

Pure Steam Pasteurizers



- **Top Quality Components**

Garrouette's extensive processing experience and top quality construction means one thing for you, years of trouble-free dependable use.

- **Heavy Duty Construction**

Garrouette's Pure Steam Pasteurizers feature fully welded, all stainless steel construction.

- **Fully Insulated**

The entire pasteurization chamber is insulated for maximum efficiency, yet complete access is given with easy to open doors throughout the length of the unit.

- **Sanitary Design**

Garrouette's Pure Steam Pasteurizers have a very sanitary design and fabrication.

- **Easy Operation**

The heavy duty construction, coupled with very few moving parts, makes this machine easy to clean, and even easier to maintain.

Pasteurizes Products Without Damaging Delicate Surfaces

The Garrouette Pure Steam Pasteurizer is the best choice for processing delicate or degradable items. Products like pasta (filled or unfilled), potato products, or seafood are easily processed; never damaging their delicate surfaces.

Additionally, these steam processors are used for **surface pasteurization of fruits and vegetables**. This thermal process to the outer surface enhances food safety without affecting the sensory qualities of the food.

Also available is the Garrouette Product Dryer. The dryer is placed in-line after the pasteurizer to ensure a relatively dry product prior to refrigerating or freezing. This dryer is recommended for pasta processing.



GARROUTTE
Food Processing Systems

Waterfall Pasteurizers



- **Sanitary Design**

Garroutte's Waterfall Pasteurizers feature a super sanitary design, with fully welded stainless steel construction.

- **Efficient & Cost Effective**

Using a combination of submersion and waterfall agitation in both the pasteurizer and the hydrochiller, you can be sure your product is being pasteurized and cooled in the most efficient and cost effective method available.

- **Easy to Clean**

These pasteurizers feature easy open, fully insulated doors that provide for ease of cleaning.

- **Top Quality Components**

Garroutte's Waterfall Pasteurizers are always built with top quality components, rated for food plant conditions.

- **Dependable Operation**

This machine has become the industry standard for efficient, dependable operation. With very few moving parts and Garroutte's time-tested design, this pasteurizer is the answer you've been looking for.

Dependable Pasteurization and Efficient Cooling

The Garroutte Waterfall Pasteurizer is your solution for a large variety of foods or specialty drinks. Soups, sauces, prepackaged foods, even raw vegetables or seafoods can be quickly and dependably pasteurized.

When coupled with the Garroutte Waterfall Hydrochiller, this system will pasteurize your product then immediately chill it to an acceptable temperature, retaining color, texture, and taste.

In keeping with our tradition of building the most cost effective equipment available, we always use the most efficient energy transfer methods. Our pasteurizer is heated by Direct Steam Injection, unlike a heat exchanger that is normally rated at 75% efficient (25% BTU loss in transfer), Direct Steam Injection is 100% efficient (no BTU loss in transfer), all the steam generated into the system is used in the pasteurizer. This means a 25% savings in energy over traditional heating methods.



GARROUTTE

Food Processing Systems

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