



ARTISANAL HTST PASTEURIZER

Qualtech's HTST systems
provide substantial
energy savings

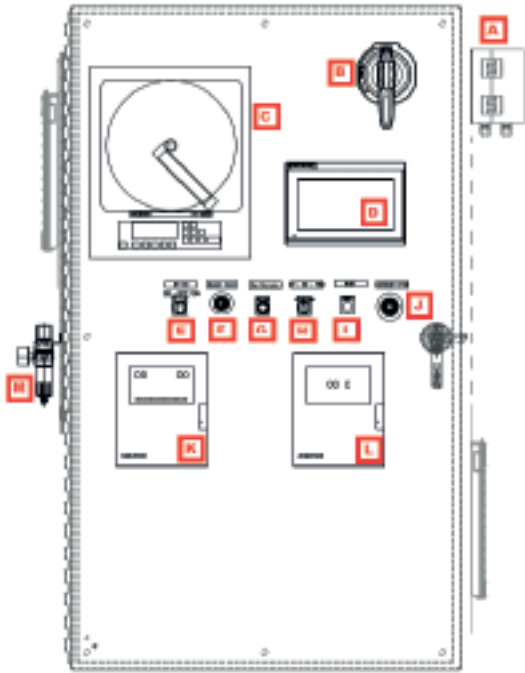
- Flow up to 3,500 l/h
- Easy to maintain
- Energy saving design
- Skid mounted system
- Reduces installation time
- Custom designed to meet your cheese milk needs
- Automated system with touch screen
- Minimal shut-down during installation and quick start-up.
- Designed to meet 3A, PMO and CFIA / MAPAQ standards



24/7
EMERGENCY
SERVICE
1.888.339.3801

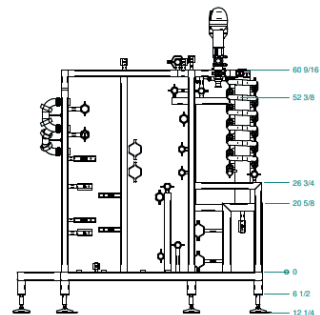
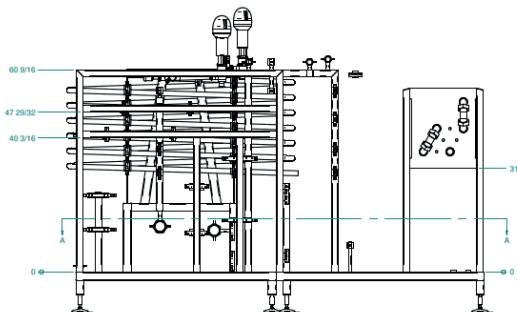
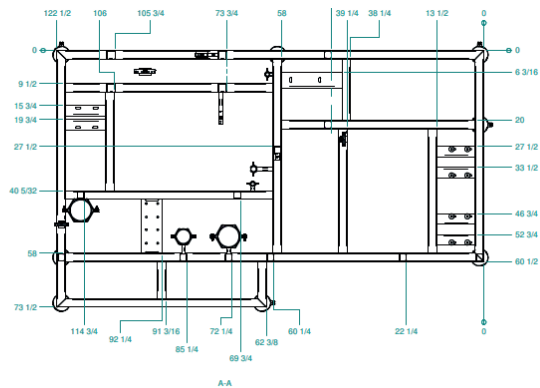
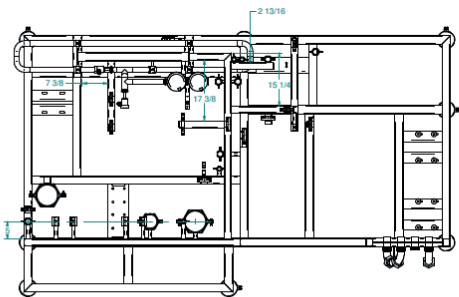
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SPECIFICATIONS:



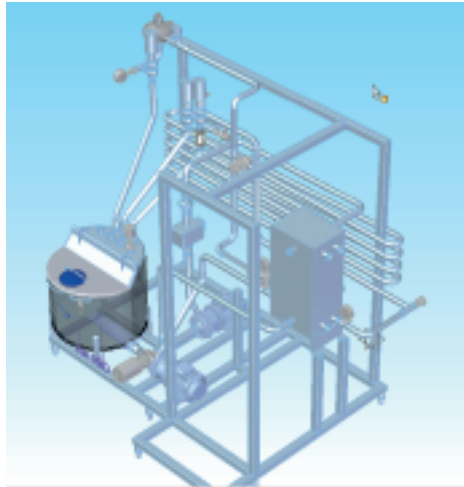
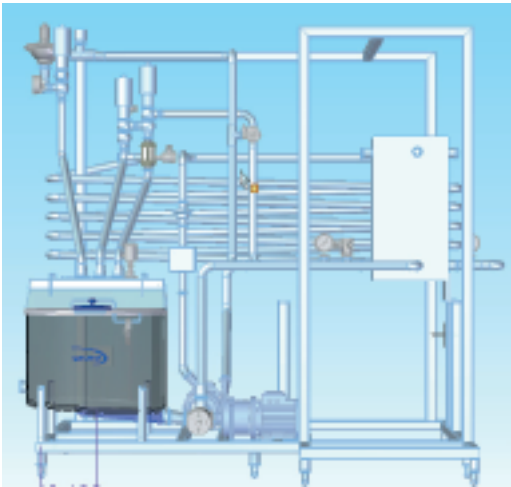
- A: IZMSG Flow Converter
- B: Disconnect
- C: AV-9900 STLR Recorder
- D: Touch screen
- E: ON/OFF selector
- F: Buzzer
- G: Manual Diversion button
- H: CIP / Inspection / Production selector
- I: Reset button
- J: Emergency Stop
- K: Differential Pressure Switch
- L: Dart, Digital Reference Thermometer
- M: Air regulator

DIMENSIONS:



- Approximate measurements are in inches
- Specific measurements will vary depending on required capacity and configuration

HTST with 2-sections PHE:



HTST with 3-sections PHE:

