

Prounit Frames

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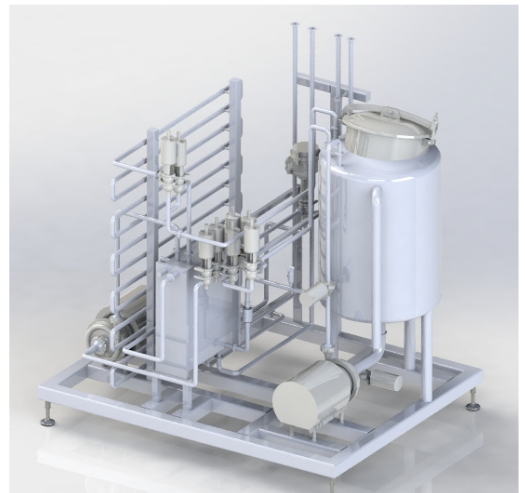
PRODUCT LEAFLET – PASTEURIZATION UNIT

Introducing Prounit Frames Pasteurization Unit (PAU)

Pasteurization Unit from Prounit Frames allows customers to pasteurize milk, juices and other beverages with an ultra-small and compact unit with homogenization and/or separator connection possibilities and with flexible holding cell design.

Technical details:

- ▶ Capacity from **500** to **15.000** l/h;
- ▶ Product effected material: EN 1.4404;
- ▶ Seal material: EPDM, Viton or NBR;
- ▶ Sanitary plate heat exchanger;
- ▶ Clamp, Union or Flange connections;
- ▶ Dairy pipe standard: DIN11852;
- ▶ Various options of level, flow and temperature transmitters;
- ▶ Centrifugal pumps;
- ▶ Fully CIP-able and accessible via manway.



Benefits of choosing processing unit from Prounit Frames:

- ▶ Free choice of type of valves & instruments (to ensure uniformity with the rest of the dairy equipment);
- ▶ Plug & Play system for fast and easy utility connection;
- ▶ Small foot print & compact design;
- ▶ Easy service and maintenance features;
- ▶ Possibility to choose the unit **with** or **without** automatic valves;
- ▶ Possibility to choose the unit **with** or **without** automation soft- & hardware;
- ▶ Short delivery time & possibility of commissioning worldwide.

Want to know more, please don't hesitate to contact us on www.prounit.dk