

The background of the advertisement features a large, stylized graphic of a beer glass. The glass is filled with a golden beer and a thick white head of foam. The glass is set against a background of red and brown geometric shapes, including hexagons and squares, which create a sense of depth and structure. The overall color palette is dominated by red, brown, and gold, with white for the foam and text.

**MODULAR BEER
PASTEURIZING
SYSTEMS**

„a good basis to start...“

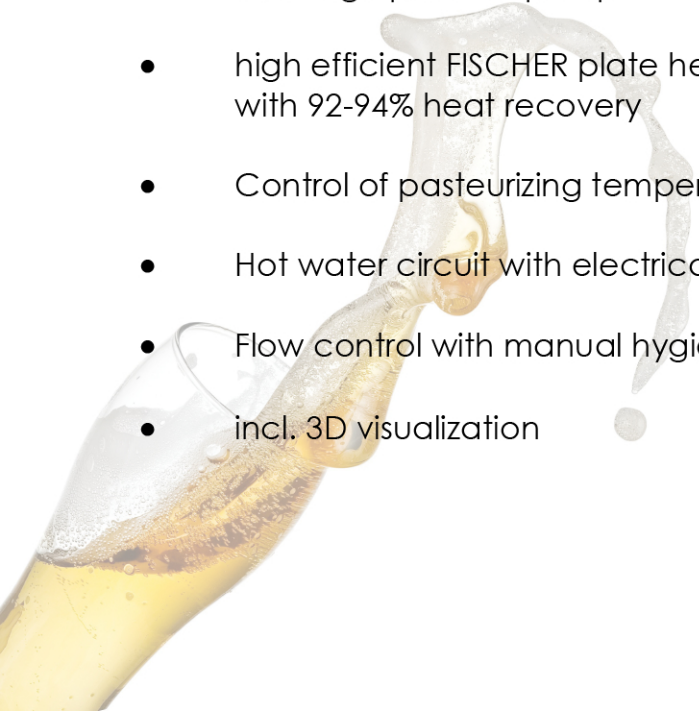
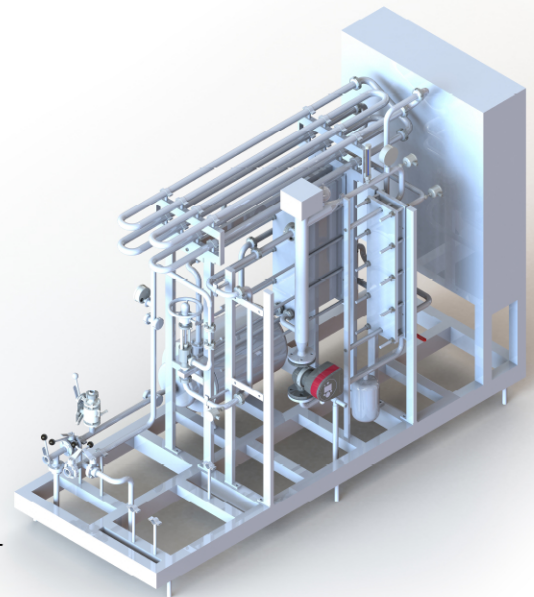
FISCHER Modular Beer Pasteurization

Our FISCHER Starter-Kit is the best functional solution for your professional entry to pasteurizing. The flash pasteurizing units are built for different flow rates and with various options and therefore tailor-made according your wishes and demands.

An individual upgrade of already existing units in the future is through the new modular design guaranteed and easy possible.

BEER FLASH MODULE Starter Package

- Flow rates:
 - 1: 500 - 1.000 l/h Beer
 - 2: 1.000 - 1.700 l/h Beer
 - 3: 1.700 - 2.500 l/h Beer
- Beer high pressure pump
- high efficient FISCHER plate heat exchanger with 92-94% heat recovery
- Control of pasteurizing temperature
- Hot water circuit with electrical heating
- Flow control with manual hygienic valve
- incl. 3D visualization

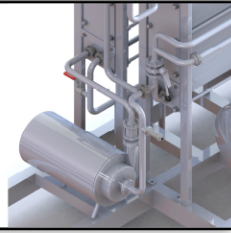


„highly individual...“

1.
OPTION

Pressure Boosting System

positive pressure difference between regenerative inlet and outlet
incl. booster pump and check valve



2.
OPTION

Beer Deep Cooling

2A

manual operated cooling

2B

controlled beer outlet temperature via control valve

2C

controlled beer outlet temperature via 3-way control valve and cooling media pump



3.
OPTION

Pasteurizing Unit Control System

3A

inductive flowmeter - IDM

3B

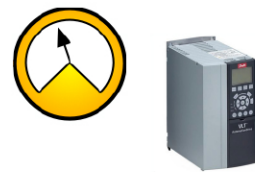
incl. automatic flow control via pneumatic control valve



