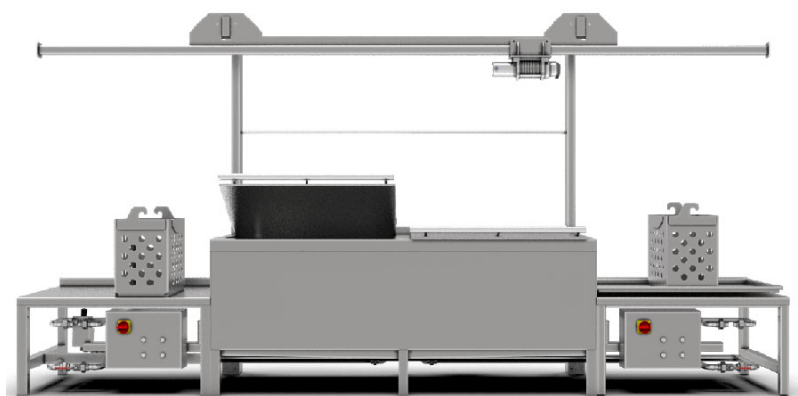


# PBA-400MG : Bottle submersible pasteuriser 2x 200 liters

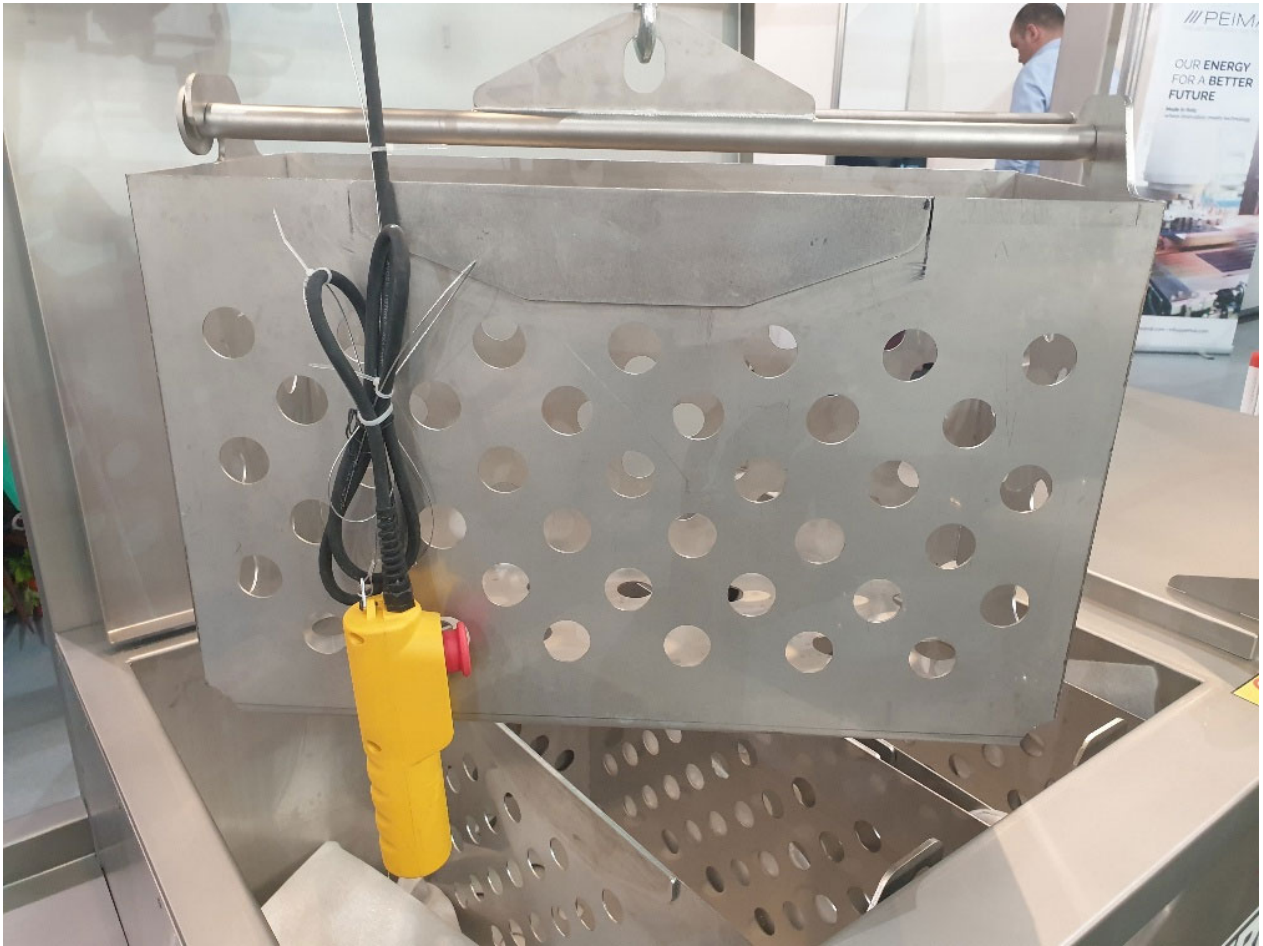
 [eshop.czechminibreweries.com/product/pba-400mg/](https://eshop.czechminibreweries.com/product/pba-400mg/)















