



Infrared Pasteurizer

Unitherm's Infrared Pasteurizer System is designed to dramatically increase the safety of cooked meat products by virtually eliminating pathogens from the surface. The process increases shelf life by 30 percent.

- Kills 99.9% of pathogens on pre-cooked meat products
- Extends shelf life by 20-30%.
- Residence time of 1 minute
- 10,000 fold reduction in risk
- Single or Double units



Single & Double Units Available



*U.S. Patent No. 6,780,448 & No. 6,867,392
Consult Website for Patent Information
MADE IN USA

Product Surface Temperature is Raised above 170°F



Turkey



Ham



Beef



Infrared Pasteurizer

Come test with us!

Unitherm has been producing pasteurization systems since 1986.

We specialize in producing pasteurization systems that deliver quality while maintaining the integrity of the product's flavor, appearance, aromatics, and yield that our clients and their customers' demand.

Test Kitchen

If the quality of the finished product is truly important to you, then come test with us. We will show you methods of maximizing pasteurization and shelf life. Unitherm operates a 25,000-square-foot kitchen dedicated to cooking, chilling, and freezing.

Manufacturing Facility

Our manufacturing facility has the latest fabrication machinery in a 75,000sq.ft. plant. Our test facility is fully operational with production machines.

Service Department

Our service technicians can be on site within 24 hours anywhere in the world. On-line diagnostics utilizing ethernet and a live camera line to the machine allows us immediate access to troubleshoot equipment.



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