

• Application

The **UHT** (Ultra High Temperature) **Steriliser** is **custom** designed for the heat treatment (sterilisation) of liquid food and low viscosity products, such as milk, juices, soft drinks, soups, molasses, etc. This process eliminates harmful bacteria and heat-resistant micro-organisms through a rapid heating and cooling process.

The process extends the shelf life of the product and guarantees its quality.

UHT treatments can be considered as an indirect heating solution, using heat exchangers, or direct heating, using steam injection and heat recovery heat exchangers.

The UHT Steriliser design includes a balance tank (BT) from where the product is pumped to the heating, holding, recovery and cooling of the product.

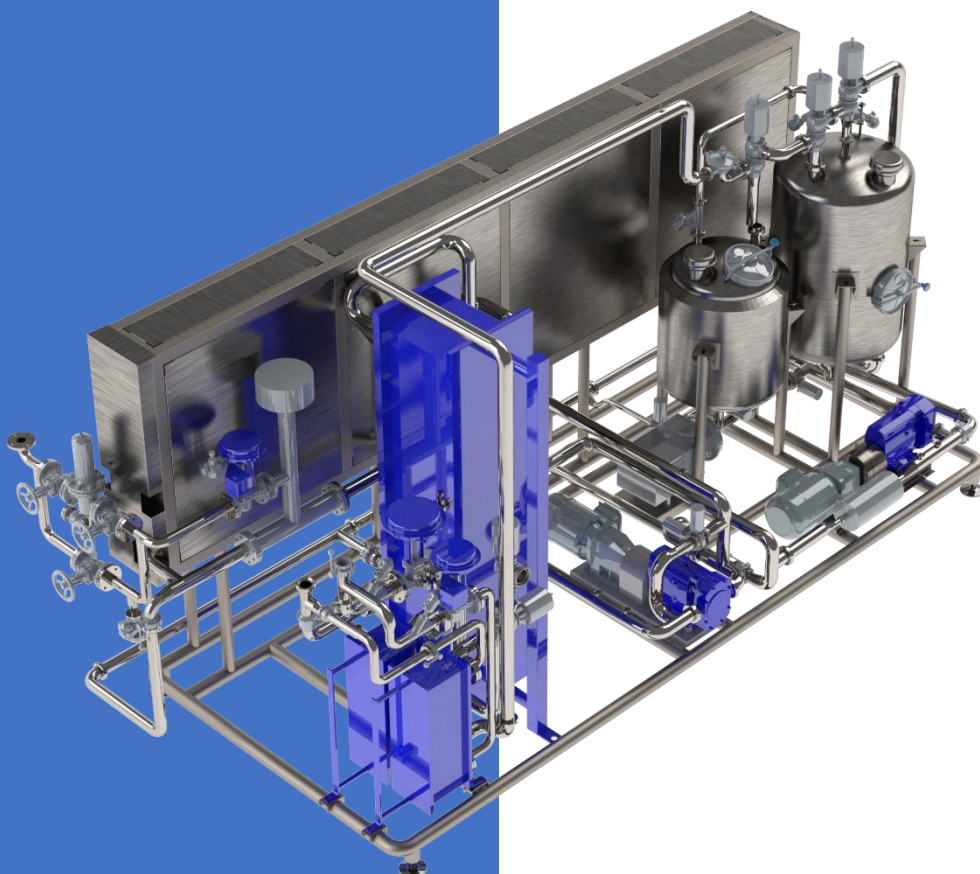
• Design and features

Equipment on frame consisting of:

- Automatic shut-off and diverter valves, and instrumentation for the control of process variables.
- Holding.
- Heat exchangers.
- AISI 316 balance tank.
- Product transfer pumps.

The entire sterilisation skid is mounted on a stainless steel structure with height adjustable legs.

To operate the equipment, an AISI 304 stainless steel control panel is included.



- **Technical specifications**

Materials:

Parts in contact with the product	AISI 316L
Other steel parts	Stainless steel AISI 304L
Gaskets in contact with the product	EPDM, FPM, ...

