

CHAMBER PASTEURIZERS

Cutting-edge energy and control technology combined with low purchase and installation costs make your decision for a RICO chamber pasteurizer easy. The fully automatic process control can be customised easily to the different process parameters of a variety of products and at the same time allows for the documentation of process data.

Energetically highly efficient thermal insulation ensures a large, usable interior volume with small external dimensions and noticeably reduces operating costs.



CHOOSE THE RIGHT SIZE FOR YOU.

Chamber pasteurizers for 1 to 12 pallets. We are happy to realise special customer requests.

VERSATILE IN USE

Thanks to mobile design versions and the optional indoor / outdoor installation.

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

Optional:

- + Lift gate
- + Available as a continuous throughput system for increased outputs with pallet feed and discharge conveyors
- + Version with heavy-duty castors
- + Flexible steam line
- + Special version for outdoor installation

CHAMBER PASTEURIZERS

**Our chamber pasteurizers –
maximum benefits for your production**



2-pallet chamber pasteurizer



6-pallet chamber pasteurizer

**TO DATE,
MORE THAN 350
CHAMBER
PASTEURIZERS**
are already successfully
in operation!



12-pallet chamber pasteurizer

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Impact protection



Internal pallet transport



Large internal fans



Automatic lift gate

Your benefits:

- + Maximum energy efficiency**
thanks to improved 100 mm thick, high-quality insulation
- + High-quality workmanship**
Stainless steel construction and pneumatic components from Festo
- + Shortest response times**
thanks to integrated remote maintenance (as standard)
- + Stable construction**
including impact protection, designed for harsh production environments with forklift loading
- + Maintenance-friendly design**
Fan wheels can be replaced from below
- + Optimum steam circulation**
Large-diameter fan wheels inside the chamber
- + Optimum air circulation and easiest forklift loading**
thanks to the large interior
- + Steam exhaust valves**
After pasteurization, steam is automatically vented from the pasteurizer via a chimney / when the door is opened almost no steam is released
- + Modern quality data recording**
Pasteurization data is recorded on a USB stick or sent to production control systems via the network
- + More than 40 years of experience**
in the construction of chamber pasteurizers with over 300 installed units
- + The latest fully automatic pasteurization and process monitoring controls**
allow for individual adjustments for different customer products to achieve the best possible pasteurization results
- + Uniform heating of the pasteurization products proven in numerous measurement tests**
throughout the entire chamber pasteurizer
- + Extreme flexibility**
thanks to mobile design versions and optional outdoor installation
- + Customer-specific special versions on request**
- + Meets strict hygiene requirements**
- + Minimal personnel requirements**
- + Low product loss**
- + Space saving**
- + Cost effective**
thanks to low investment costs, energy savings and low spare part requirements

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Technical details:

Performance	1-12 Euro pallets [other pallets on requests]
Insulation	100 mm
Savings thanks to the insulation's improved insulating properties	2-pallet device: 1 kWh per pasteurization process = up to 1 400 € per year [steam generation using electricity]
	12-pallet device: 4 kWh per pasteurization process = up to approx. 1 500 € per year [steam generation using natural gas]
Connection values	400 V / 50 Hz + N + PE
Compressed air feed line	6 mm ²
Compressed air operating pressure	4.5 to 6 bar
Compressed air connection	NW 7 coupling plug
Required steam pressure	0.5 - 1 bar [with the steam valve open]
Steam connection	DN40 / DN65 [depending on size of the plant]
Control	Siemens S7 with TP 700 Touch Panel

**EVERYTHING
FROM A SINGLE SOURCE**

Thanks to our integration into the **PÜTZ GROUP** and the resulting **synergy effects** we are able to offer you not just machines and equipment for the beverage industry, but also the appropriate testing technology.

FOR OVER 50 YEARS

we have been successfully producing complex, customer-specific individual machines and complete systems for the beverage industry.

We will get your production on the path to success.

We look forward to receiving your request!

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