

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.



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The Pasteuriser PAS10002 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.

Patent

Innovation is at the heart of our culture, our human milk pasteurisers are using a **unique technique mixing and cooling** the breastmilk. This innovation is the subject of a patent issued by the INPI the 28th of September 2012.

- ▶ **FR 2972902 (A1)** : Device of human milk pasteurisation.

References



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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 10002



Human milk pasteuriser

PAS 10002

The PAS 10002 allows to remove all the micro-organisms that contaminate the human breast milk preserving at the same time a maximum of nutrients and immunological elements.

Our water pasteuriser is currently the only patented process that heats milk up to 62.5 °C and then cools it down to 4 °C while homogenising it during the cycle.

Our Engineering Department, in connection with several milk banks, managed to combine efficiency and comfort of use.



Technical presentation

Patented homogenisation system

- Water agitation by a propeller that allows the homogeneity of the bath to +/- 0.5 °C.
- Bottles agitation to ensure the milk homogenisation (only a performance qualification, allows to check the homogeneity of the bath).

Cooling and water treatment

- Cold water reservoir for rapid cooling of bottles at 4 °C.
- Bathwater filtration to 0.2 microns to avoid any contamination.
- Cooler water sterilised by a UV filter.
- Regeneration of 70% of the cooled water.

Reliability

- The most precise device on the market.
- Sink and frame entirely made of 304 L stainless steel.
- Hygienic and resistant top plate made with Corian®.
- French manufacturing and quality.

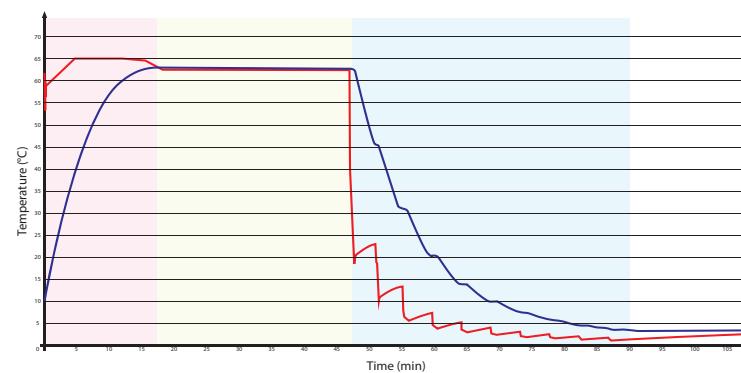


Ease of use, control via Programmable Logic Controller

- Multilingual intuitive control by touch screen.
- Automatic levels' adjustments depending on load.
- Water level detection.
- Wear detection of filters.
- Insertion sensor detection.
- Automatic temperature control of the cycle and cooling.
- Self-testing and validation of the cycle.
- Storage bottles at 4 °C until the user stops the cycle.

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.
- Name of the operator.
- Data recording of minimum and maximum temperature.
- Data recording of holding time at temperature and cooling.



Pasteurisation cycle

Water temperature
Milk temperature



Homogenisation of milk throughout the cycle

- Temperature rise: 15 minutes*.
- Holding time at temperature: 30 minutes (control of the temperature between 62.5 °C and 62.7 °C).
- Exposure time above 58°C: 36 minutes.
- Cooling at 4 °C: 30 to 40 minutes*.
- Total cycle time: 1:30*.

* Depending on the installation conditions

Others cycles of the pasteuriser

PAS 10002 manages a set of cycles occurring before or after the cycle of pasteurisation.

Defrost cycle

- Defrost the milk before the pasteurisation.
- Control the milk's temperature throughout the defrost cycle and hold it at 4 °C.

Cooling cycle

- The cooling cycle can work independently of the pasteurisation cycle.
- It allows more particularly to cool the artificial milk after conditioning.

Decontamination cycle

- Disinfect all parts of the pasteuriser in contact with water (sink, pipes...).

In option

Specifications

Denomination

Total number of 250 ml or 130 ml feeding bottles

Specifications

3 baskets of 21 feeding bottles

Dimension of the standard device (length x depth in mm)

1100 x 1170

Dimension of the device with the right offset (length x depth in mm)

2400 x 650

Overall height of the device (mm)

1120

Loading height (mm)

1000

Unladen mass (kg)

200

Mass with water (kg)

350

Power (kW)

12

Power supply

230 V three-phase + Earth
400 V three-phase + Neutral + Earth
Other power supplies available

Options, accessories and additional facilities

Type	Denomination	Reference
Option	Pre-filtration of the water inlet to 1 micron	OPT7064
Accessories	Basket* of 21 bottles of 250ml	PAN10010
Accessories	Basket* of 21 bottles of 130ml	PAN10015
Equipment	9 litres compact water softener	ADO15000

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