

## PNP Plug and Play Pasteurizer

### Economical method to ensure safety.

The Goodnature Plug-n-Play Pasteurizer is a skidded system complete with the pasteurizer and heating supply on the same skid. Pre-wired, pre-plumbed, and tested, this greatly reduces installation costs and time. Incorporating many aspects of the U.S. Pasteurized Milk Ordinance, the Flash Pasteurizer is an economical and reliable method to destroy bacteria and extend the refrigerated shelf life of juices, soft drinks, and other products.

### Retains product flavor and quality.

Using the High Temperature Short Residence Time (HTST) principle, the PNP minimizes - and in most cases - eliminates product changes that can occur with other pasteurizers. HTST (or 'flash pasteurization') means quickly heating the product to a set temperature (usually 162° F), holding it there for a short time (usually 15 seconds), and then quickly cooling it. This unit can also be configured for hot-fill applications to produce a product that is shelf stable.

### No operator attention required.

Utilizing push button controls, the PNP automatically heats and cools the product in a series of stainless steel heat exchanger plates. Product is rapidly heated, held at temperature for a brief period of time, and then quickly cooled. Built in safety features assure only a properly pasteurized product exits the unit.

Heat is conserved in the pasteurizer, thus lowering operating costs. When exiting the PNP, the product will be slightly warmer than when it entered the unit. It can then be cooled to a desired temperature in the optional cooling section, or it can be pumped to other plant facilities for cooling and/or processing. Longer hold times, higher temperatures and "hot fill" configurations are also available.



### PNP Features

- No operator attention required.
- Push button controls.
- Continuous flow 'flash pasteurization' design helps prevent product damage.
- Incorporates multiple features of the U.S. Pasteurized Milk Ordinance, the dairy industry standard, ensuring you sanitary and reliable results.
- Pasteurization provides 5-log kill on E. coli O157:H7, Cryptosporidium, Listeria, Salmonella, and many other pathogens.
- Built in safety features assure only pasteurized product exits the unit.
- All stainless steel or food-grade material contact points for sanitary operation.
- Conserves heat to lower operating costs.
- Clean in Place (CIP) design.
- Controlled differential pressure between plates prevents cross contamination.
- Chart recorder documents product temperature and position of divert valve.
- Plate and frame design makes for compact size.
- Standard flow rates from 2.4 - 24 gallons (9 - 90 liters) per minute. (Larger sizes are available, please call for details.)
- Expandable design.
- All stainless steel construction available.

# Specifications:

## Standard Flow Rates:

2.4 - 20 gallons (9 - 90 liters) per minute.  
(Larger sizes available, please call for details.)

## Standard Power Requirements:

220 volt, 15 amp, single phase, minimum power requirements.

## Dimensions (L x W x H):

Inches: 51 x 43 x 74. Centimeters: 130 x 110 x 188. Casters available upon request. Sizes may vary depending on flow rate and options.

## Standard Unit Includes:

- Positive Displacement Pump
- Variable Speed
- Digital Temperature Switch
- Hot Water Circulation Pump
- Watertight Motor Control Center
- In-feed Level Controls
- Certified Temperature Gauge
- Digital Temperature Display
- Dry Run Protection
- Sanitary Food Grade Fittings
- Pre-Wired
- Pre-Plumbed
- System Tested

- Holding Loop
- Chart Recorder
- Balance Tank Product Level Control
- Push Button Controls
- Automatic, Air-Controlled Divert Valve
- Temperature Indicators
- Stainless Steel Piping
- Stainless Steel Balance Tank
- Stainless Steel Plate & Frame Heating Section
- Stainless Steel Plate & Frame Regen Section
- Stainless Steel Plate & Frame Regen Section
- Powder Coated Frame
- High Speed Cleaning

## Options:

- Electric, Natural Gas, Propane or Oil Boiler
- Stainless Steel Plate & Frame Cooling Section
- Glycol Chiller System
- Air Compressor (for divert valve)
- Vacuum Breaker
- Stainless Steel Frame
- Strainer

