

**Pasteurisation  
Equipment**





**For over 30 years it has been our pleasure to provide apple juice producers and cider makers with the equipment and support they need to produce premium apple juice and cider.**

## **UNIQUE**

The importance of offering equipment which improves production efficiency without compromising the unique flavour, aroma and fresh taste of our customers' brands has always been our highest priority. This is particularly the case with our pasteurisation equipment.

## **OUR SOLUTION**

We carefully choose our suppliers/manufacturers, but there are occasions when we are unable to find equipment in the market which fulfils our criteria or meets the high standards we have built our business on.

Where no alternative is available, and there is a clear demand, we work to provide a solution through in-house product development, design and manufacture. This is where the 150 years of combined specialist experience our team of engineers have in electrical, mechanical, fabrication and service engineering comes into its own.

## **PASTEURISATION – CAREFUL CONTROL**

Pasteurisation kills off many spoilage micro-organisms, including yeast, and so prevents apple juice, and cider with added or residual sugar, from fermenting, giving a longer product shelf-life. It involves heating the product to a carefully controlled temperature for a specific time. If these important parameters of temperature and time are not met during pasteurisation, there is a risk of exploding bottles or burst bags either during storage, distribution or, at worst, at the consumer end. Also, if the temperature/time exceeds these parameters, product quality (in particular flavour) is adversely affected.

Our pasteurisers have built-in control features to ensure pasteurisation is carried out according the exact parameters set by the user. For record keeping, simple digital data loggers are available to record temperature and time throughout the process, for storage on a PC.

## **PRODUCED BY US**

We were unable to find commercial pasteurisers on the market which fulfilled the important control features we and our customers required, so we designed and manufactured our own in-bottle and flash pasteurisers using high quality and carefully selected components. Quality control features, reliability, safety, efficient operation and the ability to stand up to the rigors of both heavy and intermittent production were our key criteria. Our machines comply with relevant EU legislation.

## **PEACE OF MIND**

We are able to offer you continuity of service and full support because we manufacture these pasteurisers ourselves and know them inside out, from every function to every component.

We work closely with you to establish your specific pasteurisation requirements. We take budget, space, existing equipment, and services all into account and this enables us to offer you a comprehensive service:

- A comprehensive quotation
- Full machine specifications
- For projects of higher levels of automation we survey your site, advise and provide CAD modelling to guarantee smooth project delivery
- Installation & commissioning of flash pasteurisers on-site is carried out by our engineers, with full training given
- Full technical backup and support (by phone or on-site) by our engineers

## Vigo In-bottle Pasteuriser

Millions of bottles of premium apple juice are made each year using Vigo in-bottle pasteurisers. Their popularity is testament to the fact that we've been manufacturing them now for over 24 years. Bottles of cold product are immersed in a water bath and heated to a carefully controlled temperature for a specific time through a digital controller. One unit will allow you to pasteurise 500-800 bottles per day. Using additional units and bottle baskets will help increase throughput. An optional data logger can be used record the temperature in bottle.

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### TECHNICAL INFORMATION

- 100 (750ml) bottle capacity
- Digital timer/temperature controller
- Temperature regulated to stay within 1°C
- Audible and visual alarm indicates when pasteurisation cycle is complete
- 3 immersion elements, total 9kW
- Available as either single phase or 3 phase power
- Optional trolley



## Vigo Flash Pasteuriser

The Vigo flash pasteuriser allows you to dramatically increase your production rate. You can work with over seven times as much product as the Vigo in-bottle pasteuriser with the smallest model of flash pasteuriser, with lower labour costs too. The pasteurisation process is computer controlled and completely automatic. A heat exchanger heats the product to a high temperature in short period of time in a continuous flow. The product is delivered hot directly to a semi-automatic or automatic filling machine (bottle or bag-in-box) to allow hot filling of the product, which kills micro-organisms present in the bottle or bag.

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### TECHNICAL INFORMATION

- 750 or 1,500 litres/hr models available
- User-friendly touch-screen PLC controls
- Product flow rate monitored and controlled
- Product temperature control to within 1°C
- Computer records product temperature
- Infinitely adjustable product flow
- Product recirculation feature (e.g., when filling process is interrupted) to prevent product sitting static in the system and therefore exceeding or falling below temperature, thereby protecting product flavour, and as an extra safe-guard to ensure hot filling
- Oil or gas fired pressurised boiler
- Optional clean-in-place system



See the full product specifications at [www.vigold.com](http://www.vigold.com)

# With us you'll notice the difference.

“The equipment has brought our business into the 21st century. The Vigo flash pasteuriser has been a revelation to us when bottling our still juices and ciders. The efficiencies gained have gone a long way towards paying for the upgrade. The service provided by Vigo's team and engineers was second to none.”

Richard Hunt, Hunts Farm Cider

## We look forward to hearing from you about your specific pasteurisation requirements

Please call us on 01404 892100 and ask us about our machines.

If you prefer to talk face-to-face we would be pleased to visit you or you are welcome to visit us. To arrange a visit please call 01404 892100.

Email us at [sales@vigoltd.com](mailto:sales@vigoltd.com)

Or visit us [www.vigoltd.com](http://www.vigoltd.com)

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