



PASTEURIZER

LONGER SHELF LIFE

Pasteurization increases shelf life allowing for broader distribution.

COMPACT DESIGN

The CODI Pasteurizer has one of the smallest footprints in the craft beverage space.

ENERGY EFFICIENT

A low pressure spray system and a thermal recapture system eases the load on the boiler and increases efficiency.

HOW IT WORKS

A tunnel pasteurizer offers a way to consistently pasteurize packaged beverages. It works by spraying hot water over cans to raise and maintain the temperature for a predetermined amount of time to achieve beverage specific pasteurization units (PUs) that kill microbes within the beverage. The cans are then cooled and sprayed with clean fresh water before exiting the tunnel.

FEATURES

- Touchscreen HMI for individual zone control and consumption measurements
- 7 zones: 2 heating, 2 hold, 2 cooling, and 1 fresh water zone
- Thermal recapture for reduced energy consumption
- Central heating tank for all zones
- Infeed and outfeed conveying is customizable
- Standard 40" (1016mm) deck height with modifications available
- 304 stainless steel construction
- Clean in place (CIP) capable
- Removeable side panels for easy access
- Infeed and discharge windows for observation
- Compatible with all can sizes
- Different sizes available for specific applications

SPECIFICATIONS

SEE IT IN ACTION



Dimensions(L x W x H): 205" x 85" x 63"
(5207 x 2159 x 1600mm)

Weight: 3500lbs (1588kg)

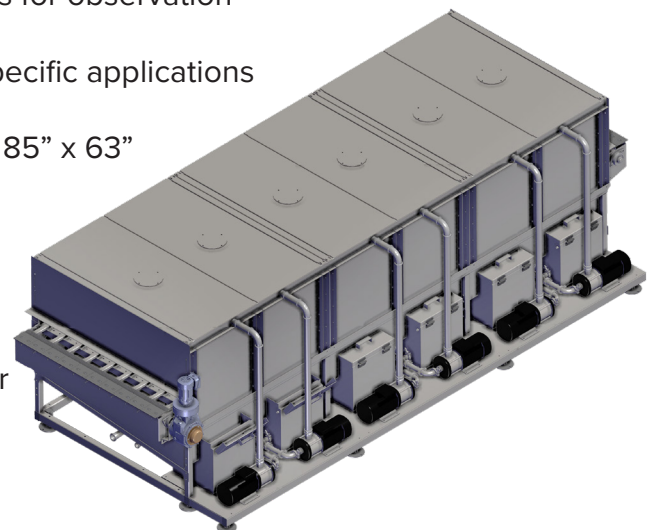
Power: 480V, 3 phase, 70amps

Air: 5 CFM @ 110PSI

Water: 11 gal/min (41.6L/min)

BTUs: 850,000 - 1,000,000lb/hr

*all specifications dependent on PU requirements



CONTACT US TODAY!

CODIMFG.COM | sales@codimfg.com | (303) 277-1542