## Applications:

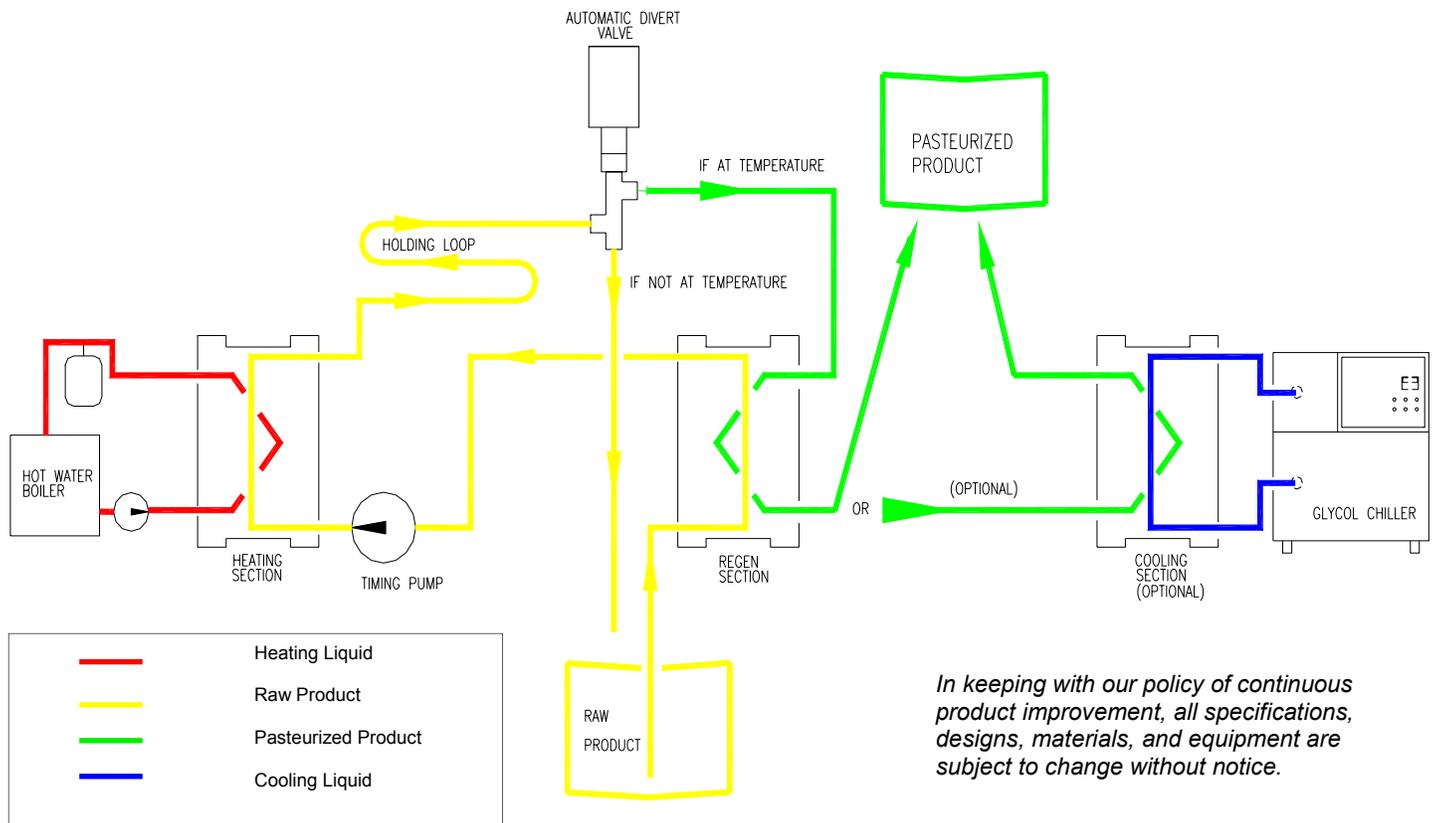
- Smoothies
- Beer
- Milk
- Water
- Treatment Solutions
- Infusion Syrups
- Process Fluids
- many other products

## What our customers have to say:

“It doesn’t require a lot of operator attention, only a matter of being nearby. At this point, it’s running practically automatically. It’s less complicated than running a sprayer. It runs itself.” - Richter’s Orchard, NY

“It was well worth the investment. I liked the idea of it being compact and small, and everything right there on one unit. Everybody at Goodnature was very helpful in setting it up. I don’t think I’d change anything about it. It’s easy to run.” - MacQueen Orchards, OH

## Flow Diagram: How Liquid Passes through the PNP Flash Series



*In keeping with our policy of continuous product improvement, all specifications, designs, materials, and equipment are subject to change without notice.*