Water Temperature °C



12 Kw  
0 - 1



0 - 1



12 Kw  
0 - 1



Heat









€ 12500 – € 13290 excluding tax

Perfect solution for the small to medium sized beer or cider producers. The PBA-400MG is a water bath-based pasteuriser that uses an electrically heated water system to heating of filled and closed bottles to the desired pasteurisation temperature. Pasteurizing capacity up to 400pcs of 1-liter bottles per hour (two batches per 200 bottles). Real capacity depends on the bottles shape and their volume.

The PBA-400MG pasteuriser is an ideal solution for pasteurising of cold-filled bottles. It has a capacity of 2x 200 liters (approximately 200pcs x 1 litre bottles per batch or greater capacity for smaller bottles). The bottles are manually placed into steel box and then they are dived in the hot water bath (using the crane integrated). You can set the pasteurisation temperature and time via a digital display. Then bottles are moved from the hot water bath into the second bath with cold water that cools the bottles to final temperature. The pasteurize process is semiautomatically controlled.

The second bath can be used either for the cooling the bottles after the heating or as the secondary heating bath without the cooling cycle.

Clear selection

SKU: PBA-400MG Category: PBA : Submersible pasteurizers Tags: Juice, Beer, Cider, Water, pasteurisers



- [Description](#)
- [Additional information](#)
- [Reviews \(0\)](#)

## Description

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Perfect solution for the small to medium sized beer or cider producers. The PBA-400MG is a water bath-based pasteuriser that uses an electrically heated water system to heating of filled and closed bottles to the desired pasteurisation temperature. Pasteurizing capacity up to 400pcs of 1-liter bottles per hour (two batches per 200 bottles). Real capacity depends on the bottles shape and their volume.

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The second bath can be used either for the cooling the bottles after the heating or as the secondary heating bath without the cooling cycle.

### The set includes :

- Pasteurizer with two baths (2x 200 liters)
- 6pcs of the steel submersible boxes for bottles
- Lifting electric motor crane with guide rail for easy handling with the steel boxes

### Optional equipment :

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Description	PBA-400MG-SV : the short version	PBA-400MG-LV : the long version
Steel tables for temporary putting and easy handling with the boxes	+ 540 Eur / 2 pcs	Included in price
Enlarged crane line with overlaps above both table	+ 140 Eur / set	Included in price
Both baths equipped with the heating system (+24kW)	+ 790 Eur / set	+ 790 Eur / set
Additional steel submersible boxes for bottles	+ 950 Eur / pc	+ 950 Eur / pc

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**Basic version without the stainless steel tables and with one heated bath:**

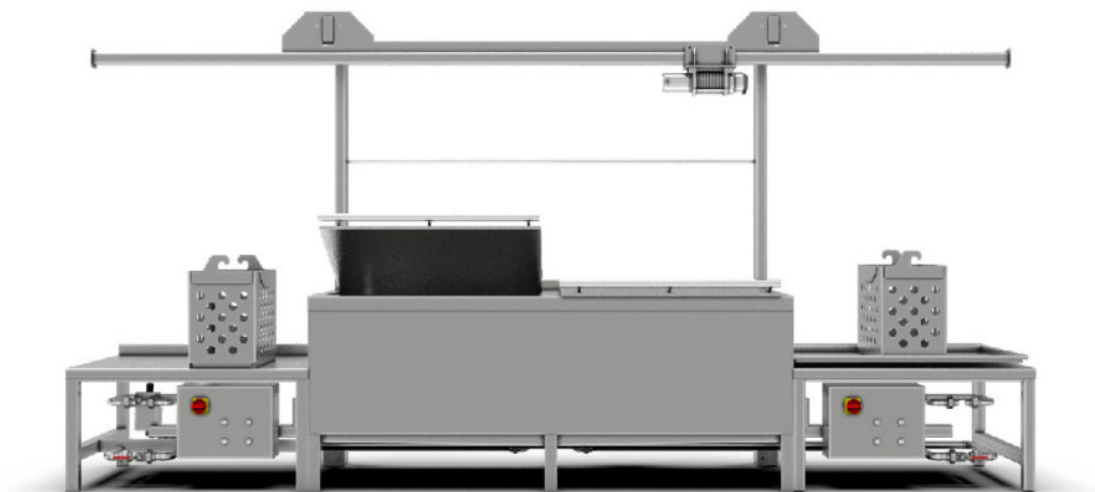
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## Expanded version with the stainless steel tables and two heated baths :

