

TECHNICAL SPECIFICATIONS
SKID MOUNTED JUICE PASTEURISATION SYSTEM

FUNCTIONAL REQUIREMENT:

THE JUICE PASTEURISATION SYTEM OFFEERD IS SUITABLE FOR PASTEURIATION OF JUICE. THE SYSTEM OFFEERD OFFERED IS SUITABLE FOR HEATING THE JUICE AT DESIRED TEMPERATURE OF PASTEURISATION, FURTHER POVISION IS GIVEN FOR COOLING THE SAME FOR HOT FILLING SUITABLE FOR PET BOTTLES. THE COOLING SECTION IN THIS SYSTEM SHOULD BE ABLE TO DROP THE TEMERATURE OF JUICE SUITABLE FOR FIILING IN THE PET BOTTLES.

THE SYSTEM SHOULD ALSO HAVE FACILITIES TO PRODUCE HOT WATER BY USING STEAM REQUIRED FOR HETAING THE CREAM. THE SYSTEM SHALL ALSO HAVE PROVISION FOR AUTO FLOW CONTROL OF STEAM FOR MAINTAINING THE PASTEURISATION TEMERATURE, AUTO DIVERSION OF CREAM FOR RECICULATION IN CASE OF UNDER HEATED CREAM.

THE INSTRUMENT CONTROL PANEL SHALL ALSO HAVE PROVISION TO HAVE EIGHT SETS OF REMOTE PUSH BUTTONS FOR OPERATING AVRIOUS MOTORS.



SALIENT FEATURES:

- THE SYSTEM OFFERED IS HAVING ALL CONNECT PARTS OF SS304 / SS316. THE INTERMEDIATE CONNECTION BLOCKS ARE MANUFACTURED WITH LASER CUT PRECISION SHEETS FOR MAINTAINING THE DIMENSIONS.
- THE PHE FRAME IS MANUFACTURED FROM IS2062 GRADE PLATE DULY CLAD WITH SS304 SHEET.
- THE HEAT EXCHANGER PLATES SHALL BE OF SS316 WITH NBR GASKETS.
- THE INTERMEDIATE CONNECTION BLOCKS ARE MANUFACTURED FROM LASER CUT SS 304 PLATES.
- ALL EXTERNAL SURFACES IS GROUND AND POLISHED WITH 120 GRIT FINISH.

MODEL NO	PJ_A_2S	PJ_M_2S	REMARK
TECHNICAL PARAMETERS OF THE MULTI-SECTION PLATE HEAT EXCHANGERS			
CAPACITY	JUICE PASTEURISERS ARE AVAILABLE FROM 500 LPH TO 2,000 LPH		PLEASE DEFINE THE CAPACITY
JUICE WITH MAX 20 % TS FEED TEMPERATURE	Generally the feed temperature is 35 C		In case feed temperature is different pl specify
PASTEURISATION TEMPERATURE	92 C	92 C	
NOS OF COOLING SECTION USING COOLING TOWER WATER AS COOLING MEDIA	ONE	ONE	
NOS OF COOLING SECTION USING CHILLED WATER AS COOLING MEDIA	OPTIONAL	OPTIONAL	PROVIDED IN ACSE COLD FILLING OPTION IS DESIRED
NOS OF HEATING SECTION USING HOT WATER AS HEATING MEDIA	ONE	ONE	
OUTLET TEMPERATURE OF PAST JUICE	72 C	72 C	
HOLDING FOR HOT JUICE IN EXTRENAL TUBULAR HOLDING SECTION FOR	20 SECONDS	20 SECONDS	

MODEL NO	PJ_A_2S	PJ_M_2S	REMARK
ACCESSORIES OF THE CREAM PASTEURISATION SYSTEM SUPPLIED ALONG WITH THE SKID MOUNTED UNITS			
JUICE FEED BALANCE TANK CAP 125 LITRES WITH FLOAT VALVE SUIATBEL TO WORK AGAINST MAX 1.5 BAR PRESSURE. THE TANK IS FABRICATED FROM SS304 SHEET	YES	YES	
S.S. CENTRIFUGAL JUICE FEED PUMP TO MATCH WITH THE CAPACITY	YES	YES	
S.S. SCREW PUMP TO FEED THE JUICE PUMP TO MATCH WITH THE CAPACITY IN PARRALLEL TO ABOVE CENTRIFUGAL PUMP IN CASE OF FIBROUS JUICE. IN THIS ACSE THE ABOVE CENTRIFUGAL PUMP IS USED AS CIP PUMP	OPTIONAL	OPTIONAL	
MANUAL FLOW CONTROL VALVE	YES	YES	
HOT WATER GENERATOR TO PRODCUE HOT WATER BY USING THE STEAM AT 1.5 BAR TO BE USED AS HEATING MEDIA. THE SYSTEM OFFERED CONSIST OF:			
HOT WATER CIRCULATION PUMP WITH SS SHROUD TO MATCH WITH CAPACITY OF THE SYSTEM	One	one	
POP TYPE OF SAFETY VALVE FOR DRAINAGE OF STEAM CONDESATE	One	one	
SS CLAD PLATE HEAT EXCHANGER DESIGNED TO HEAT THE WATER BY USING STEAM AT 1.5 BAR PRESSURE ALONG WITH ONE SET OF CONDENSATE TRAP, BY PASS VALVES, & SS BUFFER TANK FOR GENERATING HOT WATER.	One	one	
MAKE UP WATER VALVE ALONG WITH NRV VALVE AT THE SUCTION OF THE HOT WATER PUMP.	One	one	

