

**PROJECT PLANNING · DEVELOPMENT & CONSTRUCTION · MANUFACTURE · AFTER SALES**

MORE THAN 50 YEARS OF EXPERIENCE



## **QUESTIONNAIRE ON OPTIONS CHAMBER PASTEURIZERS:**

### **Your contact details:**

|                       |  |
|-----------------------|--|
| Company               |  |
| Street / house number |  |
| Postal code / city    |  |
| Contact person        |  |
| Position              |  |
| Date                  |  |

Select the desired options for your chamber pasteurizer on the following pages and please send the completed form to:

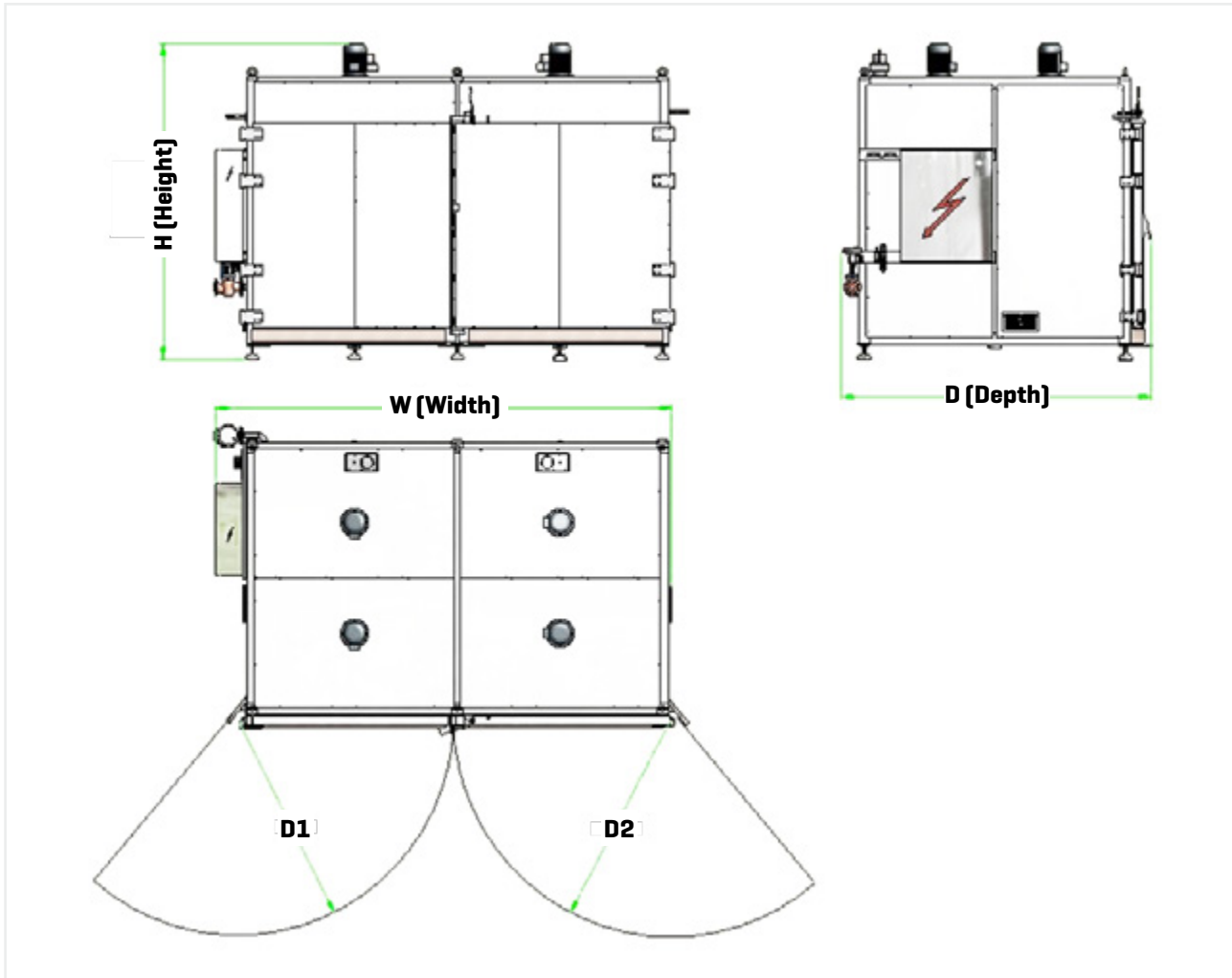
**[info@rico-maschinenbau.de](mailto:info@rico-maschinenbau.de)**

