

Sterilizer Machine



Sterilizing system process many kinds of liquid products, like fruit juice, jam, concentration juice, milk, beverage etc, the temperature can be adjustable according to the production process.

According to the sterilizer temperature, it can be classified as below:

- Pasteurizing sterilizing: temperature range is 75-90°C.
- High temperature sterilizing: temperature range is 117-125°C.
- Ultra high temperature sterilizing: temperature range is 133-140°C.

- Features -

- Working capacity from 500L/H to 20T/H.
- Material: Stainless steel 304 (SS316L is Optional).
- Tubular type sterilizer (Plate type is optional).
- Product inlet temperature from 4 degree to 60 degree.
- Sterilizer temperature from 75 degree to 140 degree.
- Sterilizer temperature holding time from 5 seconds to 300 seconds.
- Outlet temperature for filling from 5 degree to 80 degree.
- Control system: semi-automatic control (PLC/HMI is optional).
- Accessories: product pump, water pump, pressure gauge, temperature sensor, water tank, product tank etc.