

## Some Overall Data About the Pasteurization Tunnels

### Build and Characteristics

- The machine frame is made of stainless steel
- High quality plastic engineering belt chain plate, works under the high temperature of 100 °C
- The solid cone angle nozzle spray heads have uniform and stable water flow distribution plus the temperature zone is constant.
- Inline energy recovery
- Pt100 temperature sensor, measurement accuracy is high, up to + / - 0.5 °C
- The pasteurized temperature is controlled by a Mitsubishi PLC's
- The frequency conversion control can be adjusted according to the production process.
- Convey belt speed: 110-553mm/min (vary speed depending on steps)
- Heating steam pressure : 0.2Mpa, hot recyclable water quantity: 6m3
- Sterilizer length: 3800mm, sterilizer temperature 18 seconds adjust.
- Equipment: warm water pump: 1.5 t/h 4 units
- Hot pump: 3 t/h 4 units, since the temperature control of pneumatic diaphragm valve: DN25, 1 set of PLC control system, electric control box front-rear conveyor belt.
- Steam pressure: 0.2-0.4mpa
- Material : Frame is SUS304 and the board is 2 mm thick. The net belt material is SUS304

### Part Lists

Part	Name	Model/Size	Material	Brand/Country
Main Body	Steel Plate	2mm	SUS304	Posco
	Square Tube	40 x 40; 40 x 80; 80 x 80	201	Posco
	Circular Tube	Ø25; Ø32; Ø51	SUS304	Posco
Motor	Step less adjust motor	2.2KW		
Water Pump	Recycle Pump	2T *5	SUS304	Wendu
	Hot water pump	4T * 1	SUS304	Wendu
	Hot Water Pump	4T *1	SUS304	Wendu
Valve	Ball Valve	Ø32	SUS304	Wen Zhou
	Steam Valve	1 pc	Cast Iron	Wen Zhou
	Pneumatic Valve		Cast Iron	Wen Zhou
Electric Part	Heat resistant (metal seal)	PT-100	SUS316	
	Touch Screen		Weilun	Taiwan
	PLC		Mitsubishi	Japan
	Temp Controller			Omron
	Electrical Parts			China Group
Parts	Man Hole	400*3	SUS304	
	Plastic Chain	Model	Plastic	
	Spray Nozzle	Material 304		

	Bearing Pedestal	Ø50		
	Shaft		201	
	Foot		210	
Pipe	Sanitary Stainless Steel	Ø25; Ø32		Wen Zhou
Heat Exchanger		Ø32 Heating Sqm.		

**The PU units are 15-20 PU's**

**There are 8 areas:**

1, 2 and 3 have no need heating

4 and 5 are the pasteurization areas (need steam heating)

6, 7 and 8 have hot water which needs to be sent to 1, 2 and 3 to spray bottle heat.

6, 7 and 8 have a heating by steam

## Get in Contact If You Want to Know More

If you want more information about these tunnels please get in touch. You can email me at:

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or scan the QR codes below to add me to your preferred network:



**Let's Stay Connected...**

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# Pictures