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## 1 Outer dimensions pasteurizers:



## 1.1 Outer dimensions\* Euro pallet

| Pasteurizer type         | W     | H     | D     | D1    | D2    |
|--------------------------|-------|-------|-------|-------|-------|
| <b>1 x 1 Euro pallet</b> | 1,900 | 3,500 | 1,900 | 1,520 | X     |
| <b>2 x 1 Euro pallet</b> | 3,000 | 3,500 | 1,900 | 2,120 | x     |
| <b>2 x 2 Euro pallet</b> | 3,000 | 3,500 | 3,200 | 2,120 | x     |
| <b>2 x 3 Euro pallet</b> | 3,000 | 3,900 | 4,500 | 2,120 | x     |
| <b>2 x 4 Euro pallet</b> | 3,000 | 3,900 | 6,200 | 2,120 | x     |
| <b>3 x 1 Euro pallet</b> | 3,700 | 3,500 | 1,900 | 1,760 | 1,760 |
| <b>3 x 2 Euro pallet</b> | 3,700 | 3,500 | 3,200 | 1,760 | 1,760 |
| <b>3 x 4 Euro pallet</b> | 3,700 | 3,900 | 6,200 | 1,760 | 1,760 |
| <b>4 x 1 Euro pallet</b> | 4,550 | 3,500 | 1,900 | 2,320 | 2,320 |
| <b>4 x 2 Euro pallet</b> | 4,550 | 3,500 | 3,200 | 2,320 | 2,320 |
| <b>4 x 3 Euro pallet</b> | 4,550 | 3,900 | 4,500 | 2,320 | 2,320 |

## 1.2 Outer dimensions\* Brewery pallet

| Pasteurizer type            | W     | H     | D     | D1    | D2    |
|-----------------------------|-------|-------|-------|-------|-------|
| <b>2 x 1 Brewery pallet</b> | 3,200 | 3,500 | 1,900 | 2,400 | X     |
| <b>2 x 2 Brewery pallet</b> | 3,200 | 3,500 | 3,200 | 2,400 | x     |
| <b>2 x 3 Brewery pallet</b> | 3,200 | 3,900 | 4,500 | 2,400 | x     |
| <b>2 x 4 Brewery pallet</b> | 3,200 | 3,900 | 6,200 | 2,400 | x     |
| <b>3 x 1 Brewery pallet</b> | 3,900 | 3,500 | 1,900 | 1,900 | 1,900 |
| <b>4 x 1 Brewery pallet</b> | 4,700 | 3,500 | 1,900 | 2,500 | 2,500 |
| <b>4 x 2 Brewery pallet</b> | 4,700 | 3,500 | 3,200 | 2,500 | 2,500 |

\* approx. outer dimensions [mm]

