

BREW, BEVERAGES, JUICE & MORE

PASTEURIZERS



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With over 60 years of industry experience in the design, fabrication and installation of commercial pasteurization solutions, Shelf Life Systems provides customers with the expertise to ensure dependable process management with superior product quality. We partner with you to design and build pasteurizers to match your process, flow, and capacity requirements. We have extensive experience in flash pasteurizing (HTST), hot filling, and ultra high temperature (UHT) processing configurations.

What sets us a part?

- 100% designed and manufactured in our Buffalo, NY headquarters
- Easy one-day, set-in-place installation
- Two-day commissioning on-site by our Shelf Life commissioning engineer
- Full passivation testing prior to delivery
- 24-Hour support
- On-site training

Benefits of pasteurization:

- Kills microorganisms and pathogenic bacteria (99.9%) – eliminates microbial spoilage
- Preserves freshness and prolongs shelf life
- Halts the growth of yeast
- Effective process for keeping products safe for consumption
- Easy integration

Standard Models*	SLS-10	SLS-20	SLS-30	SLS-40
Capacity - Barrels per hour	10bbl/hr	20bbl/hr	30bbl/hr	40bbl/hr
Capacity - Gallons per hour	300	600	900	1200

*Shelf Life Systems can build any size capacity to meet your specific process requirements.





FEATURES

- All 3A sanitary components
- Clean in Place (CIP) system
- Continuous flow design
- Automatic back pressure and flow control
- Energy efficient - 90% + typical regeneration
- Minimal dissolved oxygen pickup
- Heat source:
 - Customer supplied steam
 - On-board electric heater
 - Customer supplied hot water

CONTROL PANEL

- PLC with HMI touch panel & user friendly controls
- Control box cooling
- Customized software programming for your application parameters
- Visual process status indication light (run/recycle/CIP)
- Process temperature control range is 10-2000°F
- Automatic hot water temp control from PU entry
- Data logging



 **ACI CONTROLS**

Valves

- Automatic divert valve
- Back pressure control
- Separate input connections for product, municipal water, and CIP fluid to reduce manual valve change over

Pumps

- Centrifugal booster pump to feed system
- Centrifugal timing pump to meter flow

Instruments & Fittings

- Sight glasses available
- Electromagnetic flowmeter
- Certified dial thermometer on hold loop

Heat Exchanger

- 3-Stage heat exchanger with 90% or greater regeneration (heating, cooling, and regeneration)
- Pressure differential monitoring is standard
- Tubular heat exchangers are available

Holding Loop

- Fully insulated
- Standard is 20 seconds, other sizes available

Other Options

- Conductivity meter chart recorder
- Pigging system
- Balance tanks
- Programming to interface with existing equipment



APPLICATIONS

- Beer
- Specialty Beverages
- Carbonated Beverages
- Seltzers
- Kombucha
- Nutraceutical (Health Drinks)
- Juice
- Water
- Purees
- Salad Dressing
- Sauces
- Pharmaceutical



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