MODEL NO	PJ_A_2S	PJ_M_2S	REMARK
PNEUMATICALLY CONTROLLED STEAM FLOW CONTROL VALVE WITH I2P CONVERTER AND POSITIONER ALONG WITH BY PASS VALVE	PROVIDED	IN THIS CASE ONLY ONE GLOBE TSEAM VALVE IS PROVIDED, THE STEAM FLOW IS TO BE ADJUSTED MANUALLY	SAMSON CONTROL MAKE
PNEUMATICALLY CONTROLLED CREAM FLOW DIVERSION VALVE IN CASE OF UNDER HEATED CREAM	PROVIDED	IN THIS CASE ONLY ONE THREE WAY PLUG VALVE IS PROVIDED WHICH IS TO BE OPERATED MANUALLY WHENEVER REQUIRED.	DONJOY MAKE
ONE SET OF SS PIPE AND FITTINGS TO INTERCOONECT ALL ABOVE ACCESOOIRES WITH THE MULTI SECTION PLATE HEAT EXCHANGER	ONE SET OF PREFABRIACTED SS PIPE LINES BASED ON OUR CLOSE DCOUPLE LAYOUT ARE PROVIDED TO INTERCONNECT ALL ACCESSORIES		
ONE NO OF SS TUBULAR PIPE STRUCTURE TO HOUSE ALL ACCESSOIRES ON THE SKID	THE RECTAANGULAR PIPE BASE FRAME WITH SS BALL FEET TO HOUSE ALL THE ACCESSOIRES. IN CASE OF SMALL CAPCITY THE MULTI SECTION PHE IS ALSO MOUNTED ON THIS FRAME. BUT IN ACSE OF HIGHER CAPCITY THE PHE IS PLACE ON THE GROUND.		

MODEL NO	PJ_A_2S	PJ_M_2S	REMARK
INSTRUMENT CONTROL PANEL WITH SS ENSLOSURE CONSIST OF :			
EIGHT SETS OF REMOTE CONTROLLED PUSH BUTTON STATION FOR OPERATING AVRIOUS EUIPMENTS FROM THIS PANEL	YES	NO	L&T / SIEMENS MAKE
THREE NOS OF MOTOR STARTES WITH ON/ OFF PUSH BUTTONS	NO	YES	L& T / SIEMENS MAKE
PID TEMPERATURE CONTROLLER WITH AUDIO VISUAL ALARM FOR UNDER HEATED JUICE	YES	NO	HONEYWELL MAKE
TEMPERATURE CONTROLLER WITH AUDIO VISUAL ALARM FOR UNDER HEATEDJUICE	NO	YES	SLELECT MAKE
TEMPERATURE CONTROLLER FOR FLOW DIVERSION VALVE WITH AUDIO VISUAL ALARM FOR UNDER HEATED JUICE	YES	NO	SLEECT MAKE
TEMPERATURE INDICATOR FOR OUTGOING PAST JUICE	YES	YES	SLECET MAKE
AIR PRESSURE REGULATOR CUM WATER SEPARATOR WITH AUTO DRAIN ALONG WITH TWO NOS SOLENOID VALVES	YES	NO	GENETICS / REPUTED MAKE
PT-100 TEMPERATURE SENSORE	THREE	TWO	DIGITAL MAKE
PREWIRED CONTROL PANEL WITH SS ENCLOSUE DULY MOUNTED ON THE SS TUBULAR SKID FARME	YES	YES	
PRE WIRED POWER CABLES FOR JUICE FEED PUMP AND HOT	NO	YES	

WATER PUMP			
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NOTE: HOW TO DEFINE THE MODEL NO OF YOUR JUICE PASTEURISER

MODEL NO : PJ_A_2S_ 1000

THE LAST THREE DIGITS IN RED COLOUR IS THE CAPACITY OF YOUR MILK PASTEURISER

THE OTHER OPTIONS ONE CAN HAVE IS:

- SPECIAL REQUEST FOR PROVIDEING HOT WATER GENERATING SYSTEM WITH BRAZED OR SHELL N TUBE TYPE OF HEAT EXCHANGER.
- SPECIAL REQUEST FOR AUTO CONTROL PANEL WITH THREE NOS OF MOTOR STARTERS (DOL TYPE)
- PLC CONTROLLED PANEL WITH TOUCH SCREEN
- TWO PEN TEMPERATURE RECORDER IN THE PANEL FOR RECORDING THE PASTEURISATION TEMPERATURE.

UTILITIES REQUIRMENT FOR THE CREAM PASTERISATION SYSTEM

CAPACITY	500 LPH	1000 LPH	2,000 LPH	3,000 LPH
SOFT WATER CONSUMPTION FOR STSRT UP OPERATION:	150 Ltrs	150 Ltrs	150 Ltrs	200 Ltrs
COMPRESSED AIR AT 6.5 BAR <i>NOTE : NOT REQUIRED FOR MANUAL CONTROLLED PASTEURISERS</i>	0.5 CFM	0.5 CFM	0.5CFM	0.5CFM
STEAM REQUIREMENT AT 1.5 BAR	55 Kgs/Hr	110 Kgs/Hr	220 Kgs/Hr	330 Kgs/Hr
MAX. COOING TOWER WATER REQUIREMENT AT 32 C	1,500 LPH	3,000 LPH	6,000 LPH	9,000 LPH
CHILLED WATER REQUIREMENT AT 1.5 C OPTIONAL IN CASE	1,500 LPH	3,000 LPH	6,000 LPH	9,000 LPH

COLD FILLING IS REQUIRED				
SPACE REQUIRED L X W mm	1200 X 2500	1200 X 2500	1250 X 2500	2500 X 2500



OTHER PRODUCTS



