

# CONTI FLASH

Flash pasteurization with continuous control of effective pasteurization units





# CONTI FLASH – High performance flash pasteurisation

The **CONTI FLASH** short-term heating system with continuous control of the variably pre-selectable pasteurization unit uses the latest and most gentle process for biological preservation of beer, fruit drinks and juices with up to 1.2 mm fiber length. The functional unit with hygienic design according to DIN 1164 is delivered on a solid base frame, already wired up and ready for connection. Orbital welding is used for most welding seams. In-house prefabrication provides top quality at a reasonable price/performance ratio. Permanent monitoring and control of the

effective pasteurization units by adjusting the heating temperature provides the user with maximum biological safety and minimum thermal damage to the product. The system is started by flushing with water, sterilized, cooled down to operating temperature and supplied with the product to be pasteurized once the preselected pasteurization units have been reached. The control parameters can be set directly at the operating terminal without a programming device.



*CONTI FLASH pasteurisation with a capacity of 50 hl/h*

## Technical data

The **CONTI FLASH** is equipped with:

- One-stage plate heat exchanger heatable with hot water or steam
- Automatic valve blocks
- Automatic overpressure control
- Heat-holding section
- Full automation

Optional equipment:

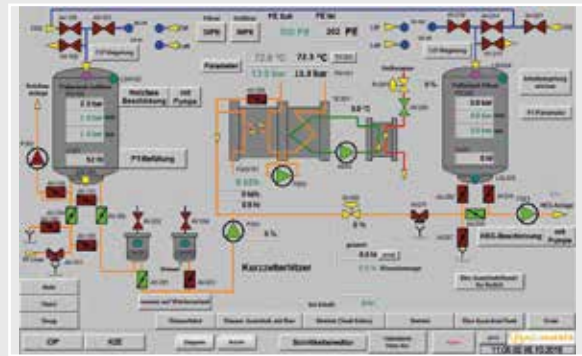
- Second cooling stage for the plate heat exchanger
- Mixing lanterns
- Buffer tank with valve block and pump
- Product panels

The **CONTI FLASH** is available in following sizes:

Size	Performance range
DN 50	> 50 hl/h to 150 hl/h
DN 65	> 150 hl/h to 250 hl/h
DN 80	> 250 hl/h to 350 hl/h
DN 100	> 350 hl/h to 650 hl/h

## Your advantages

- Simple and comprehensive operation directly at the touch panel
- Continuous mixing and control of the pasteurization units effective in the product
- CO<sub>2</sub>-savings due to level control in the buffer tank
- Quantity-controlled output handling to reduce the mixing phases
- Low pressure protection to monitor the overlaying pressure in the heat-holding section
- All relevant process parameters are documented
- Positive pressure gradient due to a pressure booster pump, integrated switch panel and vacuum-proof buffer tank to minimize the risk of re-infection



Touch Panel



Stationary dual blending block

3D design planning  
for production







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