

Tofu Steam Tunnel Pasteurizer

For more than 30 years, ANTICORO Babik has manufactured more than 120 tunnel pasteurizers for beer, soft drinks, canned foods and other products. The new unique steam tunnel is designed for continuous pasteurization of tofu products.

Tofu pasteurizer significantly increases the operational efficiency and reduces operational costs. The first tofu pasteurizer was installed in 2019, a total of 4 tofu pasteurizers have been commissioned in Europe so far.

All processes are fully automated, controlled by PLC allowing user to adjust and control operation. The pasteurization time, total processing time, temperatures, water baths levels etc. are controlled on the control panel.

Tofu products are preheated to pasteurization temperature by direct steam in robust tunnel. After temperature is kept at a stable level and actual pasteurization process takes place.

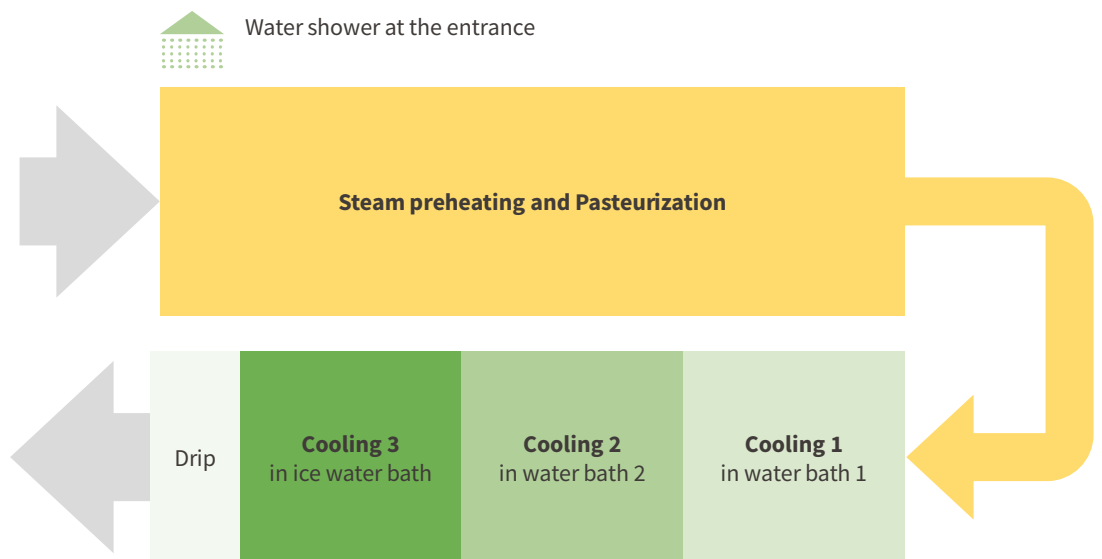
The products are then gradually cooled by immersion in 2 cold and 1 ice water baths. After cooling to the predefined temperature, the tofu products are transported to the unloader and the outfeed conveyor.

Fully
automated



*Construction of Tofu pasteurizer is very robust, all stainless steel.
Partial thermal insulation reduces the thermal energy consumption.*

Work cycle



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