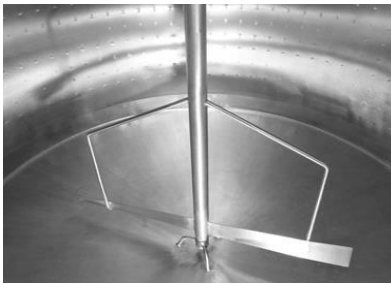




## Conical/Dome Top Batch Pasteurizer



**Capacity:** 400 Gallons/1514 Liters with 20% Head Space

**Power:** SEW-Eurodrive 1 HP Gearmotor, Single or Three Phase

**Agitation:** Standard Bottom Blade & Small Airspace Blade Agitation

**Heating:** Min. 600,000 BTU Hot Water or Steam Boiler is Required

**Jacket:** Dimple Plate, Single Zone, Max. 70 PSI, Max. 50 GPM

**Ports:** (2) 1.5" TC Ports or (2) Thermowells for the Product and Indicating Thermometer, (1) 1.5" Airspace TC Port, (2) 1.5" TC CIP Sprayballs Ports, (1) 3" TC Airspace Element Port, (1) TC Milk Inlet Port, (1) Air Vent and (2) Lifting Lugs

**Lid:** 17" Manway Cover

**Bottom:** Slight Pitch Toward Outlet

**Insulation:** Polyurethane

**Walls:** 304 Stainless Steel, No. 4 Finish (316 SS Available)

**Legs:** (4) Stainless Legs with Adjustable Ball Feet

**Outlet:** 2" Leak Detect Valve Ready

**Dimensions:** TBD

---

### Pasteurizer with Agitation:

**\$ 24,000.00**

### Add-Pasteurizing Accessories:

Anderson-Negele Chart Recorder, Product & Airspace Probe	\$ 3,900.00
Leak Detection Valve, Gasket, and Food Grade Lubricant	\$ 1,800.00
Airspace Heater 3,000 Watt, Single Phase, 15 Amp Element & NEMA 4 Rheostat Controller	\$ 2,200.00

---

### BATCH PASTEURIZER WITH FULL PMO ACCESSORIES

**\$ 31,900.00**

### Add-On Features :

316 Stainless Steel Interior-Extra Corrosion Protection for Product Contact Surface Area	\$ 2,400.00
Cone or Dish Bottom Tank Design - <b>no additional charge</b>	\$ -
Side and Bottom Scrape Agitation	\$ 2,400.00
Full Sweep Agitation	\$ 2,000.00