

Gerstenberg Schröder Plate Pasteurizer Unit

GS Plate Pasteurizer Unit Benefits:

ALL IN ONE

The GS plate pasteurizer unit (PP unit) consists of a plate heat exchanger (PHE) with three sections for heating, cooling and heat recovery. The PP unit also includes a brazed PHE to provide the unit with hot water by condensing saturated steam, two water circulation pumps, temperature regulation valves and fittings. The holding section is designed to assure a minimum of 16 seconds holding time. For easy start-up (e.g. after a power failure) the PP unit is equipped with heated product pipes. The hot water will be supplied from the internal hot water loop. The PP unit is completely pre-assembled, piped, pre-wired and ready to install.

ENERGY SAVING

In order to save energy (up to 70%) the PHE includes a heat recovery section.

NOMINAL CAPACITY

The nominal capacity is depending on product and product temperature profile. The nominal capacities listed in the table on the reverse side are based on emulsions with a fat content of 80%, a maximum salt content of 1% and a maximum protein content of 2%. The capacity will vary for other emulsion specifications.

CERTIFICATION

The construction is in accordance with the European Pressure Equipment Directive (PED) 2014/68/EU. Other certifications can be delivered on request.



MATERIALS

The product contacting plates are made of SMO 254. Other product contacting parts are made of stainless steel AISI 304 or better. The gasket for the plate heat exchanger is made of Nitrile.

OPTIONS

For products containing more than 1% salt in the emulsion, titanium is recommended as PHE plate material.

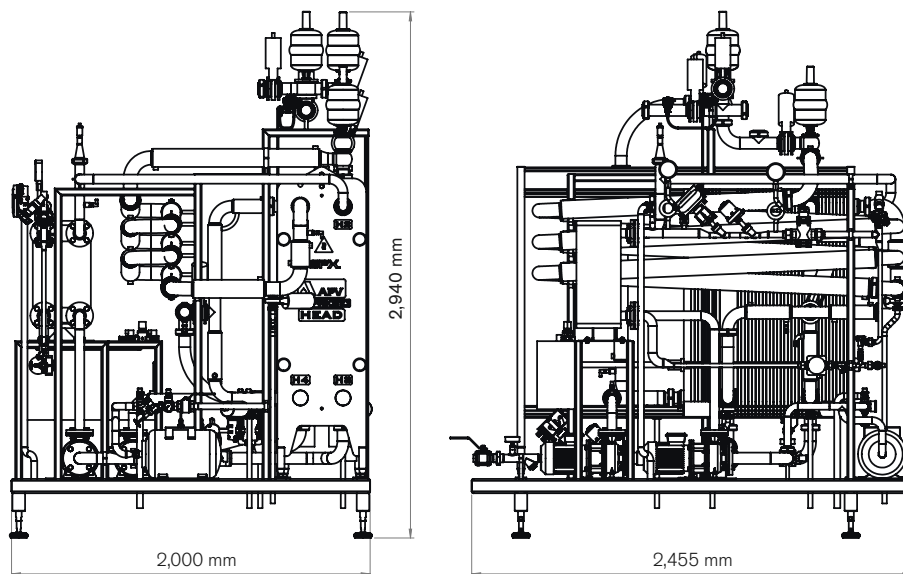
A Profibus DP or an Ethernet connection at the terminal box can be supplied for easy connection to the GS Logic control system.

ADDITIONAL TECHNICAL INFORMATION

Typical temperature profile of the emulsion: 38-40°C > 85°C > 38-40°C. Heating medium: 3.5 - 6 bar saturated steam for the hot water loop. Pressurized air of 6 bar for various valves and instruments. Product pipes are according to ISO 2037, unions are according to SMS.

GS PP UNIT	400	750	1800	3000	4500	7200	10000	15000
NOMINAL CAPACITY- MARGARINE EMULSION 80% [KG/H]	400	750	1,800	3,000	4,500	7,200	10,000	15,000
MAX. WORKING PRESSURE [BAR]	10	10	10	10	10	10	10	10
HEAT RECOVERY [%]	70	70	70	70	70	70	70	70
STEAM FLOW AT 3,5 BAR [KG/H]	7	12	30	50	75	115	165	245
HOT WATER CIRCULATION PUMP [KW]	0.25	0.25	0.75	1.5	1.1	1.5	2.2	4
COLD WATER CIRCULATION PUMP [KW]	0.37	0.37	0.75	1.5	1.5	2.2	2.2	5.5
COLD WATER REQUIREMENT FLOW RATE [M ³ /H]	0.6	1	2.3	3.5	5.2	8.3	11.3	17
COLD WATER REQUIREMENT MAX. WATER TEMP. [°C]	30	30	30	30	30	30	30	30
PRODUCT PIPE IN-/ OUTLET [MM] ISO 2037	25x1.2	25x1.2	25x1.2	38x1.2	51x1.2	63.5x1.2	63.5x1.2	76.1x2
FLOW RATE CIP [M ³ /H]	0.9	1.7	3.6	7.2	13.4	20.6	30	30
PRESSURE DROP CIP [BAR]	1.8	1.8	2.5	5.5	5.1	6	5.1	3.5
DIMENSION WxLxH [CM] *	160x130x180	160x150x180	157x200x250	158x200x263	158x200x263	192x254x271	200x245x294	200x280x294
MACHINE WEIGHT [KG] *	450	500	650	940	1,050	1,350	1,900	2,200

* Approximately.



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