



**SPRINKLING & STEAM-CABINET  
PASTEURIZER** SERIES KKP

## ADVANTAGES

- Plug-in mobile unit
- Precise electronic temperature and time control
- Continuous even heating
- Control box with electronic program control
- Highest functional safety and easy handling
- Easy operation through clearly arranged display



## WORKMANSHIP

Both units are made in double-walled and insulated execution. The plug-in assemblies are made of high-grade stainless steel and insulated casing, and equipped with electronic temperature and time controls.

## SPRINKLING & STEAM-CABINET PASTEURIZER SERIES KKP 360 / 480 / 960 / 1920

These two units are available for the pasteurization with water. In the **sprinkling pasteurizer**, the bottles filled with fruit for pasteurizing are placed on a bottle trolley with several levels, and rolled into the pasteurizing chamber. The sprinkling water is heated by an external heating source and continuously pumped in a circle. The special injection tubes or irrigation pans achieve an even and effective heating of all containers. After the pasteurization process is finished, fresh water feeding cools the temperature down. In the **steam chamber pasteurizer**, bottles in boxes on pallets can be pasteurized with hot steam. All parameters for the temperature increase, as well as the holding time of the pasteurizing temperature, can be flexibly adjusted.





STEAM CABINET PASTEURIZER  
KKP 480 & KKP 960



## EASY OPERATION

The sealed and filled bottles or crates are placed in the corresponding pasteurizer. Then close the door and press the Start button. At the end of the process, the machine shuts off automatically.

The processing temperature is permanently displayed on the program controller.

Together with the temperature control, a constant processing temperature is guaranteed.



SPRINKLING PASTEURIZER KKP 360

**Caption:** 1) Reference bottle, 2) Chargeable with bottles or glasses, 3) Inside with air circulation, 4) Easy chargeable trolley



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## SPRINKLING & STEAM CABINET PASTEURIZER KKP

### TECHNICAL DATA SPRINKLING PASTEURIZER



#### KKP 360

Nominal power [1 liter bottles / h]	360
Electrical power	1,50 kW
Electrical connection	5-polig / 400v / 16A / 50 Hz
Water connection / water supply	1/2 Zoll / ca. 200 liters
Dimensions:	
Width [mm]	1200
Depth [mm]	2500
Hight [mm]	1800
Weight [kg]	700

### TECHNICAL DATA STEAM CABINET PASTEURIZER



#### KKP 480    KKP 960    KKP 1920

Nominal power [1 liter bottles / h]	480	960	1920
Electrical power	4,00 kW	5,50 kW	11,00 kW
Electrical connection	400v / 16A / 50 Hz / 5-pin		
Water connection	3/4 Zoll		
Pneumatic power	6 bar		
Dimensions:			
Width [mm]	1400	2600	2600
Depth [mm]	2000	2000	3500
Hight [mm]	2700	2700	2700
Weight [kg]	700	1000	1800

## OTHER INTERESTING PRODUCTS FOR PERFECT FRUIT PROCESSING



### SORTING & CLEANING

Userfriendly cleaning stations



### BIN-TIPPING MACHINE

Easy tipping of bins in several sizes



### FRUIT DRYING CABINET

Efficient drying of fruits with a minimum of enenergy consumption



### BAGINBOX FILLING MACHINE

Quick and convenient BAGinBOX filling



### BOTTLE FILLING MACHINE

Manuell or automatic filling of bottles

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