

# JUICE PASTEURISER QUICKCONSERVER



Automatisch besser. **FÖRSTER**  
**TECHNIK®**

## PRESERVING NATURE'S BEST

Freshly squeezed juices are healthier and tastier than those industrially processed but they are perishable. The juice pasteuriser QuickConserver makes sure that valuable ingredients and the taste are preserved over weeks and months.

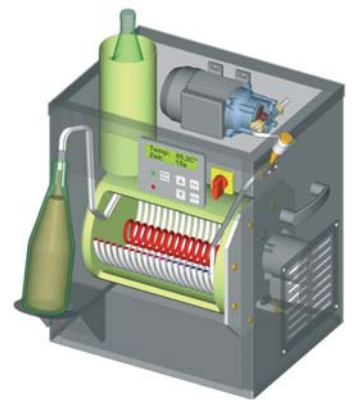
### Drinkable health

Freshly squeezed fruit and vegetable juices have a high content of vitamins, an additional portion of fibres and do not contain additives. If you want to store these juices, you have to pasteurise them i.e. to heat them for some seconds to 85° C in order to prevent fermentation.

QuickConserver enables you to pasteurise juices automatically and flavour-friendly, to comfortably heat mulled wine portion by portion or just to bottle or fill any liquid into bag-in-boxes.

### Pasteurising and filling all in one

QuickConserver is suited to pasteurise clear and unfiltered fruit and vegetable juices. The monitored pasteurisation ensures optimum juice quality with a throughput rate of 2 to 3 liters per minute. The throughput quantity is automatically adjusted in accordance with the input temperature. This is to ensure that only sufficiently heated juice is bottled.



The compact device consists of a self-priming pump, a heavy duty heat exchanger appropriate to juice and an electronic process control. Immediately after pasteurisation the juice is bottled or filled into bag-in-boxes.





### Plug in and go

The device is delivered plug-and-play and operated via a 400 V electrical connection. The high efficiency facilitates the operation of QuickConserver environment-friendly, cost-saving and efficiently.

### Each bottle full to the brim

Bottling is really simple: thanks to the level sensor, bottling stops automatically as soon as the bottle is brimful. The bottling process can also be controlled by runtime.



*Bottling with level sensor*

The integrated bottle preheater prevents the bottles from bursting. A portion counter allows you to easily check the number of filled bottles.



*Bottle preheater*

### Bag-in-Box for optimum oxidation protection

QuickConserver also allows you to fill the juice into bag-in-boxes. The bags generate



*Bag-in-box filling*

an optimum oxygen barrier thus ensuring juice's long storage life. The filling speed is considerably increased and the content of those boxes from which the juice has been partially extracted can be consumed over a long period of time.

### Easy cleaning

Automatic circulation cleaning consisting of precleaning, main cleaning with detergent and rinsing is quite simple. In addition, potential deposits in the piping system can be easily removed by means of a cleaning sponge.



*Cleaning sponge*

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## Technical data

Process control with temperature sensor

Electrical connection 400 V / 16 A

Heating capacity 8.1 kW

Capacity approx. 2-3 L / min

Size

Height 50 cm

Width 35 cm

Depth 45 cm

### Förster-Technik - Innovations for pasteurisation

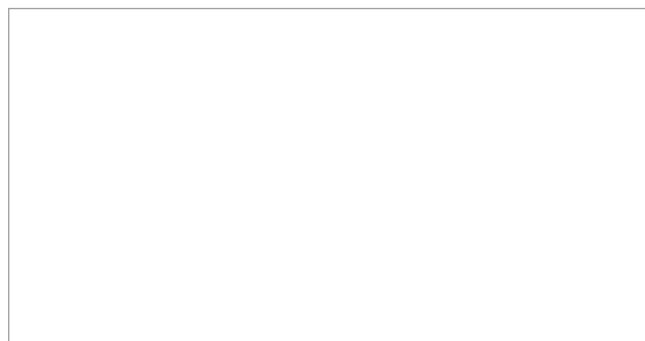
QuickConserver is one of the innovative top-quality products from Förster-Technik.

The main components derive from the series production of Förster's well-tried automatic feeders.

So you can benefit from low production costs with top quality.

Beside QuickConserver, the product range of Förster-Technik also includes continuous flow pasteurisers for professional direct milk marketing.

Presented by:



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