.000 unit per hour) for beer 600 container per minut (36.000 unit per hour).
- **Alternative operating condition:** 300 containers per minute (overhauled, in excellent condition)
- **Thermal length:** 27,400 mm
- **Usable width:** 3,200 mm
- **Useful processing area:** 80 m²
- **Total internal capacity:** 22,000 pieces

- **Product weight used for the thermal calculation:** 450 g
- **Container format indicated:** 2.0L

Advanced Automation & Control Systems

The pasteurizer is supplied with an electrical control panel for management of the thermal treatment and conveyor process. Water tanks, recirculation pumps, heat-exchange equipment and the continuous conveyor are integrated into a coordinated operating system. The design includes recirculating-water circuits serving the pasteurization and cooling sections.

Thermal performance data indicate pasteurization water at 95°C, with a cooling-tower temperature difference of 10°C. The documented recirculating-water volume is 80 m³/h, with additional pump references of 65 m³/h and 165 m³/h.

Production Line Integration Capabilities

This tunnel pasteurizer is suitable for installation in a used bottling line or industrial packaging line where filled containers require pasteurization before downstream handling, labeling or secondary packaging. Its continuous mesh conveyor configuration supports inline product flow between upstream filling equipment and downstream cooling, inspection or packaging machinery.

The machine was originally engineered for tomato juice, a product requiring longer pasteurization times and higher pasteurization temperatures than beer. The system can therefore be evaluated for beverage production and food-processing applications with comparable thermal-treatment requirements. The cooling section includes a 20 m² buffer conveyor to support controlled product discharge and line balancing.

Machine Condition & Maintenance History

Presented as like new and fully operational, the machine is complete with the accessories required for operation. The all-stainless-steel construction supports durability and hygiene in demanding production environments, while the Intralox mesh belt provides continuous container transport through the thermal and cooling zones.

Operational Performance & Versatility

At 400 containers per minute, the maximum documented thermal cycle lasts 55 minutes. Pasteurization represents 25% of the cycle, with 14 minutes at 95°C water temperature, followed by 41 minutes of cooling using cooling-tower water. At 300 containers per minute, a revised 60-minute cycle is indicated, including 15 minutes of pasteurization and 45 minutes of cooling.

The documented thermal duty reaches 800,000 Kcal/h at 400 containers per minute, comprising 600,000 Kcal/h for the product and 200,000 Kcal/h from the pasteurization zone. A thermal power of 650,000 Kcal/h is also stated for the revised 300-container-per-minute operating case.

Installation Requirements & Site Preparation

The machine has an overall stated surface of approximately 85 m² and a thermal length of 27.4 m. Site planning should provide sufficient space for the tunnel body, water tanks, recirculation pumps, shell-and-tube heat exchanger, electrical panel, cooling buffer conveyor and access around the equipment for operation and service.

Installation requires integration with electrical supply, cooling-tower water connections and the relevant water-recirculation circuits. The machine should be positioned to maintain a continuous and aligned container transfer with connected bottling equipment.

Safety Standards & Compliance Certification

The stainless-steel tunnel structure is suited to hygienic thermal-processing environments for tomato juice production. Safe commissioning should include verification of conveyor operation, pump circulation, thermal-zone performance, heat-exchanger operation, water connections and electrical-panel functionality within the intended production line.