

FLASH PASTEURISER

Flash Pasteurisation for
highest product safety



Gentle product handling

The ESAU & HUEBER FLASH pasteuriser systems guarantee the latest and at the same time most gentle process for the biological preservation of beer, fruit drinks and juices with up to 1.2 mm fibre length according to the current state of the art.

This is achieved by continuous control of the system parameters and the vari-

able preselectable pasteurisation units. Ensuring a consistently high product quality in the long term, reliably and cost effectively.

The optimum integration of the FLASH Pasteuriser system into the customer's established production process is crucial for a successful integration

We supply our customers not only a flash pasteuriser system, but also the integration of a new sub-process into their established production process with as few adjustments as possible.

Overview types

- In order to meet the various requirements of our customers in the brewing industry, we at ESAU & HUEBER have developed suitable system types:
- **CRAFT FLASH** - Low entry price due to high degree of standardisation and low level of automation ideal for the ambitious craft brewer.
- **SMART FLASH** - Semi-automatic systems for medium-sized breweries
- **CONTI FLASH** - Fully automatic system for the medium/large breweries



3D design planning for manufacturing

Design Features	CRAFT FLASH	SMART FLASH	CONTI FLASH
Craft-scale system as entry-level technology. Low entry price with high production reliability	X		
Connection of the system via hoses (manual). Necessary continuous monitoring by operator: Intervention in case of malfunctions, manual start-up and shut-down of the system	X		
High degree of automation with complete mechanical integration into upstream and downstream production processes. Manual Intervention during production are reduced to a minimum		X	X
A storage or pressure tank is required at the inlet and outlet of the system as a buffer tank	X	X	
Water consumption reduction in the start-up phase due to integrated heating program	X	X	X
Possible separate cleaning of the FLASH pasteuriser and the buffer tank	X	X	X
Downstream buffer tank can be integrated in the standard version		X	X
Automatic product push-out with water in case of error message or change of product		X	X
The design enables minimised product losses through coordinated automation in stop-and-go operation, e.g. during filler connection		X	X

Your Advantages

Continuous PE-Control

The basis for this are the formulas for determining the pasteurisation effect, based on the defined product. The control system regulates the heating temperature according to the desired pasteurisation units. The residence time in the holding tube and the size of this last one, which is design for each system, remains constant. Production-relevant data is documented via an integrated recording system. This can be used for documentation purposes.

Plate apparat overpressure protection

In exceptional situations, depending on the type of system, the pressure inside the system may be too high. The plate apparat and the product line are protected by a safety valve. During cleaning, this can be pneumatically lifted.

Under temperature protection

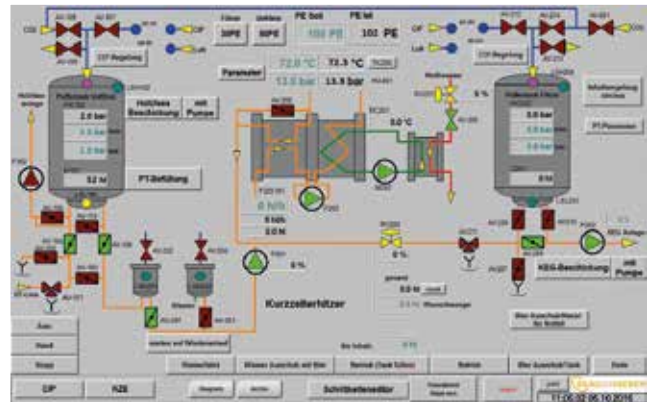
If the temperature falls below the heating temperature, the system is automatically set to STOP mode. This brings the unit into a safe operating state so that it can continue production immediately after the problem has been eliminated.

Re-infection-proof, high -pressure resistant design

A positive pressure drop is achieved via the integrated booster pump upstream of the reheating section in the heater. This ensures that no pasteurised product leaves the flash pasteuriser at any time during production.

Low energy consumption due to heat recovery

The ESAU & HUEBER FLASH pasteurisers CRAFT FLASH, SMART FLASH and CONTI FLASH are equipped with a very effective plate apparatus. Due to the selected energy recovery rate of 90 or 93 % in the respective standard ver-



Touch Screen

sion of the plant type, the energy input during production can be kept very low. This sets standards in the saving of running operating costs. Higher energy recovery rates can be realised as an option.

Hot water connection via regenerative hot water generation

The flash pasteurisation units are prepared for the use of regeneratively generated hot water. The temperature of the hot water must be 82 °C in any case. Details can be discussed depending on the application.

Optimized product outlet temperature for filling processes

In filling processes, it is important to keep the product temperature at the optimum of the defined filling temperature. This can be preselected with the ESAU & HUEBER FLASH pasteurisers. The system then automatically adjusts to the desired product output temperature.





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