Surface finish:

Internal	2B, with weld removed and polished $Ra \leq 0.8 \mu m$
External	Matt or satin

Operating limits:

Capacity	- L
Max. working pressure	16 bar
Working temperature	135 – 145°C

Fittings:

DIN 11851
SMS

- **Mounting options**

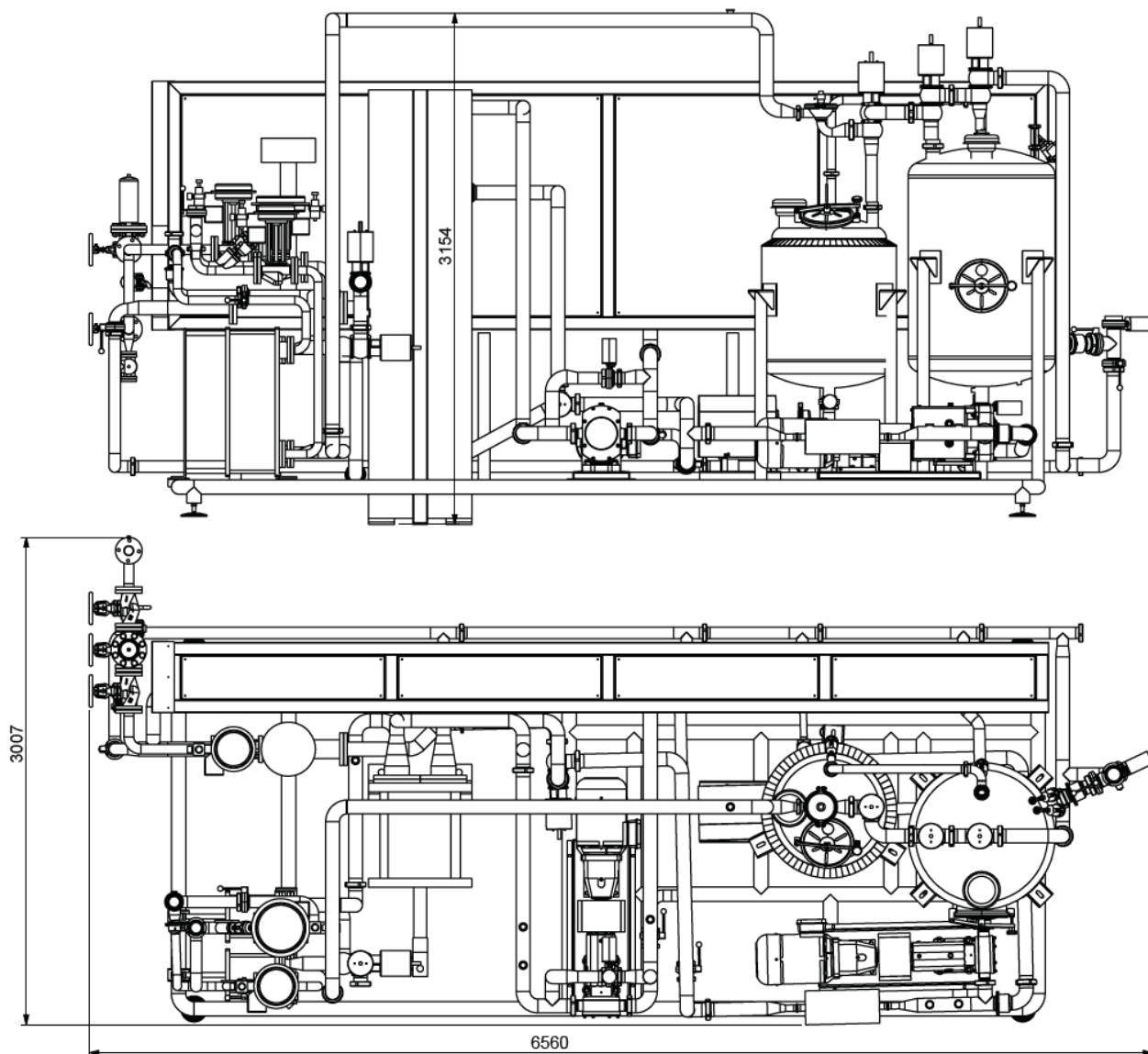
Different types of assemblies are offered.



Steriliser – UHT

- **Dimensions**

- *Example of installation: UHT molasses Steriliser with steam injection*



Indicative information. We reserve the right to modify any material or feature without notice. Non-contractual pictures.

