

Product Name :
Food Fully-automatic Tubular UHT Sterilizer

Product Code :
MACHEQ-F-M8901002



Description :

Food Fully-automatic Tubular UHT Sterilizer

Technical Specification :

Process parameters

- 1) 5â„f?65â„f (homogenizer)?95â„f (30S)?138â„f (4S)?25â„f, for aseptic filling.
- 2) 5â„f?65â„f (homogenizer)?115â„f/125â„f (5-15S)?88â„f-90â„f, for hot filling.
- 3) 5â„f?65â„f (homogenizer)?115â„f/125â„f (5-15S)?75â„f-78â„f, for middle temperature filling.

Tubular sterilizer performs the hot processing on the liquid foods and beverage. Compared to the other model, it has the following characteristics:

1. High heat efficiency, 90% of heat can be reused after the product be processed;
2. Temperature difference between the product and the heating medium is small, so the heating is gentle;
3. It is of high degree automatic, can automatically control the CIP cleaning, self sterilizing, and the whole procedures steps; all the procedures are recorded and controllable;
4. It is of precise and reliable sterilizing temperature control; all the affecting factors such as steam pressure, steam flow rate, product flow rate are all controllable;
5. The inside of the tubular adopts advanced polish procedure, all tubes can perform fully cleaning, self sterilizing ensures the system at aseptic state;
6. The system is strong safety, the fittings all adopts reliable materials;
7. The system is of high reliable, main parts such as product pump, hot water pump, all kinds of valves, elements of the electrics are all of world known brands.
8. With self SIP.

Production	1	2	3	4	5	6	8	10
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capacity (T/H)								
Heat exchanging area ($\hat{a}_{j,i}$)	20	28	35	45	52	60	75	88
Temperatur e of material inlet ($\hat{a}_{i,f}$)	?15	?15	?15	?15	?15	?15	?15	?15
Temperatur e of material outlet ($\hat{a}_{i,f}$)	?25	?25	?25	?25	?25	?25	?25	?25
Design temperature ($\hat{a}_{i,f}$)	150	150	150	150	150	150	150	150
Heat preservation time ($\hat{a}_{i,f}$)	5S	5S	5S	5S	5S	5S	5S	5S
Temperatur e of ice water inlet ($\hat{a}_{i,f}$)	?2 $\hat{a}_{i,f}$?2 $\hat{a}_{i,f}$?2 $\hat{a}_{i,f}$?2 $\hat{a}_{i,f}$?2 $\hat{a}_{i,f}$?2 $\hat{a}_{i,f}$?2 $\hat{a}_{i,f}$?2 $\hat{a}_{i,f}$
Times of ice water	3	3	3	3	3	3	3	3
Times of cooling water	2	2	2	2	2	2	2	2
Times of hot water	1.5	1.5	1.5	1.5	1.5	1.5	1.5	1.5
Pressure of steam inlet (Mpa)	?0.5Mpa	?0.5Mpa	?0.5Mpa	?0.5Mpa	?0.5Mpa	?0.5Mpa	?0.5Mpa	?0.5Mpa
Maximum steam cons umption (kg/h)	200	250	330	410	480	550	650	780
Equipment weight (Kg)	1600	2000	2400	2600	2800	3000	3800	4200



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