4.
OPTION

Pressure Control

Control of saturation pressure via speed control of the beer high pressure pump
incl. temperature transmitter
(in combination with Option 1)



5.
OPTION

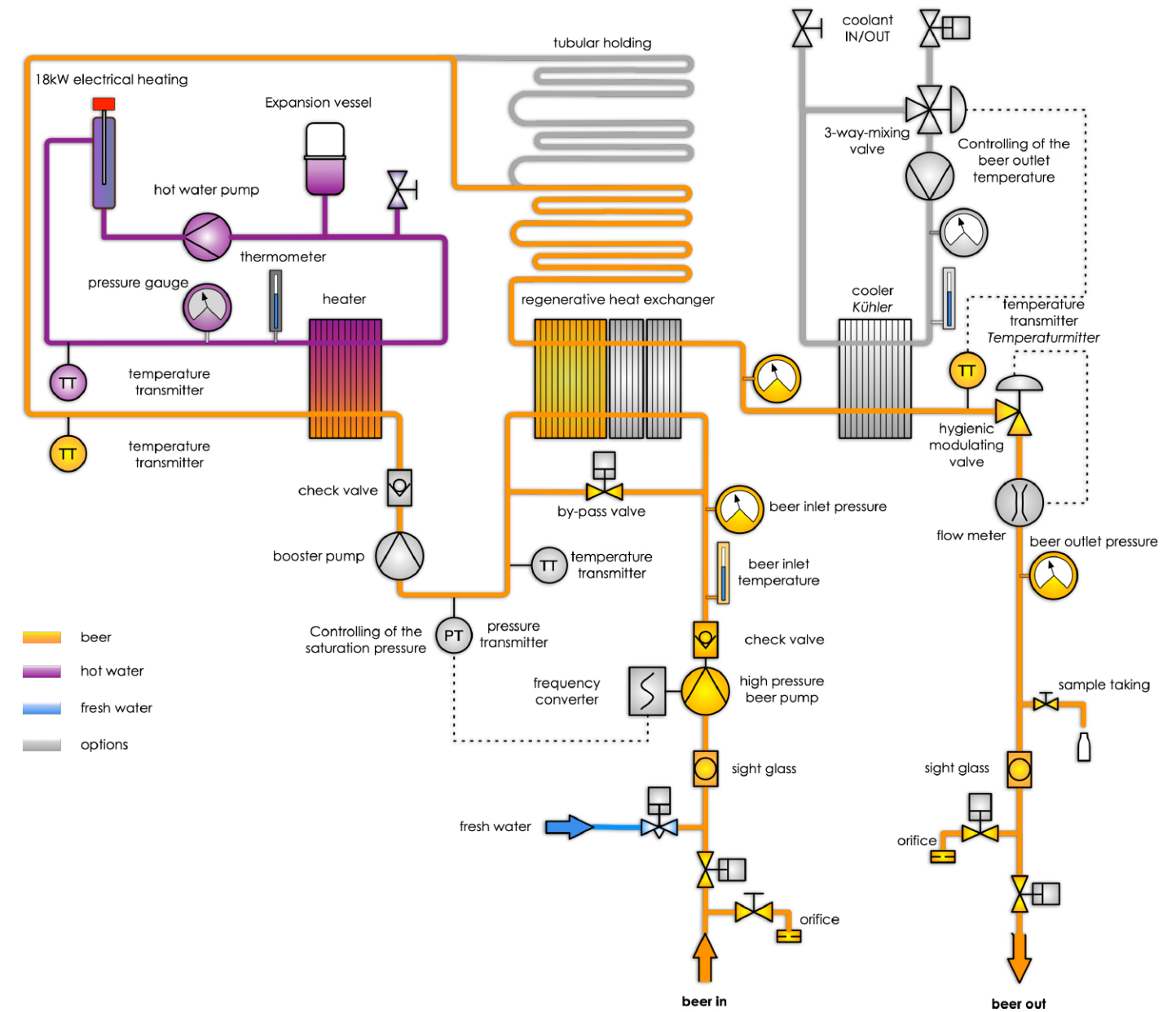
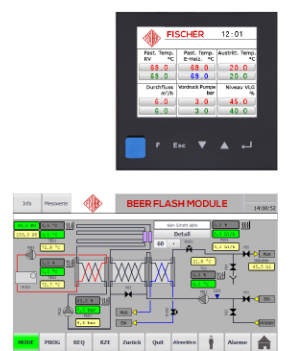
Automatization

5A

automatization via KS98 PMA controller
(in combination with Option 3B)

5B

automatization via SIEMENS SIMATIC
(in combination with Option 3B)



SCAN ME

Visit our webpage for more information about our pasteurizing plants:
www.fischer-heatexchanger.com

