

Pasteurization  
oven with  
counter  
pressure



An unbreakable  
reputation!



 **Gernal**<sup>®</sup>  
Experts in food processing technology



## The Gernal pasteurization oven works like this

Via steam and compressed air, a computer controlled program builds up a constant counter pressure, so that the packed products no longer bulge during heating and cooling down. This way the foil and the packaging are no longer damaged. Thanks to the short cooking times this pressure cooker is ideal for a wide range of dishes, from simple soups to an exquisite stew. Process tracing and visualisation is also available for 100% quality control and follow-up.

### Heating

The pasteurization oven with counter pressure has different heating systems : steam or electric.

The cooling down is done with tap water, but you also have the possibility to use ice water or osmose water.

### Content and construction

We offer pasteurization ovens going from 2500 to 15000 litres (1 to 6 trolleys).

To resist the constant pressure of max 0,49 bar, the ovens have a heavy and robust construction.



## This technological advanced machine offers you even more

- process tracing and visualisation
- cooling with ice water
- cooling with osmose water
- water recycling **1**
- hydraulic lift **2**
- safety package
- door locking system **3**
- max. 0,49 bar counter pressure **4**



## Applications

A unique solution for pasteurizing packed products ( ready meals, vegetables, noodles, shrimps, ...) with a counter pressure of max. 0,49 bar.





## The advantage of the Gernal pasteurization oven with counter pressure

- ✓ pasteurizing ready meals packed in foil very fast
- ✓ preventing the foil and packaging are getting damaged
- ✓ lengthens the shelf life , without losing taste and colour

*It takes  
a Gernal  
to cook  
like this!*

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