## 2.1 Electrical connections Euro pallet 3 x 400 V

| Pasteurizer type         | max. power [kW] | Number of fan wheels | Backup fuse [A] | Supply line cross-section* [mm <sup>2</sup> ] | Steam consumption per throughput [kg] |
|--------------------------|-----------------|----------------------|-----------------|---|---------------------------------------|
| <b>1 x 1 Euro pallet</b> | 9               | 1                    | 25              | 5 x 4   | 80                                    |
| <b>2 x 1 Euro pallet</b> | 9               | 1                    | 25              | 5 x 4   | 100                                   |
| <b>2 x 2 Euro pallet</b> | 17              | 2                    | 35              | 5 x 6   | 200                                   |
| <b>2 x 3 Euro pallet</b> | 25              | 3                    | 50              | 5 x 10  | 240                                   |
| <b>2 x 4 Euro pallet</b> | 34              | 4                    | 63              | 5 x 16  | 420                                   |
| <b>3 x 1 Euro pallet</b> | 17              | 2                    | 35              | 5 x 6   | 160                                   |
| <b>3 x 2 Euro pallet</b> | 25              | 3                    | 50              | 5x10  | 240                                   |
| <b>3 x 4 Euro pallet</b> | 50              | 6                    | 80              | 5 x 25  | 550                                   |
| <b>4 x 1 Euro pallet</b> | 17              | 2                    | 35              | 5 x 6   | 200                                   |
| <b>4 x 2 Euro pallet</b> | 34              | 4                    | 63              | 5 x 16  | 420                                   |
| <b>4 x 3 Euro pallet</b> | 50              | 6                    | 80              | 5 x 25  | 550                                   |

## 2.2 Electrical connections Brewery pallet 3 x 400 V

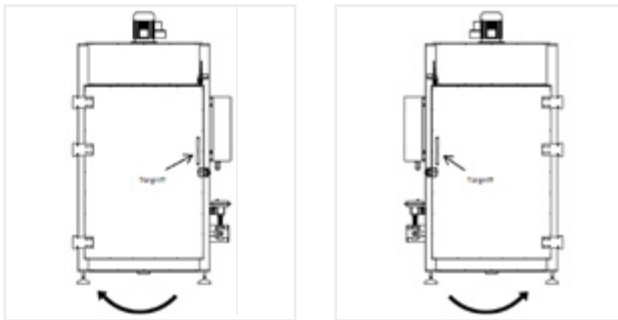
| Pasteurizer type            | max. power [kW] | Number of fan wheels | Backup fuse [A] | Supply line cross-section* [mm <sup>2</sup> ] | Steam consumption per throughput [kg] |
|-----------------------------|-----------------|----------------------|-----------------|---|---------------------------------------|
| <b>2 x 1 Brewery pallet</b> | 9               | 1                    | 25              | 5 x 4   | 100                                   |
| <b>2 x 2 Brewery pallet</b> | 17              | 2                    | 35              | 5 x 6   | 200                                   |
| <b>2 x 3 Brewery pallet</b> | 34              | 4                    | 63              | 5 x 16  | 240                                   |
| <b>2 x 4 Brewery pallet</b> | 34              | 4                    | 63              | 5 x 16  | 420                                   |
| <b>3 x 1 Brewery pallet</b> | 17              | 2                    | 35              | 5 x 6   | 160                                   |
| <b>4 x 1 Brewery pallet</b> | 17              | 2                    | 35              | 5 x 6   | 200                                   |
| <b>4 x 2 Brewery pallet</b> | 34              | 4                    | 63              | 5 x 16  | 420                                   |

\* Guide value depending on type of installation and length [see DIN tables].

