



PASTEURIZER MODEL PE200 EN
INSTRUCTIONS FOR SAFE USE AND MAINTENANCE



1. INTRODUCTION

We thank you for the trust you have shown us by purchasing our product. We are certain that you will be satisfied with it. Before first use you should carefully read and understand the instructions to ensure safe use and maintenance and acquaint yourself with the intended purpose, functionality and handling of the device. The instructions are compiled so that you can familiarise yourself with all the necessary actions to be undertaken before the first and each subsequent application. While reading, pay extra attention to the chapters and paragraphs marked with the following symbol.

In addition to the text in the instructions, this symbol especially emphasises the importance of the text provided in a specific chapter of the instructions.



If you hand over the product to a third party, you must also supply the instructions for safe use and maintenance.

Only persons older than 18 years and who are familiar with the contents of the instructions for safe use and maintenance may use the device.

**READ THIS INSTRUCTION CAREFULLY BEFORE ASSEMBLING,
USING, SETTING THE DEVICE OR MAINTENANCE!**

2. SERVICING AND ORDERING SPARE PARTS

Servicing and repair of the defects during and after the warranty period are performed by:

ZOTTEL d.o.o.

Cesta Žalskega tabora 19

3310 Žalec, Slovenia

Tel.: +386 (0)3 710 13 70, E-mail: info@zottel.si

When ordering spare parts always specify the following: device name, device type, device serial number, year of manufacture of the device.

All the information required for ordering spare parts of the device are provided on the nameplate or a label permanently attached on the device.

3. OPERATING THE DEVICE

Pasteurizer is used to make juice from different types of fruit. The liquid must not contain stones, hard particles or other solids, as these can clog the device itself. Using the device to make any other products is strictly prohibited. Use the pasteurizer only according to the manufacturer's instructions.

The device can only be used by persons over 18 years of age who are familiar with the contents of the instructions for safe use and maintenance.



Read this manual carefully before assembly, use, adjustment or maintenance!

Improper and unprofessional use can lead to serious and permanent injuries.

This pasteuriser is not intended to be used as part of a plant's continuous production process. Any use going beyond the intended use is deemed to be unintentional use, for which the manufacturer gives no guarantee of safety and functionality. Any modifications and replacements of the original components exclude the manufacturer's guarantee for the safety and functionality of the pasteurizer.

4. TECHNICAL INFORMATION

Model	PE200
Capacity	200L/h
Supply	18kW
Noise	below 70dB
Volume of water tank	100 l
Volume of juice tank	70 l
Dimensions (length x width x height)	1200x800x1600 mm
Weight	65 kg

The capacity of the pasteurizer can vary depending on the type of fruit and its characteristics, such as fruit ripeness, juice density, viscosity, and similar.

Technical data of the digital thermometer

- Measuring range from -50 °C to +300 °C
- Measurement accuracy +/- 1 °C in the measurement range of 80 °C
- Division 0.1 °C

5. OVERVIEW OF PARTS



Image 1: PE200 components with bottle attachment

Image 2: PE200 components with bag attachment

6. SAFETY INSTRUCTIONS

WARNING OF GENERAL HAZARDS

Attention FIRE HAZARD!

Pay attention to appropriate work clothes. Mandatory use of protective glasses!

Be aware of flammable materials in the work area and pasteurizer area.

Do not place flammable materials on the pasteurizer, the surface of the pasteurizer reaches up to 85 °C during the pasteurization process.

Warning for potentially explosive atmosphere

The paterizer must not be placed in an explosive atmosphere or operated with it! Doing so may result in serious injury or death!

It is necessary to prevent access by unauthorized persons!



WARNING OF

DANGEROUS VOLTAGE:

The lower part of the pasteurizer must not come into contact with water.

If this happens, serious injury or death may result.

