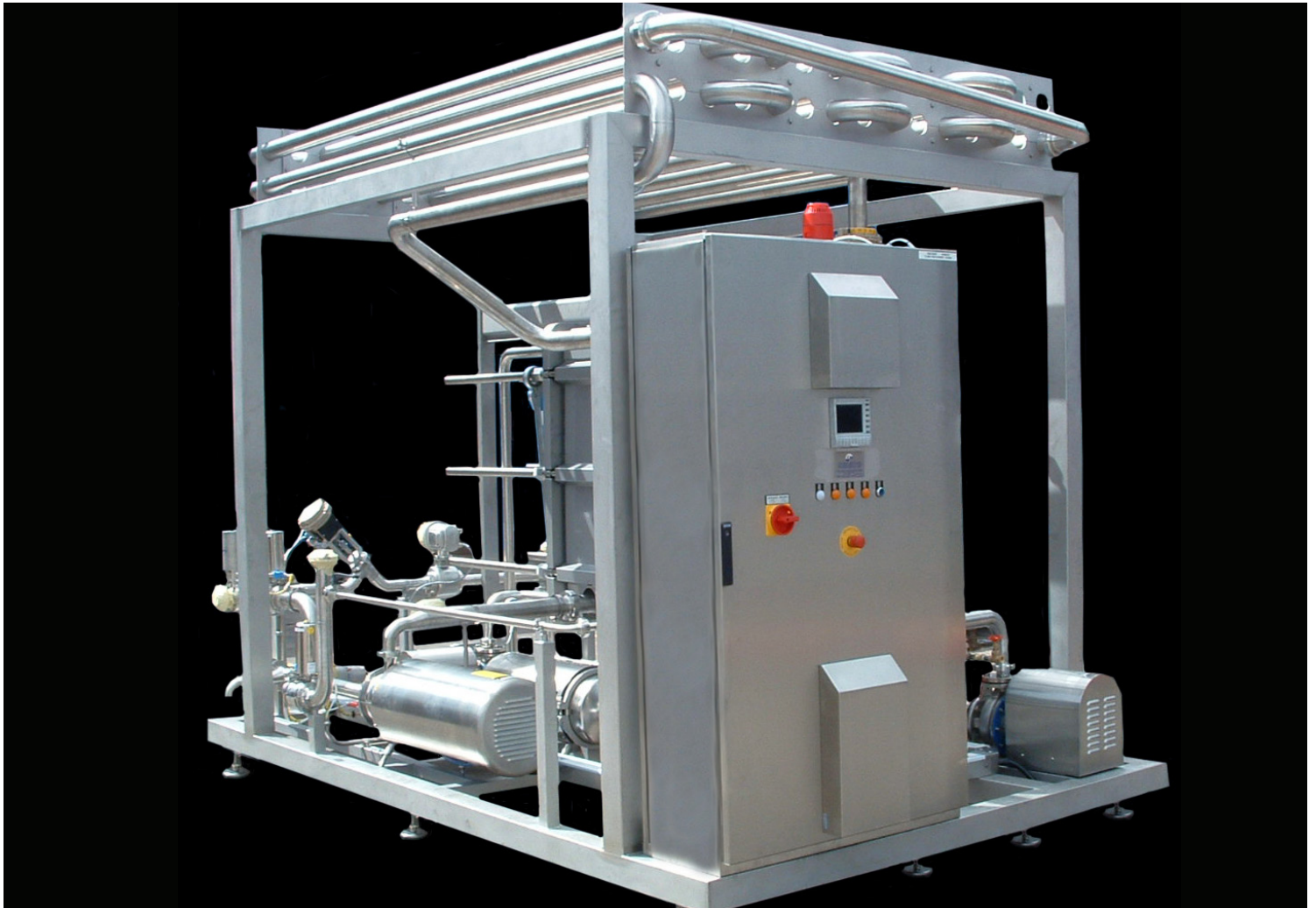




Volutherm Flash Pasteurizer



Features

- Compact design
- Automatic CIP/SIP - guaranteed repeatability
- Fully integrated controls
- Pressure balance system
- Continuous status and process alarms
- Designed to ensure gentle product handling
- Great than 90% energy recovery
- Process records and charting
- Capable of utilizing operating platforms to match customer preference

Volutherm Flash Pasteurizer

The Volutherm Flash Pasteurizer, manufactured by BW Container Systems, offers highly accurate, constant PU (pasteurization units) control while allowing a variable flow rate to match downstream product demand. The Volutherm, developed for the brewery and beverage market, can also be utilized in many aspects for the packaging market and offers clients continuous and consistent pasteurization for their products.

The pasteurization process is one of the most important unit operations in beverage processing. Continuous pasteurization has numerous advantages over the batch (vat) pasteurization method, such as time, hygiene and cost of operations - energy savings. The Volutherm Series Flash Pasteurizer utilizes a high-temperature, short-time (HTST) method for most continuous pasteurization processes. The heat treatment can be achieved using either a plate heat exchanger (PHE) or a tubular heat exchanger depending upon the product being pasteurized. The capacity range for the Volutherm is 10gpm to 300gpm.

The Volutherm automatically calculates the required temperature and holding time needed for pasteurization from the desired PU value entered by the operator. The pressure in the holding tube is controlled to ensure that dissolved gas stays in the solution.

The PLC control system optimizes the production process to ensure the continuous quality of the final product, and the fully automated operation in both production and CIP/SIP modes means the unit needs little operator intervention.

A digital, paperless process logger records the key actual process temperatures, pressures and flow rate values. These records are stored securely and may be accessed remotely in real time or on a batch basis.

Available Options:

- Sterile buffer tank with product/water interface detection
- Integrated CIP/SIP system
- Integrated trim carbonator
- Enhanced regeneration capability > 90% efficiency
- Choice of process valve types and control systems
- Complete system integration package - Controls/Communications/Systems HMI Graphics

Contact our experienced sales teams today for a comprehensive review of your application(s) and to see how our Volutherm Flash Pasteurizer can benefit your company.



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