

Continuous Pasteurizer for Bottled and Canned Goods

This pasteurizer is designed for continuous pasteurization of bottled or canned products. It is commonly used in production lines for condiments, carbonated beverages, and alcoholic drinks.



ADDITIONAL IMAGES



Overview

High-Efficiency Continuous Pasteurization

This continuous pasteurizer is engineered for the thermal treatment of bottled and canned goods, including carbonated beverages, juices, and dairy products. The system utilizes a multi-stage process of spraying, warming, pasteurization, and cooling to ensure product safety while maintaining nutritional value and flavor. Its robust stainless-steel construction and integrated conveyor system make it an essential component for high-speed industrial bottling lines.

Technical Specifications

Model Number	YJL60K
Construction Material	Stainless Steel

Operational Capabilities

Processing Stages

- Continuous Spraying
- Pre-warming
- Pasteurization
- Cooling

Functional Modes	Pasteurizer, Bottle Warmer, Bottle Cooler
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Applications

Compatible Beverages

Carbonated Alcoholic Drinks • Juice & Tea • Malt Beverages • Milk • Beer • Condiments

Container Compatibility	Glass Bottles, Aluminum Cans
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Key Features

Maintaining Product Integrity

The system is designed to eliminate harmful microorganisms and extend shelf life without affecting the beverage's color, flavor, smell, or nutritional profile.

Packaging Preparation

Eliminates condensate water on external surfaces to facilitate secondary packaging.

System Components

Line Integration

- Rotary Rinser
- Bottle Washer
- Conveyor System
- Temperature Control Network (Pipes & Valves)