- Place the pasteurizer on a flat surface
- Keep the connection cable away from the working area of the device
- The necessary connections can be made by an authorized company
- Only use a connection cable with a size of at least 3 x 2.5 mm²



Access to the pasteurizer must be properly regulated by the user. The minimum access width around the pasteurizer for maintenance purposes is 70 cm. All control buttons must be easily accessible by the user, including the main switch for turning off the power and disconnecting the device from the power supply - socket.

7. OPERATING THE DEVICE

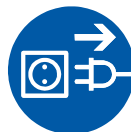
7.1. Start up

Before using the pasteurizer for the first time, it is only necessary to clean it thoroughly. Check the pasteurizer for missing vital parts. Check all cable connections and be careful that the supply cable is not damaged.

Deviation from normal operation:

- strange smells/sounds

In the cases mentioned above, the responsible person must always report defects to the manufacturer or authorized dealer.



WARNING OF GENERAL HAZARDS

Before cleaning, repairing or inspecting the device, check that the device is disconnected from the mains. We can perform these works only and exclusively when the device is not connected to the electrical network.

7.2. Operation

Pasteurizer model PE200 is a device used for pasteurization of various juices.

Freshly squeezed fruit juice can become infected with microorganisms (fungi, yeast, bacteria, etc.) in a short time, so the pasteurization process is necessary. Pasteurization is carried out by sudden heating, which destroys harmful microorganisms, while at the same time preserving nutrients and minerals. By quickly cooling the packaging, we preserve the freshness of the juice.

After closing, tilt the bottle slightly and thereby allow the liquid with bubbles to touch the inside of the cap as well as bag screws. This way, this part is also protected from the possibility of the formation of bacteria that could spoil the contents. With this process, we also achieve a better vacuum in the packaging itself. Cooling can be achieved by spraying them

with cold water or immersing them in a bowl of cold water. In this way, most of the aromatic substances are preserved, and the juice also tastes fresher in this way. A prerequisite for good juice is that the bottles are thoroughly cleaned with a kitchen cleaner. After cleaning, the bottles should be washed with clean water. Only microbiologically suitable packaging ensures that the filled packaging will not cause the contents to spoil. The pasteurization temperature for filling into bag-in-box bags and bottles is between 78 °C and 82 °C.

Fill the bottle to the brim and immediately close it with a cap. This creates a vacuum in the bottle. The location of the temperature indicators and visual displays as well as the control identification are designed ergonomically so that they are directly and easily accessible to the user.

7.3. Protection

HOT OUTER SURFACE WARNING:

During the operation of the pasteurizer, the temperature of the outer layer of the lower container reaches 85-90 °C, so you need to be careful when manually adding juice to the upper container (if you are not using a filling tap).



During work, the use of **PROTECTIVE GLOVES AND PROTECTIVE GLASSES** is mandatory! Failure to do so will result in cuts or burns!

Local lighting and visibility when using the pasteurizer must be adequate. The minimum prescribed level for the workplace is 300 lx,

and for the pasteurization room a minimum of 500 lx.

During the process of filling bottles or bags, the temperature of the product is up to a maximum of 85 °C. There is a risk of burns when filling the bottles.

To ensure safe working conditions and reduce risk, it is necessary to use protective gloves with temperature resistance in accordance with SIST EN 407 and temperature resistance at least up to 100 °C and protection SIST EN 374, type C.

7.4. Set up and assembling

- Place the pasteurizer on a flat surface.
- Fill the lower tank with water up to the maximum height of the level indicator.
- The level switch must be in a horizontal position.
- Place the juice tank on the lower (water) tank and slightly pull it down in a vertical direction to fit the lower tank.
- Connect the opening of the filling tap with the opening of the vent hose.
- The juice hose must be connected to the juice tank and the heat exchanger (spiral) in the water tank.

7.5. Pasteurization and bottle filling

Be sure to use protective gloves when working! Failure to do so may result in cuts and burns!

Also, be sure to wear suitable protective clothing (gloves, apron and closed shoes and safety glasses).