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### Key Features:

- All stainless steel construction
- Programmable pasteurisation temperature and time via a digital display panel

### Specification:

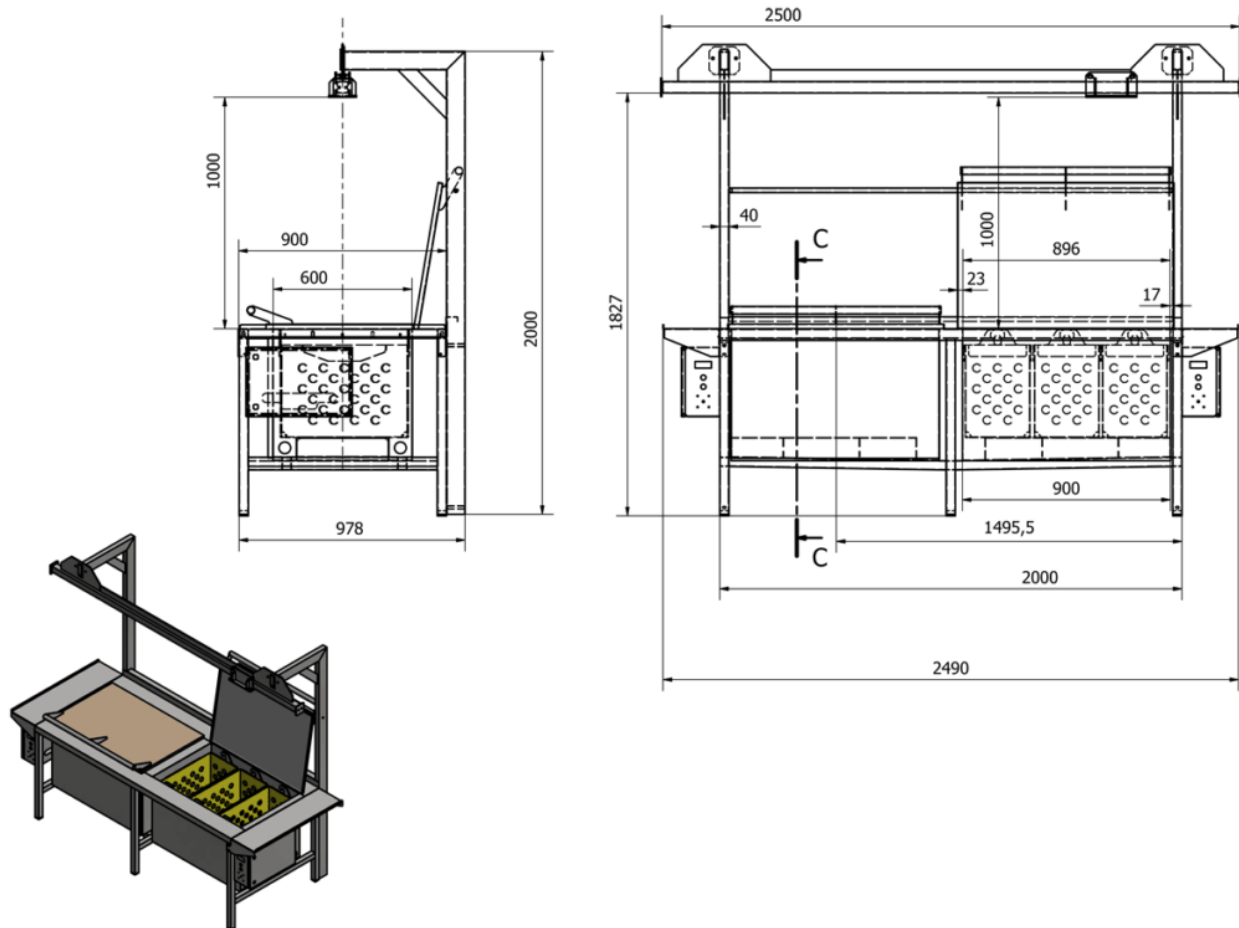
Dimensions – the short version (mm)	<p>Assembled machine :</p> <p>length ... 2510 mm width .... 1000 mm height ... 2050 mm</p> <p>Transporting dimensions :</p> <p>length ... 2500 mm width .... 1000 mm height ... 2000 mm</p> <p>weight: 270kg + 30kg (pallet) = 300 kg</p>
Dimensions – the long version (mm)	<p>Assembled machine :</p> <p>length ... 4010 mm width .... 1000 mm height ... 2050 mm</p> <p>Transporting dimensions :</p> <p>length ... 2500 mm width .... 1000 mm height ... 2000 mm</p> <p>weight: 300kg + 30kg (pallet) = 330 kg</p>
Capacity	up to 400 one litre bottles per hour (two batches per 200 bottles 1L)
Electrical supply	400V/32A/24kW three phases 50 Hz / IP65 protection
Heating Power	24 kW
Weight	265 kg