„quality, made in Austria..“

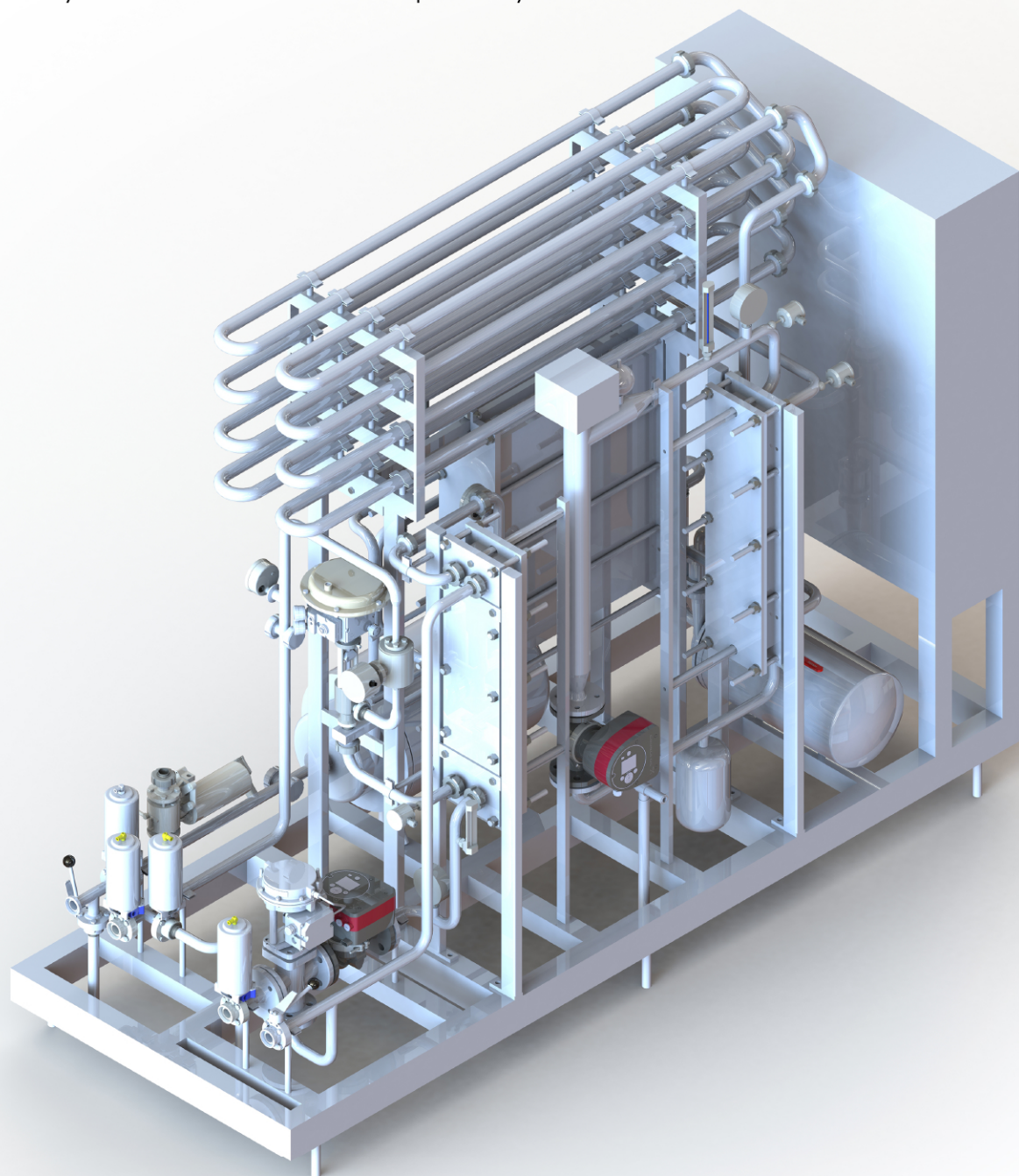
FISCHER

About us

After forming his company in Vienna in 1933, engineer Ernst P. Fischer developed the stainless steel plate heat exchanger. He was one of the first in the world to do so.

Thanks to decades of steady product development, we are able to guarantee our customers the highest in quality, precision and reliability.

We are pleased to see our products rank among the best in the international market, as a result of our constant pursuit of technical superiority, economic efficiency and environmental compatibility.



Product Portfolio:

- Plate heat exchanger
- Pasteurization systems
- Centrifugal pumps
- Hygienic control valve



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qualityaustria

ZERTIFIZIERT

ISO 9001:2015
HACCP

NR.22303/0
NR.00515/0

TÜV
AUSTRIA

ZERTIFIZIERT

ÖNORM EN ISO 3834-4
Zert.No.: HZ-02080-17-KJU

AD2000-Merkblatt HP0
Zert.No.: HZ-02081-17-KJU



Your Contact:

SCAN ME

Visit our webpage for more
information about our products:
www.fischer-heatexchanger.com

