

Used Tetra Pak four stage pasturizer

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| Machine type: | Pasteurizer |
| Ref: | PST29 |
| Model: | C6-SR |
| Year: | 2001 |
| Condition: | Ready For Operation |

Technical details

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| Type: | Flash | Temperature: | 110 |
| Stages: | 4 | Safety features: | Yes |
| Manuals: | No | | |

Description

Used Tetra Pak four stage pasturizer

Technical Specifications & Performance Data

This Tetra Pak Pasteurizer C6-SR is a robust, pre-owned thermal processing unit designed to ensure reliable heat treatment for liquid food and beverage applications. Engineered in collaboration with Alfa Laval Thermal AB, it delivers consistent performance for industrial packaging and beverage production environments. Its compact footprint and hygienic construction make it a strong choice for facilities looking to expand capacity or upgrade process stability with second hand equipment.

- **Manufacturer:** Tetra Pak (engineering by Alfa Laval Thermal AB)
- **Model:** C6-SR
- **Year of manufacture:** 2001
- **Volume:** 162.6 L
- **Design temperature range:** -10 to 110°C
- **Design pressure (g):** 10.0 bar
- **Test pressure (g):** 13.0 bar
- **Thermal stages:** Four stages
- **Machine category:** Pasteurizer (flash-type thermal treatment)

With its four-stage configuration, the C6-SR supports efficient heat recovery and stable outlet temperatures, aligning with the needs of used bottling line upgrades and broader beverage production workflows.

Advanced Automation & Control Systems

Designed for dependable, repeatable operation, this pasteurizer integrates with standard plant control architectures. Typical setups feature PLC/HMI supervision for temperature control, pressure monitoring, and interlocks to protect product integrity and equipment. The configuration supports process alarms and safeguards to maintain consistent pasteurization parameters across shifts.

- Process temperature control with monitored setpoints
- Pressure-rated components to 10.0 bar (13.0 bar test pressure)
- Safety interlocks and operator warnings on the service plate
- Configurable parameters for product changeover and ramp profiles

Production Line Integration Capabilities

The Tetra Pak C6-SR integrates smoothly into upstream and downstream systems in beverage production and industrial packaging environments. It can be paired with balance tanks, product feed pumps, holding tubes, and downstream cooling or filling operations. Its compact, plate-based design helps reduce installation complexity and facilitates service access.

- Inline or skid-level integration with existing process equipment
- Suitable for thermal processing prior to filling in PET or glass workflows
- Adaptable to multi-product plants with appropriate recipe control
- Compatible with CIP programs when configured with plant CIP systems

Machine Condition & Maintenance History

This is a second hand pasteurizer from 2001 presented for immediate industrial use. Visual indicators and service markings support professional upkeep practices. It is offered as a reliable, pre-owned thermal treatment asset ready to be integrated into an operating line or used bottling line expansion.

Operational Performance & Versatility

The four-stage thermal profile promotes energy-efficient pasteurization with effective heat recovery. The design parameters of up to 110°C and 10.0 bar working pressure enable a wide range of liquid processing tasks in beverage production. The unit's hygienic engineering and modular layout support stable operation during continuous-duty shifts.

- Efficient heat recovery across multiple stages
- Stable outlet temperature control for quality consistency
- Hygienic design suitable for food and beverage processing
- Pre-owned, industrial-grade unit for cost-effective capacity additions

Installation Requirements & Site Preparation

For commissioning, allocate appropriate space for utility access, operator walkways, and maintenance clearance. Connect to plant utilities according to process design: product feed/return, steam or hot water (as applicable), chilled or cooling water, electrical supply, and CIP circuits.

- Steam/hot-water thermal source and chilled/cooling water supply (as engineered)
- Product inlet/outlet tie-ins and holding tube arrangement
- Electrical supply suitable for control panel and instrumentation
- Access for inspection and heat exchanger service

Safety Standards & Compliance Certification

Safety and operation warnings are clearly indicated on the service plate, including the requirement to read the instruction manual before installation, operation, and maintenance. Pressure and temperature design ratings are displayed to guide safe operation within specified limits. The hygienic, industrial build aligns with modern food and beverage safety expectations.

- Operator safety warnings and labeling on the machine plates
- Pressure-rated design: 10.0 bar working, 13.0 bar test
- Design temperature range: -10 to 110°C
- Hygienic construction suitable for food and beverage processing environments