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machinery

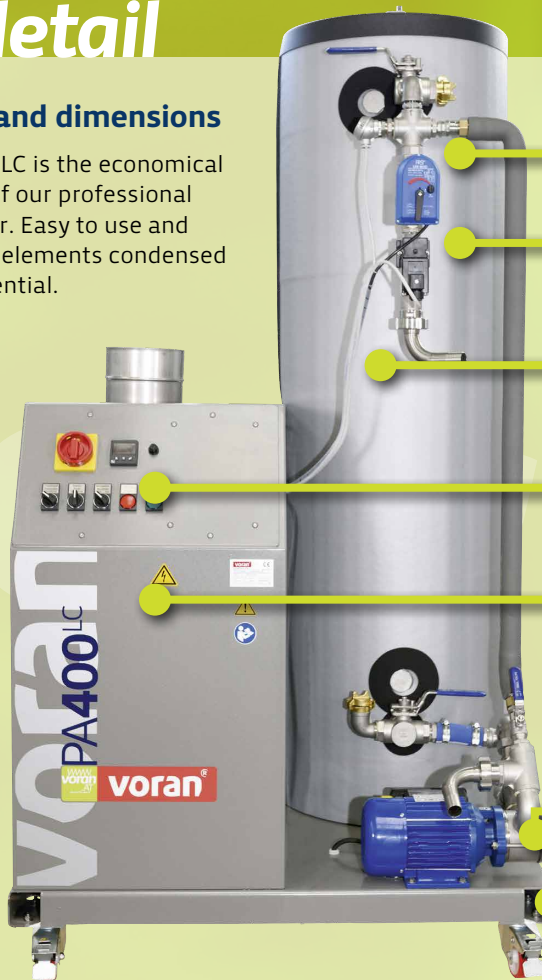
Compact pasteurisation system PA400LC



In detail

Details and dimensions

The PA400LC is the economical variation of our professional pasteuriser. Easy to use and functional elements condensed to the essential.



Closed heating-circuit system enables pasteurisation temperatures of up to 86° C

Automatically regulated ball valve enables continuous operation without use of the bypass

Tubular heat exchanger in the insulated buffer memory (minimised heat dissipation losses)

Simple and central operation

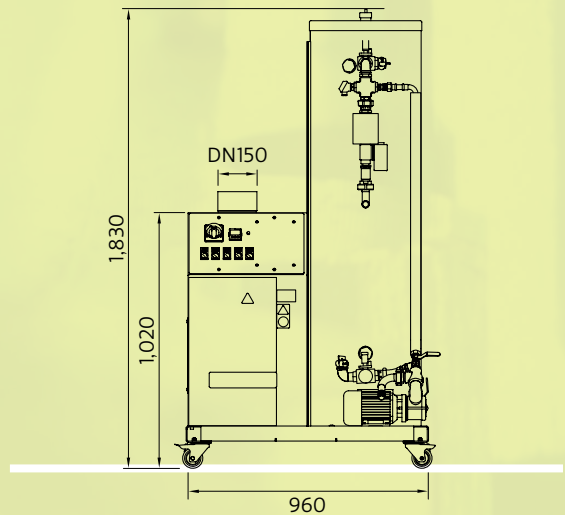
Heating source: oil combustion system

Stainless-steel juice pump

Stable and mobile steel frame

Model	PA400LC
Maximum hourly output in l/h for a filling temperature of 80° C	400
Maximum boiler output in kW	35
Electrical connection*	230 V/50 Hz (Electrical connection)
Dimensions W/H/D in mm	960/1,827/960
Weight dry/filled in kg	260/360
Consumption of liquid gas/oil in kg/h	3.5
Flue-tube connection	DN150
Juice-supply connection	Ø 25 mm
Connection for juice outlet	Ø 25 mm
Scope of supply	10 m hose Ø 25 x 6 mm, C-wrench, MBF cable option cleaning set

Expressly subject to technical changes and errors.



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