



**SALVATORE
ROBUSCHI
POMPE PARMA**

Tunnel Pasteurizer

RB - Food, Farms and Derivatives

Food Processing

Food processing is a way or technique implemented to convert raw food stuff into well-cooked and well preserved eatables for both the humans and the animals. All these methods are used by food processing industry to give out processed or preserved foods for our daily consumption.

Following the techniques and methods are used to convert food into processed or preserved food: drying, smoking, sugaring, pickling, vacuum packs, salting and



Application : Tunnel Pasteurizer

PUMP: RBL 125-25A 4C18 U182 1
PERFORMANCE: Flow 180 m³/h – head 20 m
LIQUID: hot water

Pasteurization is a process, named after scientist Louis Pasteur, that applies heat to destroy pathogens in foods. The tunnel pasteurizer is an automatic machine that is suitable for pasteurising and/or cooling the products that are previously packaged in containers made of glass, plastic and tin and of different size and shape. The thermal cycle (heating and/or cooling of the container) is performed in each tank by means of a shower of spray water through special nozzles positioned in the upper part of the machine. The water wets the containers and is then collected in the side tray where it is filtered and then returned to the high capacity sprayers by a centrifugal pump in order to repeat the thermal cycle once again.

RB SERIES

Impeller type: channel.
Discharge sizes: from DN 65 to DN 300.
Maximum working pressure: 10 bar
Flow rate: up to 2400 m³ /hr.
Differential head: up to 70 m.
Impeller with special blades geometry for low NPSH and high free passage.