### 3 Door options:

#### Swinging door [standard]

► for all pasteurizers 1s and 2s

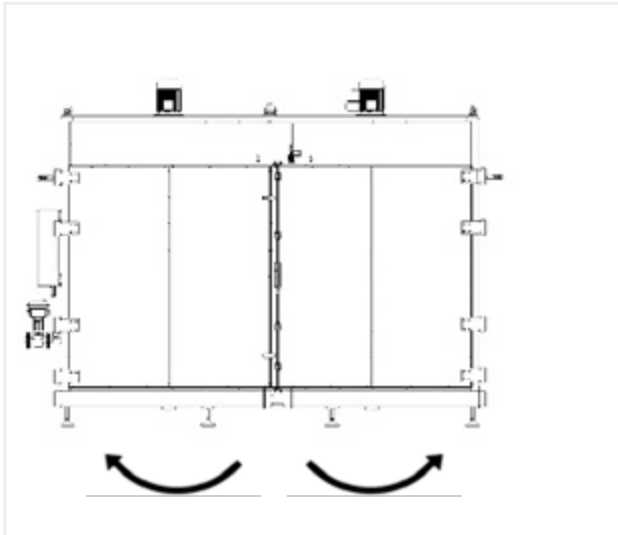


Door opens left

Door opens right

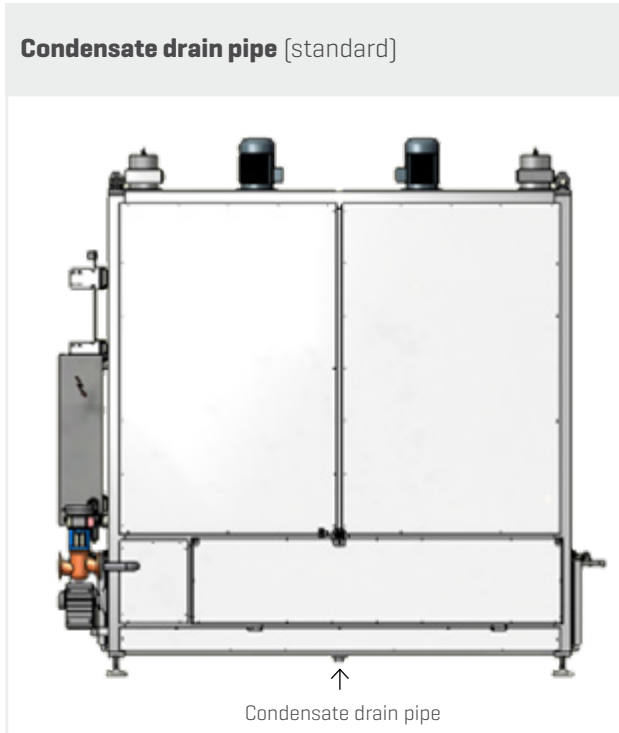
#### Double swing door [standard]

► for all pasteurizers 3s and 4s

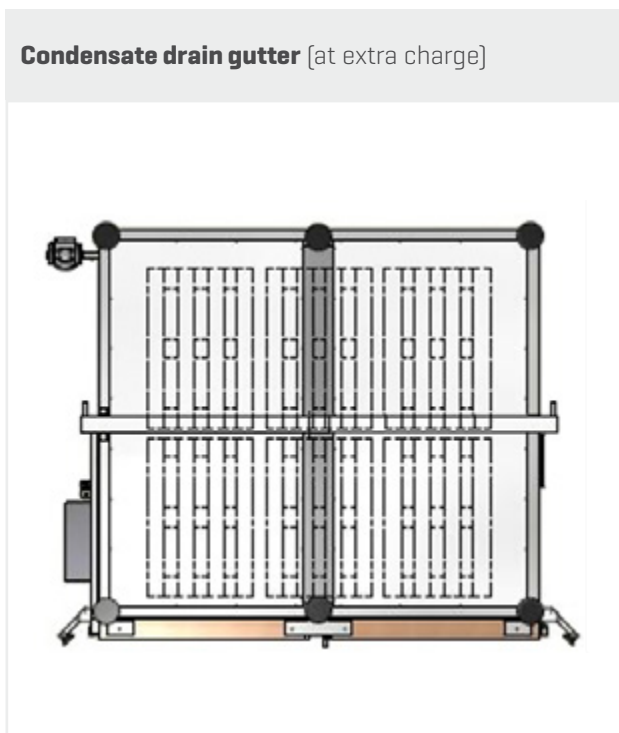


#### Lifting gate motorized [at extra charge]

## 4 Condensate drain pipe:



- ▶ Ø 140 x 3 mm  
for all pasteurizers 1s and 2s
- ▶ Ø 60 x 3 mm  
for all pasteurizers 3s and 4s



- ▶ Ø 40 x 3 mm

## 5 Line up:

**In the building** [standard]

**Outside building** [at extra charge]

Please add sketches of the cable route and length.

## 6 Placement:

**Fixed:**

Machine feet  
[standard]

**Flexible:**

Rollers with flexible steam hose, possible  
up to max. pasteurizer 2 x 2 [at extra charge]

## 7 Roller carriage for loading the rear row of pallets:

The roller carts are necessary when the stacker cannot load the front and rear pallets into the pasteurizer at once.

