

## Standards, certifications

It complies with prevailing regulations and standards for breast milk reheating in **milk banks and maternities**.

## CE conformity:

- ▶ **EN 50081-1** : Electromagnetic compatibility, generic emission standard. Part 1: Residential, commercial and light industry.
- ▶ **EN 50081-2** : Electromagnetic compatibility, generic emission standard. Part 2: Industrial environment.
- ▶ **EN 50082-1** : Electromagnetic compatibility, generic immunity standard. Part 1: Residential, commercial and light industry.
- ▶ **EN 50082-2** : Electromagnetic compatibility, generic immunity standard. Part 2: Industrial environment.
- ▶ **EN 61010-1** : Safety requirements for electrical equipment for measurement and laboratory use. Part 1.
- ▶ **EN 60204-1** : Safety of machinery - Electrical equipment of machines. Part 1.



## The Pasteuriser PAS10000 meets the following requirements:

- ▶ **Directive 89/336/CEE** : Electromagnetic compatibility directive.
- ▶ **Directive 89/392/CEE** : Machinery safety directive.
- ▶ **Directive 73/23/CEE** : Low voltage directive.

Do not litter. Non contractual document. Specifications and photos can be modified without information.

## Human milk pasteuriser

PAS 10000



## References



Hôpitaux de Lyon



Centre Hospitalier Universitaire de Lyon

HOSPITAL MATERNO PERINATAL  
MÓNICA PRETELINIHOSPITAL GENERAL  
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## ISO 9001 :



Our company is committed to improve continuously its quality process based on its management system ISO 9001 certified. Our objective is to ensure that products and services meet all our customers expectations.



# Human milk pasteuriser

PAS 10000

The pasteuriser treats the breast milk in order to remove all micro-organisms that could contaminate it during collection.

It allows low-temperature pasteurisation (holder method) at 62.5°C during 30 minutes, that are the conditions required to remove a part of the microbial flora and to preserve a maximum of immunological elements.

The PAS10000 combines efficiency, performance, safety and comfort of use.



## Technical presentation

### Homogenisation system

- ▶ Water agitation by a propeller that allows the homogeneity of the bath around  $\pm 0.5^{\circ}\text{C}$ .
- ▶ Bottles agitation to ensure the milk homogenisation (only a performance qualification, allows to check the homogeneity of the bath).

### Cooling and treatment of water

- ▶ Fast cooling of the water.
- ▶ Bathwater filtration above 0.2 microns to avoid any contamination.

### Reliability

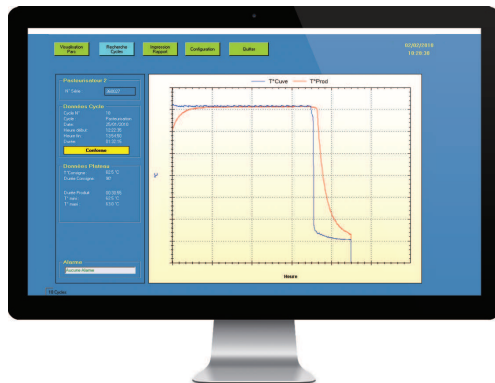
- ▶ Sink and frame entirely made of 304 L stainless steel.
- ▶ Hygienic and resistant top plate made with Corian® ensuring a perfect hygiene and a great chemical and mechanical resistance.
- ▶ French manufacturing and quality.

### Ease of use, control via Programmable Logic Controller

- ▶ Automatic temperature control of the cycle and cooling.
- ▶ Self-testing and validation of the cycle.
- ▶ Automatic cycles, controlled by microprocessor with backlit LCD interface (graph and text).
- ▶ Multilingual interface.
- ▶ Pasteurisation time controlled by an intra-load probe placed inside a control feeding bottle.
- ▶ Cycle parameters entirely customisable with access code: temperature (50 to  $70^{\circ}\text{C}$ ), duration (1 to 99 minutes), cooling temperature.

### Integrated traceability system

- ▶ Traceability connected to a PC and to your internal computer network.
- ▶ Interfacing with MO Lactarium.
- ▶ Automatic archiving data and numbering of cycles.
- ▶ Cycle control in real-time with time plots of temperature.
- ▶ Temperature graph of milk and water.
- ▶ Data recording of minimum and maximum temperature.
- ▶ Data recording of holding time at temperature and cooling.



## Pasteurisation cycle

- ▶ Temperature rise: 15 to 20 minutes.
- ▶ Holding time at temperature: 30 minutes (control of the temperature between  $62.5^{\circ}\text{C}$  and  $63^{\circ}\text{C}$ ).
- ▶ Exposure time above  $58^{\circ}\text{C}$ : 36 minutes.
- ▶ Fast cooling: 30 to 40 minutes.
- ▶ Total cycle time: 1:30.
- ▶ Homogenisation of milk throughout the cycle.



Homogenisation of milk throughout the cycle

## Specifications

Denomination	Specifications
Total number of 250 ml or 130 ml feeding bottles	2 baskets of 24 feeding bottles 4 baskets of 12 feeding bottles
Dimension of the standard device (length x depth in mm)	900 x 690
Overall height of the device (mm)	990
Loading height (mm)	890
Unladen mass (kg)	125
Mass with water (kg)	187
Power (Hz)	50 / 60
Power supply	230 V three-phase + Earth 400 V three-phase + Neutral + Earth Other power supplies available

## Options, accessories and additional facilities

Type	Dénomination	Référence
Option	Pre-filtration of the water inlet to 1 micron	OPT7064
Option	Computer software traceability	OPT7095
Option	Set of computer with ink-jet printer for traceability software and RS232 serial port	OPT7080
Accessories	Basket* of 24 feeding bottles of 250 ml	PAN10009
Accessories	Basket* of 12 feeding bottles of 250 ml	PAN10010
Accessories	Basket* of 24 feeding bottles of 130 ml	PAN10014
Accessories	Basket* of 12 feeding bottles of 130 ml	PAN10015
Equipment	9 litres compact water softener	ADO15000
Equipment	Freezing and cooling cell	CEL0005

\* Baskets are in high quality 304 L stainless steel, compartmentalized baskets with removable holding cover

