

News and Innovations 01/2025

RICO Chamber pasteurizers

Pasteurization at the highest level – economical & powerful



RICO chamber pasteurizers offer maximum efficiency, state-of-the-art technology and maximum product safety. They are energy-optimized, flexible to use and impress with their low maintenance and operating costs. Thanks to their high-quality workmanship and robust design, they are particularly durable.

More than 350 systems are already in successful operation worldwide – a clear sign of confidence in RICO quality. You too can rely on proven technology from Ellwangen for your production!

A wide range of options – you decide!

<p>What size?</p> <ul style="list-style-type: none"> • for 1–12 pallets • or size according to customer-specific special requirements 	<p>What would you like to pasteurize?</p> <ul style="list-style-type: none"> • Bottles (in crates) • Kegs or barrels • Cans (in baskets) 	<p>Which pallets?</p> <ul style="list-style-type: none"> • Euro pallet • Brewery pallet 	<p>Which doors?</p> <ul style="list-style-type: none"> • Swing door left- or right opening • Double swing door • Lifting gate motorized
<p>Which placement?</p> <ul style="list-style-type: none"> • fixed (metal feet) or flexible (rollers with flexible steam hose) • Indoor or outdoor line up 	<p>What loading with forklift truck?</p> <ul style="list-style-type: none"> • 1 pallet each • several pallets at the same time side by side or one behind the other 	<p>Position media supply?</p> <ul style="list-style-type: none"> • left • right 	<p>Which data logging?</p> <ul style="list-style-type: none"> • Storage on USB stick (standard) • Storage on USB stick and on network drive (comfort)

Your benefits:

- + **Maximum energy efficiency** thanks to high temperature insulation materials
- + **Optimum steam circulation** thanks to large-scale fan wheels in a maintenance-friendly design
- + **Uniform heating of pasteurization products** across the entire chamber pasteurizer
- + **Quality data collection** thanks to logging on a USB stick or network transmission to production control systems
- + **Individual customizations for different customer products** thanks to a fully automatic pasteurizing control system with integrated process monitoring
- + **Suitable for different products and container types**
- + **Automatic exhaust process** via steam exhaust valves prior to the opening of the door
- + **Integrated remote maintenance as standard**
- + **Repair and maintenance-friendly design**
- + **Compact and space saving**
- + **Online as well as offline production option**
- + **Exterior installation is possible where space is limited** in production
- + **More efficient use of personnel** No specialist personnel are required for loading

Standard configuration (for 1–12 pallets per throughput):

- Stainless steel design
- Statistical data recorder
- Several retrievable pasteurization programmes
- Temperature measurements inside the bottle incl. a digital display
- Residual steam blowout
- Throughput time: approx. 40–50 minutes
- Pasteurization data recording to a USB storage device and the customer's network



Chamber pasteurizer with impact protection

Pütz Group – a strong association of specialists.

Our network of experts optimizes your production for maximum efficiency.

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