

OVOPRO

EGG PROCESSING PERFECTION

OVOPRO SHOCK

‘Combined homogenizing and heating by means of cavitation’

- **Accurate final heating without ‘surface-to-surface’ heat exchange.**
 - **Allows pasteurization at high temperatures for extended periods of time without cleaning.**
 - **Produces a superior homogenized product with the best functional properties.**
 - **Can create an extra bacterial count reduction.**
 - **Reduces the amount of energy required to pasteurize.**
 - **Saves water, chemicals and labor.**
 - **Capacities: from 600 till 20.000 liters per hour.**

