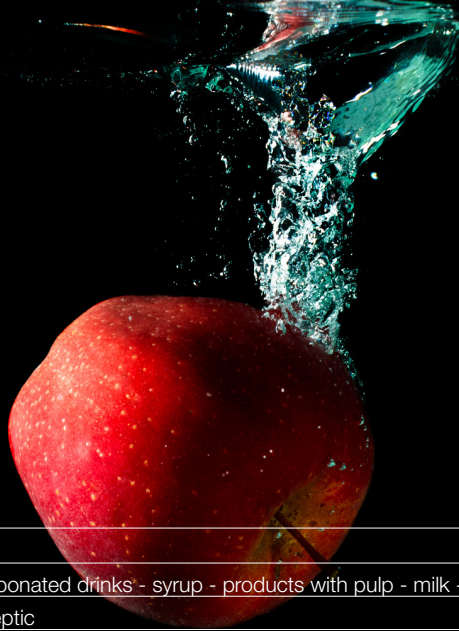


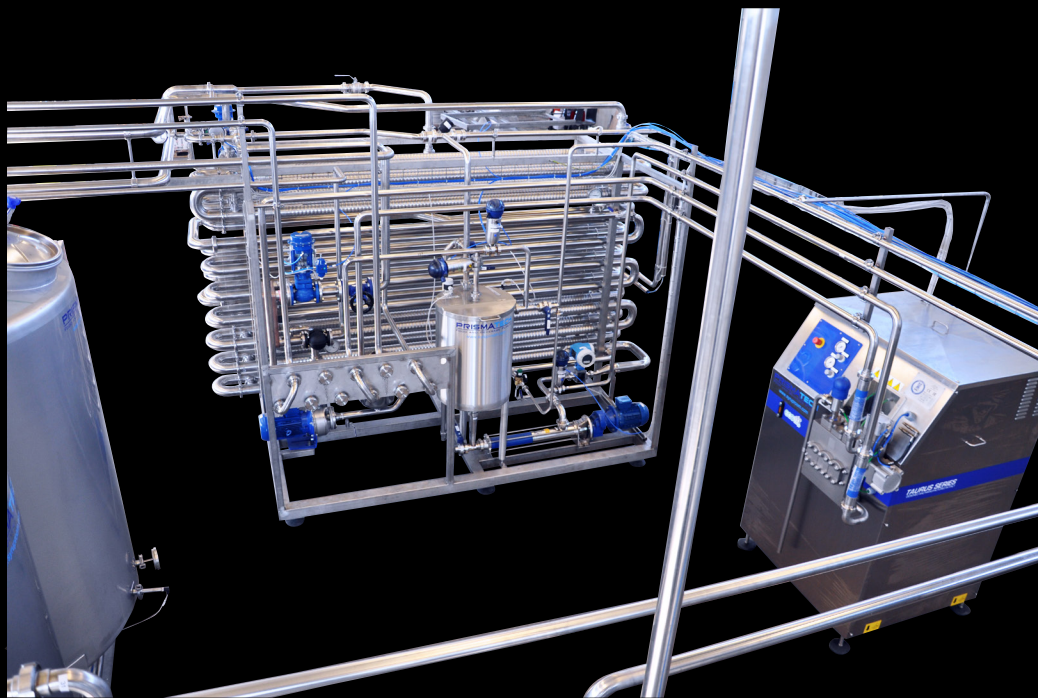
**PAS 2.0**  
**100% CUSTOMIZE**



our product range  
**SSB 2.0:** drink room syrup  
**SSF 2.0:** fruit juice room syrup  
**DIC 2.0:** continuous dissolver  
**DAB 2.0:** batch dissolver  
**PAS 2.0:** pasteurizer  
**MIC 2.0:** microelements  
**CIP 2.0**  
**PRE 2.0:** premix  
**SAT 2.0:** saturator



<b>material</b>	AISI 304 - AISI316
<b>capacity</b>	from 500 l/h to 60.000 l/h
<b>processed products</b>	flat drinks - fruit juices - carbonated drinks - syrup - products with pulp - milk - beer - alcoholic drinks
<b>packing</b>	cold - hot - ultra clean - aseptic
<b>temperatures precision</b>	+/- 0,5° C
<b>construction features</b>	monobloc
<b>options construction</b>	monotube - multitube - plate (standard - large passage - free flow)
<b>technical features</b>	energy recovery, temperature control, easy communication with other machines
<b>automation</b>	automatic (PLC with touch screen), registration and data capture, password to access levels, communication via ethernet network/profinet/profibus, teleassistance, inserting custom recipes, program by Prisma Tech
<b>accessories</b>	deerator with flavor recovery, homogenizer, tanks of recovery, aseptic tanks, system CIP integrated



The pasteurizer/sterilizer ensures a perfect microbiological treatment to obtain a quality product and long duration. Through Studies and years of experience by Prisma Tech have allowed the building of a powerful machine in terms of energy efficiency, reliable view, and ease of use, which ensures the best heat treatment product without stress.

The Prisma Tech pasteurizer/sterilizer Prisma Tech can be used for the finished product, for both syrup and for the sugar solution.

**PRISMA TECH**  
FOOD AND BEVERAGE PLANTS