

Pasteurizer user's Guide



1. Parameter

Model	Pow er	Heat Power	Volum e	Sterilizing time	Motor speed	Sterilizing Temp.	Dimensions (cm)	N.W. (kg)
KP-13	110V/ 220V / 50Hz6 0Hz	1.2kw	13L	40mins/ batch	110rpm	60-85°C	47.5*63.5*48	25
KP-36	220V/ 50Hz	3.0KW	36L	40mins/ batch	1420rp m	60-85°C	57.5*59*130	90

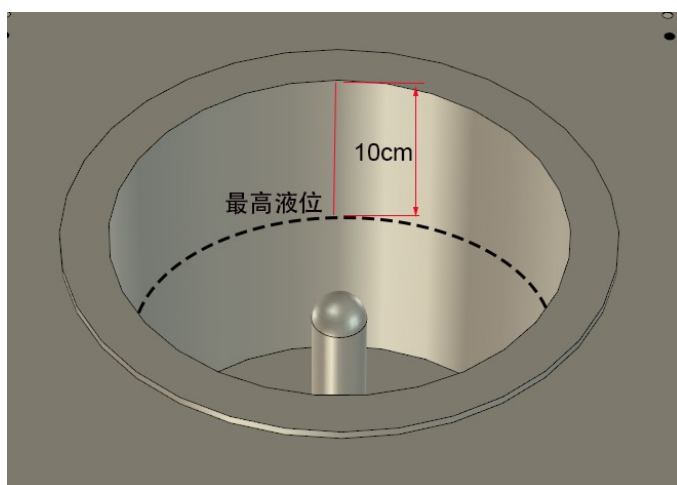
Note: For heated liquids, the concentration should not be too high. The solid content in the liquid should not exceed 45%. Otherwise, it is likely to cause the bottom of the cylinder to burn. When the liquid concentration is high, the heating temperature must not exceed 65°C.

2. exploded view



1	outlet valve	4	beater
2	handle	5	cover
3	Control panel		

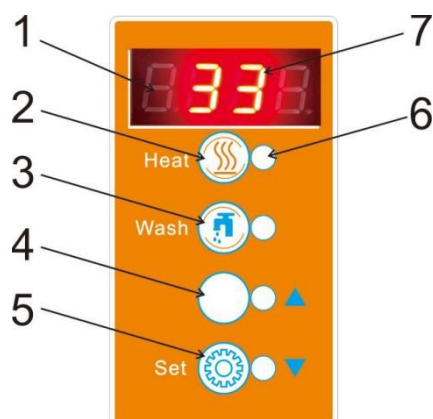
3. Operating



Max level

Pay Attention: Don't heat no raw liquid! The machine dry!

Control panel



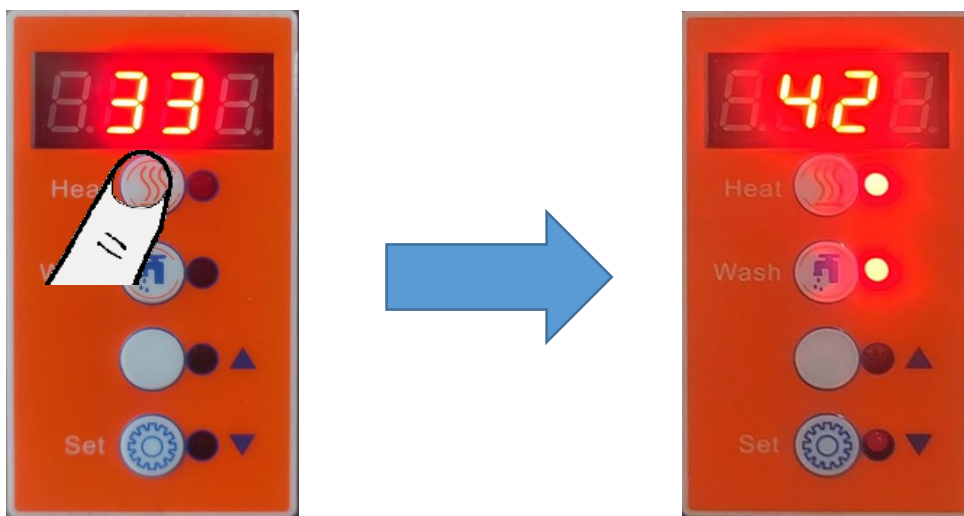
1. LED display

2. Heat key

3. Wash key
4. Increase temperature key
5. Reduce temperature/ set temperature key
6. Operating status signal light

Operating

1) press the key“Heat”, the machine starts heating up, and meanwhile the beater run, and operating status signal light is on.



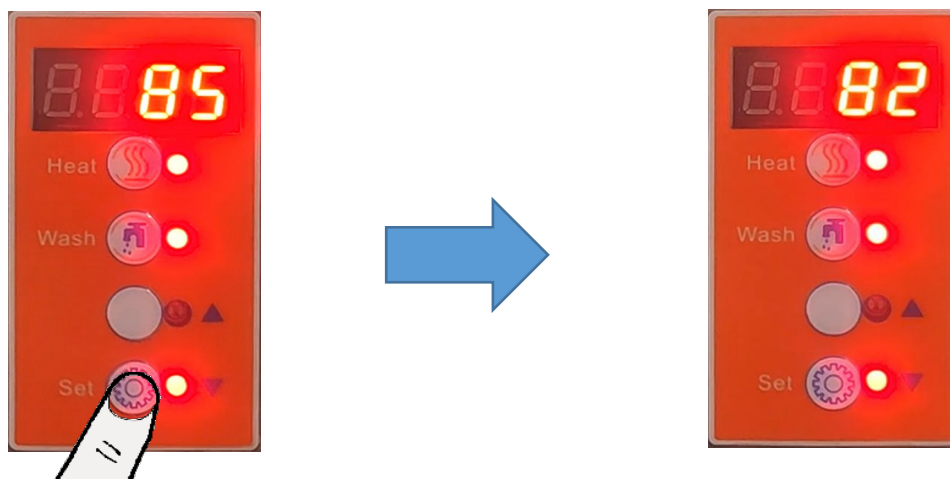
2) press the “Heat” again, the machine stop.

3) Press the “Wash”, the beater run. Press “Wash” again, the beater stop.



4) Set temperature

Press the “Set”, and then press ▲ or ▼ , the temperature increase or reduce. the factory default temperature is 85°C, when the preset Temperature is reached, the machine stop working.



Add ingredients

Max	7L
Mini	3L