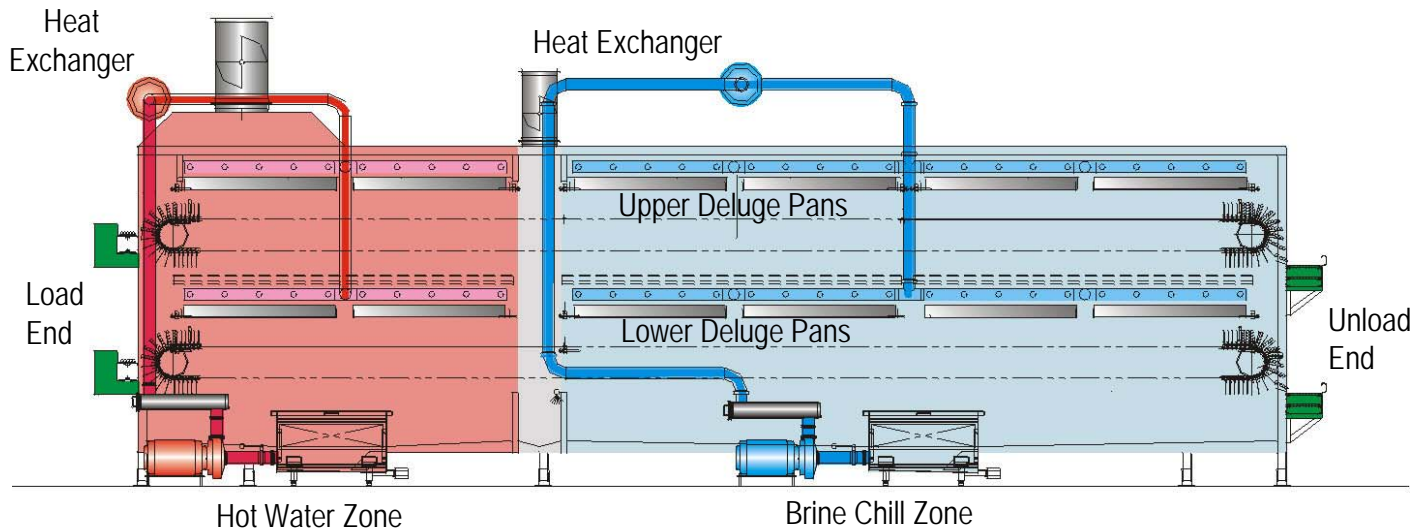


# In-Package Pasteurization - Frankfurters



## IMPROVE FOOD SAFETY

- Destroy pathogens effectively
- Extend refrigerated shelf life

## EFFECTIVE COOK / CHILL TREATMENT

- Precise control over each package
- Custom designed to your specified process

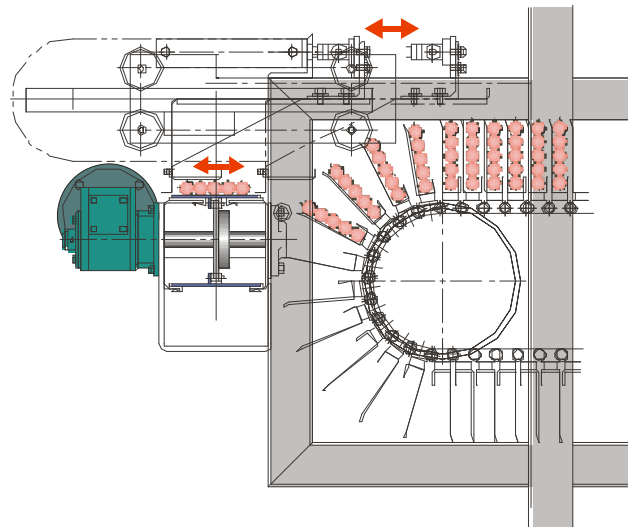
## MINIMIZE FLOOR SPACE

- Utilize multiple levels
- Flexible to design for alternate layouts

## FULLY AUTOMATED

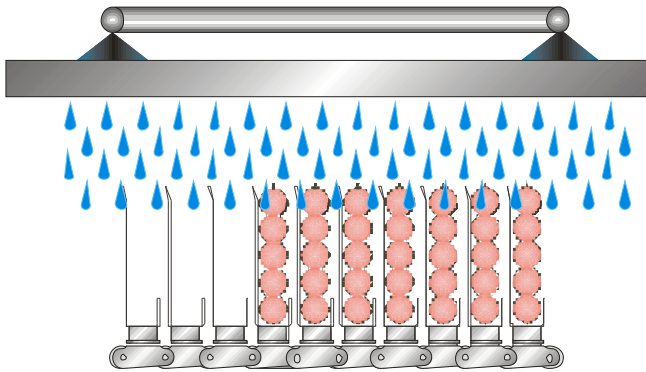
- No additional labor required
- Integrated into your process and packaging line
- Maintain product orientation

## AUTOMATED PRODUCT LOADING



# In-Package Pasteurization – Frankfurters

## EFFICIENT CARRIER DESIGN



## PRODUCTION CAPACITIES\*\*

Product Diameter	Lbs / Hr	Unit Size		
		Width	Length	Height
20 mm	8,400	12'-0"	37'-9"	9'-10"
24 mm	8,400	12'-0"	37'-9"	9'-10"
26 mm	9,000	12'-0"	37'-9"	9'-10"

\*\* Based on hot water pasteurization and brine chilling; single-layer packages.

- Ensures effective treatment on all areas of every package
- Maximizes density; minimizes floor space

## ESTABLISHED PROCESS FOR FRANKFURTERS

Product	Layer	Surface Temperature (°F) Between Links	Hot Water 195°F	Brine Chill 16°F
8/1 lb. (24 mm) 10/1 lb. (20 mm)	Single (24 mm) Single (20 mm)	161	9 minutes 8 minutes	16 minutes 16 minutes
8/1 lb. (24 mm) 10/1 lb. (20 mm)	Double (42 mm) Double (38 mm)	161	25 minutes 25 minutes	40 minutes 40 minutes

## SINGLE-LAYER FRANK PASTEURIZATION

*Product Diameter: 20mm Package Dimensions: 20mm x 157mm  
Heat: 195° F. water Chill: 16° F. brine*