It is necessary to prevent access by unauthorized persons!

1. Connect the device to the mains. Turn it on by turning the switch on the control panel. The green control light lights up as long as the level switch is active (enough water in the pasteurizer) and there are no other errors.
2. When the set temperature is reached, the green light no longer lights up. Then we can start filling the bottles or bags.
3. Fill the juice tank with juice. You can pour it up to the top of the level indicator.
4. Turn on the digital thermometer.
5. Place two bottles on the filling table and fill them to the top via the filling valves. As the filled bottles cool, the juice volume decreases, so the juice level in the bottles will drop slightly.

For adjusting the temperature of the pasteurizer, follow the next steps:

1. Press the SET button on the left side of the screen and hold it for 3 seconds.
2. Then use the buttons with arrows to increase or decrease the temperature.
3. After choosing the desired temperature, confirm it by pressing the SET button again.

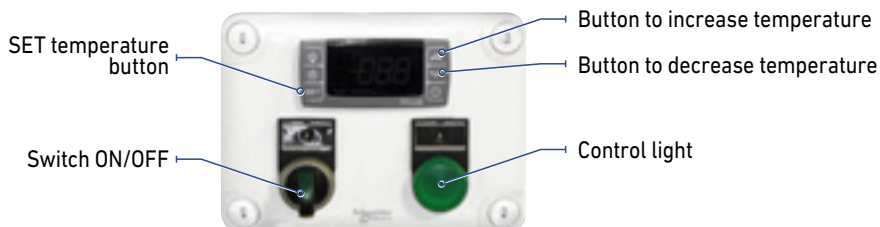


Image 3: Control panel

7.6. Pasteurization and bag-in-box filling

1. Connect the device to the mains. Turn it on by turning the switch on the electrical box. The green control light lights up as long as the level switch is active (enough water in the pasteurizer) and there are no other errors.
2. When the set temperature is reached, the green light no longer lights up. Then we can start filling the bottles or bags.
3. Fill the juice tank with juice. You can pour it up to the top of the level indicator.
4. Turn on the digital thermometer.
5. Lift the bag screw cap. Insert the bag into the prepared bag holder. Insert the screw into the slot on the shutter. Insert the filling tube into the opening of the bag. Open the faucet and fill the bag.
6. While filling, you can check the desired juice temperature with a digital thermometer. With the ball valve, you regulate the flow and thereby regulate the temperature of the juice.
7. When the desired amount of filling is reached, close the ball valve. Close the bag by pressing the screw cap.

7.7. Tasks after pasteurisation

When pasteurisation is finished, disconnect the pasteurizer from the electrical network. Cool the lower tank with the spiral and rinse the inside with cold water.

Clean the outside of the lower tank with a damp cloth. The juice tank can be completely washed with water.

After daily operation/use, clean the interior of the juice tank with a cleaning agent. If you use industrial cleaners to clean the device, they must be washed thoroughly.

Do not use a high-pressure cleaner under any circumstances.

8. TRANSPORT AND STORAGE

Transport instructions

- The pasteurizer must be disconnected from the electrical current before transport.
- The pasteurizer must not be tilted.
- Secure the pasteurizer well to prevent damage during transport.
- Attach the pasteurizer to the transport vehicle.
- The pasteurizer must not be in a room where the temperature can drop below freezing - prevent frost.

When unloading the pasteurizer, check for possible transport damage. If they occur, check with the manufacturer if the product is still safe to use.

When moving the product, be careful not to damage it.

9. INSTRUCTIONS FOR SAFE MAINTENANCE

General maintenance

Maintenance operations on the pasteurizer may only be performed by professionally qualified personnel or an authorized service department. Maintenance operations and cleaning of the pasteurizer can only be carried out in an unloaded state, when it is not connected to the electrical network. The machine must be thoroughly cleaned and dried before and after each use.

