



QUALTECH<sup>®</sup>

# HTST PASTEURIZER

## SUBSTANTIAL ENERGY SAVINGS

Our PASTO+ program manages the entire operation. From preheating through sanitizing, our system has options for managing the raw silos selection and change over, the skimming of fat for standardization, the addition of fat or liquids for standardization of fat and solids, the destinations to send the product to; from a stack list and recipes.

- Our systems meet the 3A and PMO CFIA/MAPAQ standards.
- Applications: juice, fluid milk, cheese milk, yogurt, maple syrup and more!
- User-friendly operation with touch-screen controls.
- Special cascade control to compensate for fouling after long hours of operation.
- Minimal shut-down during installation
- Quick start up by our expert team.

24/7  
EMERGENCY  
SERVICE  
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