

Continuous Pasteurisation Plants



For more than 20 years HOEGGER has been producing machines for the food industry. We have developed innovative pasteurisation plants. These plants are compact and fully controlled, granting a maximum of shelf life of your products.

The continuous pasteuriser is suitable for:

- **pasteurisation, surface pasteurisation, cooking and cooling of meat products, cooked ham, pasta products, potatoes, vegetables**
- **generally prolonged shelf life of the products**

Automation

The HOEGGER system is built up modularly. A hand feed pasteuriser as well as a fully automated feeding system can be realised. The necessary dwell times and temperatures in the several process zones are being kept precisely.

Highly critical temperatures are being measured independently and constantly compared for security by self-control. The fully automated control unit allows exact maintaining of all heating values.

Economical heat transmission

In the hot zone the product is being heated efficiently by a wet steam atmosphere and an intensive hot water shower. Thus, very careful and accurate treating of the product, as well as an exact temperature control is realised. The completely closed water circuit is highly efficient and water saving.

Multiple layer system

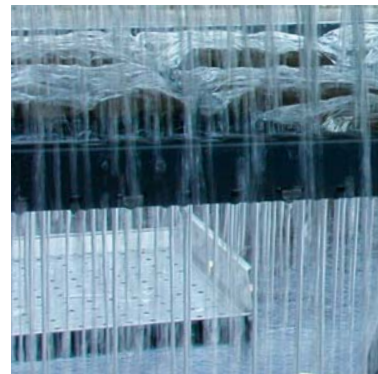
The patented multiple layer system allows efficient production on a minimum of space. The system is available custom-made to your requirements.

Combinations

Heating and cooling zones can be specially designed in advance in different combinations and dimensions.



Secure Process



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Cooling

Intensive and efficient cooling realised with the following 4 principles:

■ **Cooling by cold water** means a very careful cooling without any changing of the phases (ice)

■ **Flowing cold water** has a much higher heat changing coefficient than standing water has – the cooling is much faster

■ **Generating of cold water**

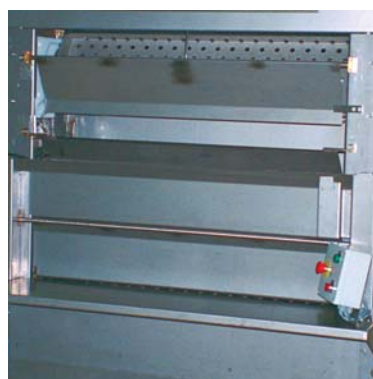
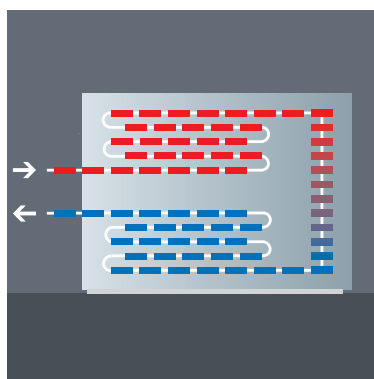
cold water can be generated in a heat exchanger via glycol water or directly through a refrigerator medium

■ Counter current system

The maximum cooling effect is realised by contact of the coldest water with the coldest product. With this counter current principle any temperature blending is eliminated.

Drying

The surface of the pasteurised product is dried through air dryers, preparing it for direct final packaging.

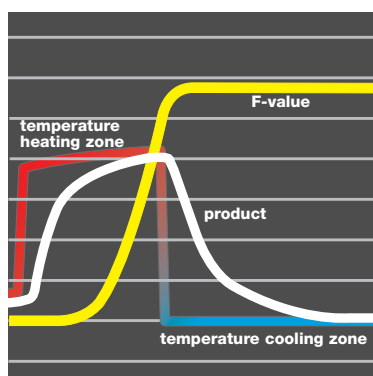


automated

careful handling

	NP Hand Pasteuriser/Cooler	NG Pasteuriser/Cooler Norm baskets	NP Pasteuriser/Cooler Norm Pasteuriser
	Feeding by hand directly onto product tray	Continuous system	Direct loading system
Feeding of the products into the Pasteuriser/Cooler	Feeding of the products directly onto trays	Norm basket with automatic feeding into pasteuriser	Automatic direct loading of the products onto the trays
Amount of layers	only depending on room height	only depending on room height	only depending on room height
Product density in the machine	medium	high	medium
Automation	low	medium	high
Variation of product dimensions	medium	high	medium
Capacity	up to 500 kg/h	600-5000 kg/h	600-4000 kg/h
Control unit	PLC with operation panel	PLC with operation panel	PLC with operation panel
Pre labeling	possible	possible	possible
Product cooling	4°C	4°C	4°C
Drying	by air	by air	by air
Necessary infrastructure	low pressure steam glycol water network	low pressure steam glycol water network	low pressure steam glycol water network

Technical data



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