

PASTEURIZER MACHINE PAST60 RANGE

路易·巴斯德先生发现了加热杀菌的过程。他1822出生在法国Jura省的Dole。那时候酒的贮存是个大难题，严重影响了制酒公司的发展，拿破仑三世要求巴斯德先生想办法解决这个问题。巴斯德先生于1864去阿尔布瓦开始研究这个问题，发现酒的变质是由微生物细菌导致的，细菌只能在高于55°C的高温中才可以被消灭。许多年后，该方法也被用于牛奶、啤酒杀菌。

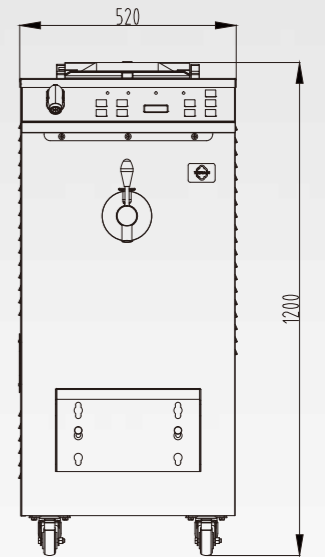
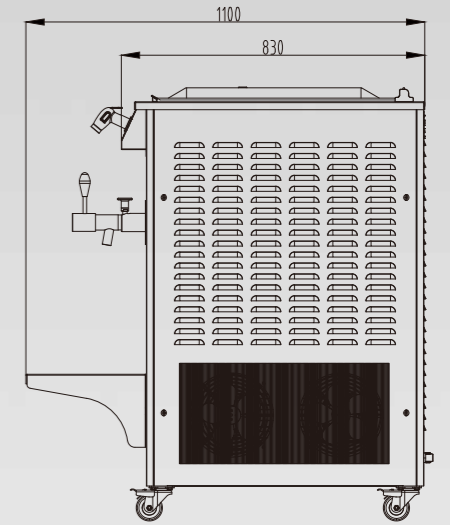
We owe the diffusion of heat process to Mr. Louis Pasteur. He was born in 1822 in Dole, in the province of Jura, France. Napoleon III asked Pasteur to investigate the disease that was affecting the local wine, because it was damaging economically all wines companies. Mr. Pasteur went to Arbois in 1864 to study the problem, finding out that the disease was caused by microorganisms that could only be killed by keeping wine temperature above 55C degrees for a few minutes. Years later, this system was also applied to milk and beer to sterilize them.



巴氏杀菌机系列 PASTEURIZERS RANGE

型号 MODEL	PAST 60
尺寸 (mm) DIMENSIONS (mm)	520x1100x1200
净重/毛重 (kg) WEIGHT NET/GROSS KG	200/230
电源V/Ph/Hz POWER SUPPLY V/Ph/Hz	380-400/3/50
功率 (制热/制冷) (W) POWER (HEATING/REFRIGERATION)(W)	8250/4000
落地式/桌上型 FREE-STANDING (F) / TABLE TOP (T)	F
缸体容积 (L) CAPACITY (L)	60
原料投放 (最少/最多) (L) INPUT (MIN/MAX) (L)	20 / 60
每批时间 (分钟) CYCLE TIME (min)	120
产能 (升) HOURLY PRODUCTION (lt)	60
风冷 AIR COOLING	
水冷 WATER COOLING	√

*原料温度/Ingredients temperature 4°C
*环境温度/Environment temperature 25°C



菌，该方法不会破坏食物的营养成分。

采用巴氏杀菌机杀菌，不仅可以安全卫生的杀灭细菌，而且利于原料的完美混合。

Mr. Pasteur discovered a process to kill all food bacteria by using the heating system, without damaging the nutritional properties of food itself.

By using the pasteurizer machine grants not only a hygienically safe mixture, but also a perfect balance among all ingredients.