

Food and Beverage Liquid Sterilizer

This sterilizer is designed for thermal processing of liquids in the food and beverage industries. Its multi-tube heat exchanger system, made from stainless steel, ensures hygienic operation and efficient heat transfer.



ADDITIONAL IMAGES



Product Overview

Industrial Liquid Sterilization System

This advanced thermal processing unit offers versatile sterilization solutions including tube-in-tube, tube-type, and plate-type configurations. Designed for food and beverage applications, it utilizes precise indirect heat exchange to safely process liquids ranging from low-viscosity juices and teas to high-viscosity concentrates. The system features fully automatic operation, including integrated CIP and SIP cycles to ensure maximum hygiene and consistent product safety.

Technical Specifications

Suitable Materials

- Milk
- Juice concentrates
- Juice with particles
- Tea drinks
- Beer
- Functional drinks
- High-viscosity liquids

Automation Capabilities

Fully Automatic • Automated CIP • Automated SIP

Available Designs

Tube-in-Tube, Tube-type, Plate-type

Design and Efficiency

Performance Highlights

100 %

Heat Recovery Efficiency

Key Advantages

- Small space occupation
- High heat recovery efficiency
- Compact construction
- Easy operation and maintenance
- Customizable staging (Single/Double/Multistage)