Loading with forklift truck  
**1 pallet each**

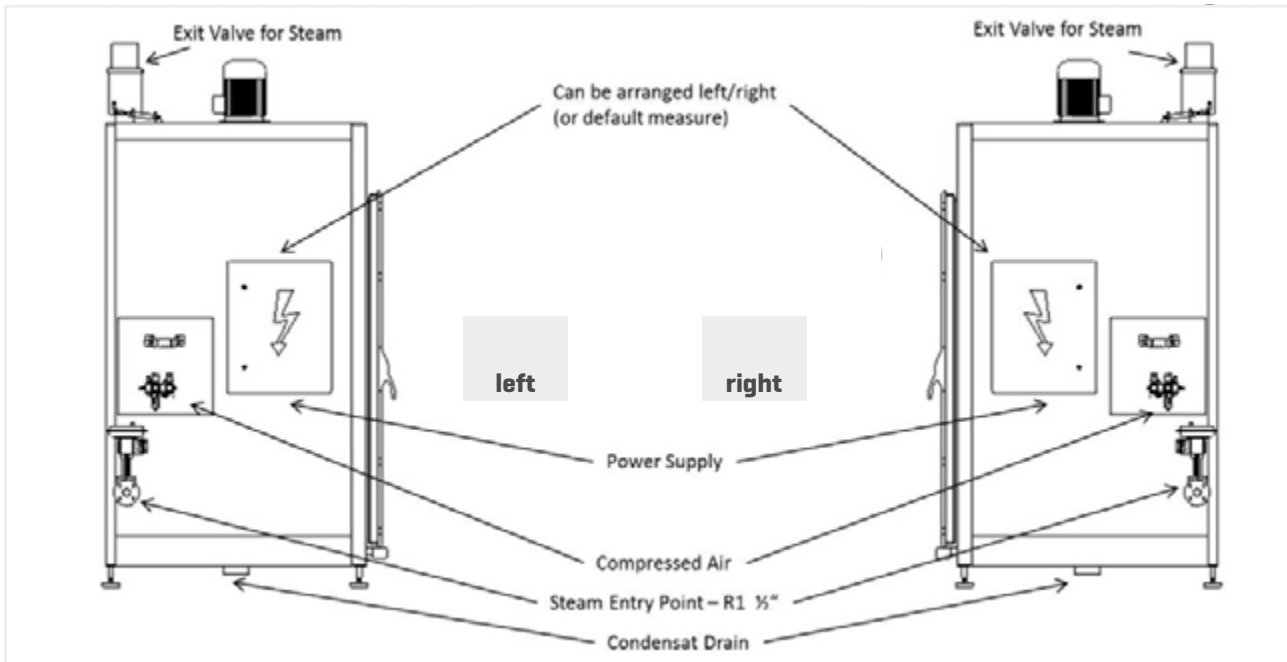
Loading with forklift  
**several pallets at the same time**

Pallets side by side

Pallets one after the other

## 8 Media supply position:

Control panel included [integrated in the control cabinet] / power connection / compressed air connection / steam connection



### 8.1 Redundant temperature measurement:

Be sure to include bottles as well as barrel drawings!

1 piece temperature sensor [standard]

Additional temperature probes according to bottle/barrel drawings [at extra charge]

### 8.2 Data logging for quality management:

#### Standard data logger

with storage of pasteurization data on a USB stick.

#### Comfort data logger

with storage of pasteurization data on USB stick and on network drive [at extra charge]



### 8.3 Power supply to be provided by the customer:

Mains:  
TN-S [TN-C-S] with loadable neutral  
conductor

Other:

### 8.4 Additional options:

Current measurement

Additional temperature sensors in special length

Steam flow rate measurement

Steam pressure reducer

Steam generator

Other:

## 9 Remote maintenance via Talk2M und eWon:

Customer uses **dhcp-server**?