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**Dimensions of the pasteuriser without the stainless steel tables (standard version) :**

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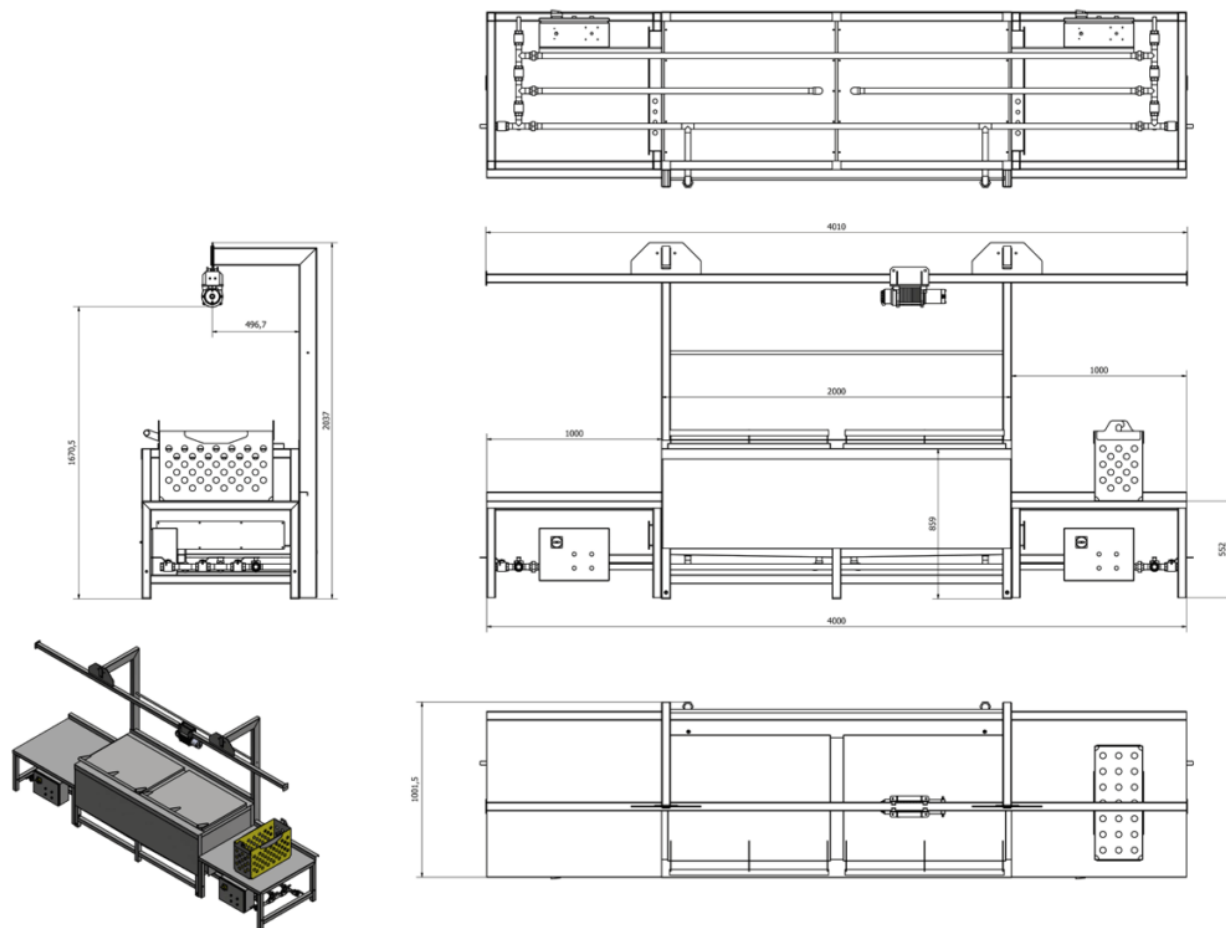