Always use appropriate tools and protective gloves during any maintenance operation.

After each maintenance operation, a function test must be performed.

Always switch off the pasteurizer and pull the plug out of the socket before cleaning. Clean the pasteurizer after use so that the juice does not stick to it and the residues in it do not dry out. For cleaning, use water and a sponge or cleaning cloth. When cleaning, use cleaning agents intended for use in the food industry.

Do not use a wire brush or other abrasive materials. When completely cleaning the pasteurizer, it must not be immersed in water, as this can cause electric shock and/or burns to the machine.

Store the cleaned and dried pasteurizer in a dry and clean place.

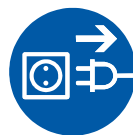
The pasteurizer is designed to require minimal maintenance. Mechanical and electrical components require regular maintenance. Periodically check the electrical conductors. Damaged parts must be replaced immediately.

Machine maintenance is extremely important to prevent personal injury or damage to the machine.

Before starting the activity with the pasteurizer, check the electrical installation and the electrical voltage.

WARNING OF GENERAL HAZARDS:

Before touching electrical components, make sure that the machine is de-energized!



The safety rules must be as follows:

- It is necessary to break the circuit.
- We must prevent the device from re-starting.
- It is necessary to follow warning signs on the device.
- The device must be de-energized.
- If we have a nearby machine connected that is under voltage, it must be separated from the pasteurizer.

10. DISMANTLING AND REMOVAL OF THE DEVICE

- The device as a whole has a service life of 15 years taking into account the instructions for safe use, maintenance and inspection. The individual components of the device have varying length of service life, so they must be replaced with new ones in the event of possible damage, wear and mechanical damage.
- Replacement can only be performed with the purchase of technically appropriate, i.e. original spare parts.
- After the expiration of the device's service life, the entire device must be disposed at the designated collection points in accordance with the classification of waste.

10.1. Prolonged non-use

1. If you do not use an already used pasteurizer for a long time, it is necessary to completely empty, clean and dry it after use.
2. Before restarting, the device must be visually inspected to ensure that no damage or malfunctions occurred during storing.
3. The device must be protected from direct sunlight, heat or UV light.
4. Make sure there is air circulation in the device. Avoid condensation.
5. Store the device indoors, preferably at around 15-25 °C.

11. DECLARATION OF CONFORMITY

EC Declaration of Conformity

IN ACCORDANCE WITH THE EC DIRECTIVE 2006/42/EC
AND THE RULES ON MACHINERY SAFETY
(OFFICIAL GAZETTE OF THE REPUBLIC OF SLOVENIA, NO. 75/08)

PRODUCER:
ZOTTEL D.O.O.
CESTA ŽALSKEGA TABORA 19
3310 ŽALEC

DECLARE WITH FULL RESPONSIBILITY THAT THE PRODUCT:

PASTEURIZER PE200

MEETS THE BASIC SAFETY AND HEALTH REQUIREMENTS OF
THE EC DIRECTIVE 2006/42/EC AND THE RULES ON MACHINERY SAFETY
(OFFICIAL GAZETTE OF THE REPUBLIC OF SLOVENIA, NO. 75/08)

FOR THE PROPER IMPLEMENTATION OF THE DESIGNATED SAFETY AND HEALTH REQUIREMENTS FROM THE EC
DIRECTIVES, THE FOLLOWING STANDARDS AND/OR TECHNICAL REGULATIONS WERE USED:

- SIST EN ISO 12100:2011, SAFETY OF MACHINERY - GENERAL DESIGN PRINCIPLES - RISK ASSESSMENT AND RISK REDUCTION
- SIST EN ISO 13857:2020, SAFETY OF MACHINES - SAFETY DISTANCES THAT PREVENT REACHING DANGEROUS AREAS WITH UPPER AND LOWER LIMBS
- EN 1672-2:2020

ŽALEC, MAY 2023

Branko Zottel