**yes**



**No information is needed.**

**no**



**Needed information:**

IP address for vpn adapter

Subnetmask

Gateway

DNS server

Alternative DNS server

Customer uses a **proxyserver**:

**yes**



**Needed information:**

IP adress of Proxyserver

Portnumber of Proxyserver

Username

Password

**no**



**No information is needed.**

**Wireless Lan** available:

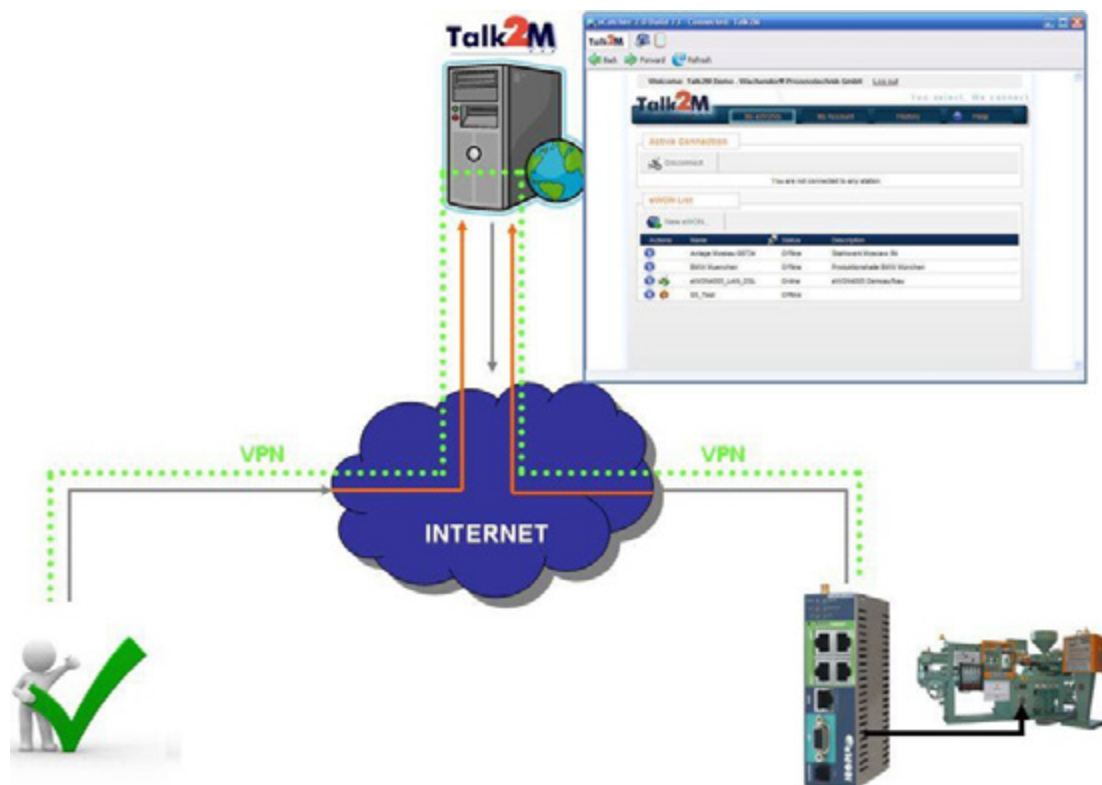
**yes**

**no**

## 9 Remote maintenance via Talk2M und eWon:

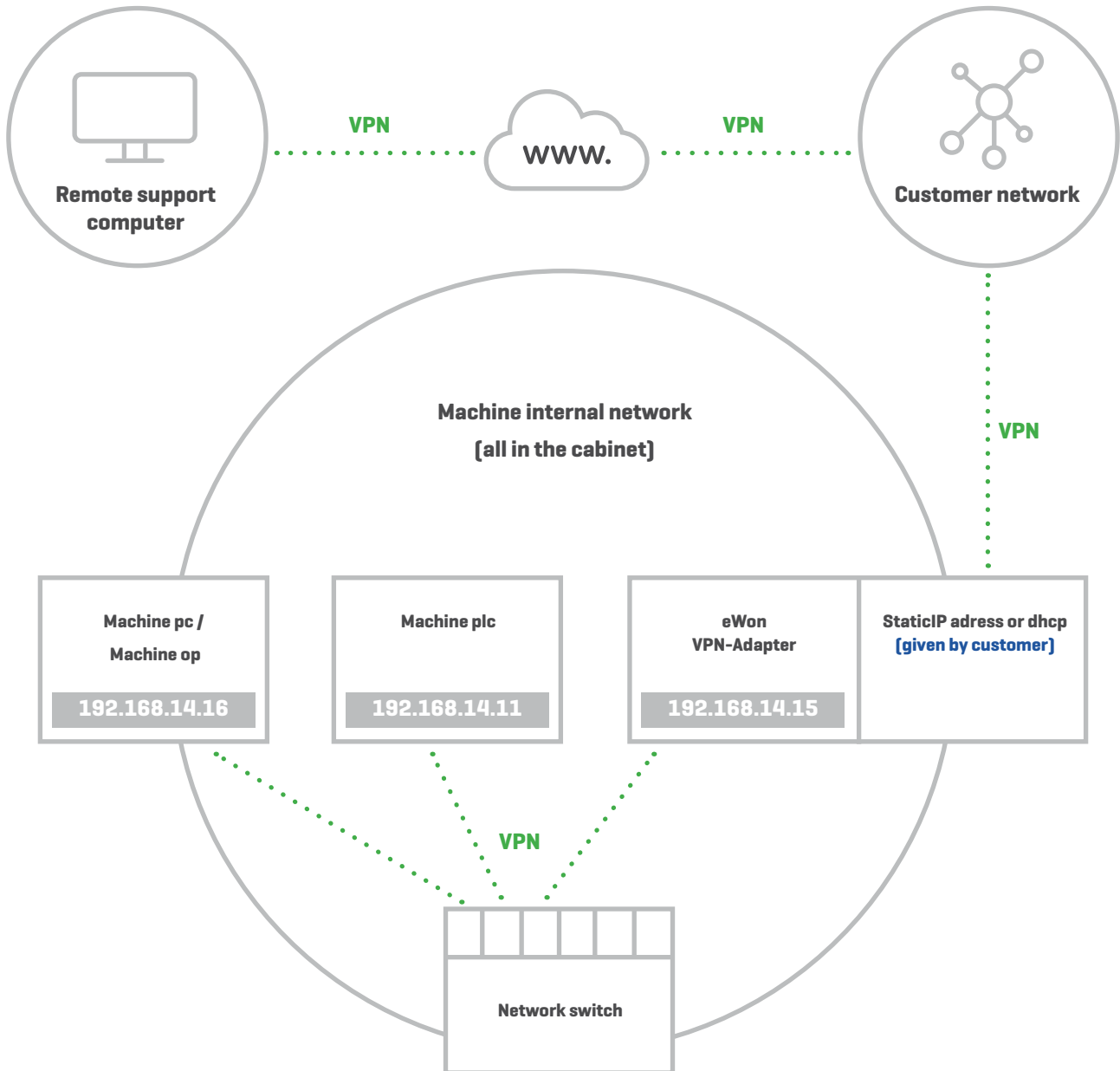
### How does Talk2M with eWon work?

- ▶ Talk2M comprises connectivity services based on a hosted web application designed to connect users to their machines via the Internet. This hosted application acts as a broker and relays the communications originated by the users to their machines. It is intended to be used in the industrial automation sector.
- ▶ Talk2M uses virtual private networks [VPNs] and tunneling. Talk2M accepts connections from users as well as from their machines, so both parties can exchange data using tunneling technology.
- ▶ Talk2M tunnels are initiated by eWON industrial routers and use only outgoing connections. No incoming connections are made [in other words, the Talk2M server does not initiate tunnels], so no ports need to be enabled in your corporate firewall for incoming connections. In addition, Talk2M is designed to be minimally intrusive. This means that it tries to use outgoing ports that are already enabled, which are usually the HTTP port [80] and the related secure HTTPS port [443].
- ▶ The information exchanged during the communication is encrypted [SSL 128 bits] and only authenticated users can connect to the eWON.



## 9 Remote maintenance via Talk2M und eWon:

Example for an ip configuration of a stand alone machine with eWon



Send the completed form to:

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