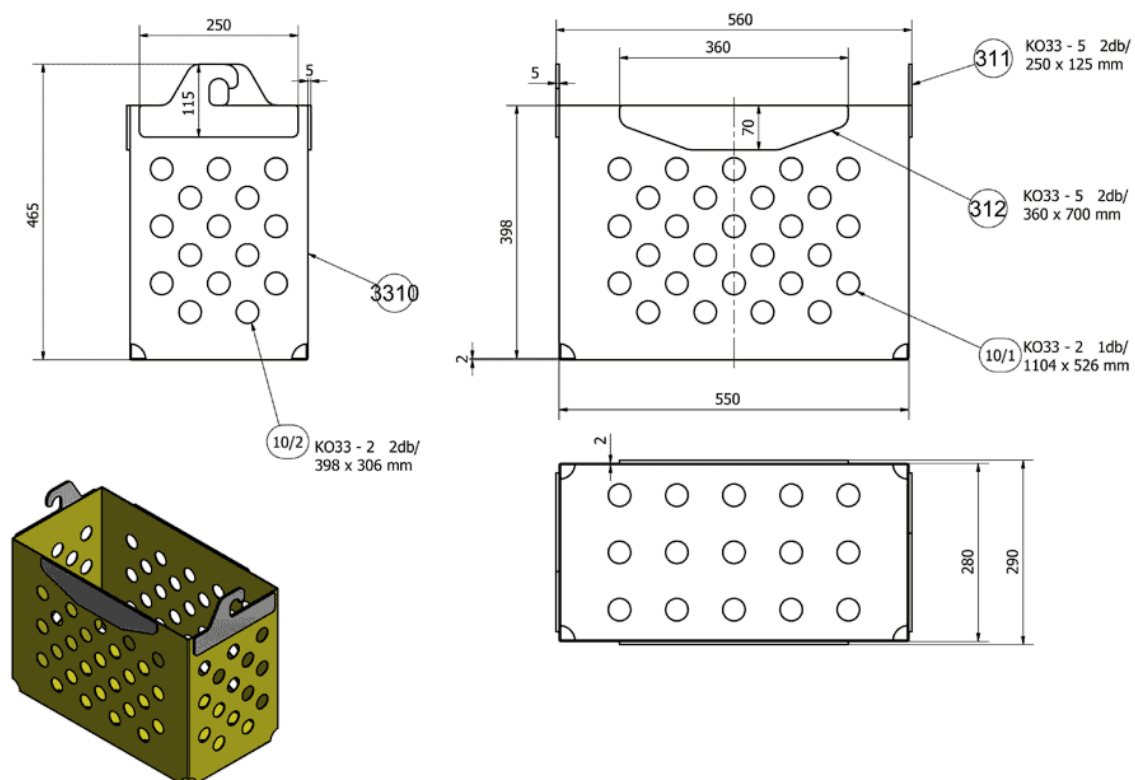

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**Dimensions of the pasteuriser with two stainless steel tables (optional version) :**

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### Dimensions of the steel submersible box for bottles :





## Additional information

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<b>Weight</b>	330 kg
<b>Dimensions</b>	2500 × 1000 × 2000 mm
<b>Version</b>	Short version, Long version

Only logged in customers who have purchased this product may leave a review.

## Related Products

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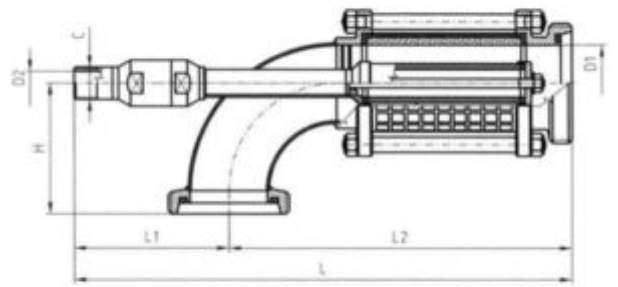
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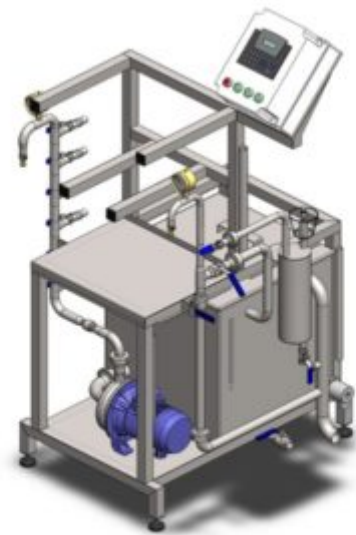


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