

Used APV N35 Plate pasteurizer 10000Lh

Machine type:	Pasteurizer
Ref:	PST35
Model:	N35
Year:	2004
Speed:	10000 Liters/hour
Condition:	In Storage

Technical details

Type:	Flash	Safety features:	Yes
Manuals:	No		

Description

Used APV N35 Plate pasteurizer 10000Lh

Technical Specifications & Performance Data

The APV Products N35 is a plate pasteurizer engineered for high-efficiency thermal treatment of liquid food and beverage products. Built in 2004, this second hand system offers a compact, hygienic solution for beverage production and industrial packaging processes where consistent heat transfer and reliable performance are essential. Previously operated on whey in a dairy environment, it is now dismantled and ready for integration into a used bottling line or processing plant.

- **Manufacturer:** APV Products
- **Model:** N35
- **Year:** 2004
- **Type:** Plate pasteurizer (plate heat exchanger design)
- **Nominal capacity:** 10,000 l/h
- **Heat transfer surface:** 56.35 m²
- **Working pressure:** 10.0 bar
- **Previous application:** Whey (dairy processing)

Advanced Automation & Control Systems

The N35 plate pasteurizer architecture supports modern automation strategies. Typical configurations include temperature control loops, flow regulation, and safety interlocks to maintain stable pasteurization temperatures and hold times. The system layout facilitates integration with common PLC/HMI platforms used in beverage production, enabling recipe control, trend logging, and alarm management. Operator-friendly interfaces allow fast start-up, monitoring, and shutdown routines, while sanitary design supports rigorous hygiene requirements.

Production Line Integration Capabilities

This flash-style thermal unit fits upstream of filling and packaging operations across a wide range of process layouts. It can be paired with balance tanks, deaeration, homogenization, and inline filtration, and can feed fillers serving PET or glass bottling operations in a used bottling line. Its compact footprint makes it suitable for both standalone processing cells and fully integrated beverage production lines. Format changes are process-driven (flow/temperature parameters) rather than container-driven, enabling multi-product flexibility for water-based and dairy-derived liquids.

Machine Condition & Maintenance History

The unit was previously operating on whey in a dairy plant. It has been professionally dismantled and is ready for collection and installation at a new site. Its condition supports recommissioning after standard installation, utility connection, and validation procedures typical for second hand processing equipment.

Operational Performance & Versatility

The APV Products N35 plate pasteurizer provides efficient heat recovery and stable thermal profiles for continuous processing. The plate heat exchanger design is well-suited for clear and low-to-medium viscosity liquids found in beverage and dairy processing. It aligns with industrial packaging requirements where consistent microbiological stability, product quality, and throughput are priorities. The 10,000 l/h nominal capacity makes it a solid choice for mid-scale beverage production environments seeking reliable performance.

Installation Requirements & Site Preparation

Site readiness typically includes utilities for heating and cooling media, process water, and drain connections. Proper hygienic piping, CIP connectivity, and instrumentation tie-ins are recommended to achieve stable operation and repeatable product quality. The compact plate configuration simplifies plant layout and facilitates access for inspection and maintenance.

Safety Standards & Compliance Certification

The plate pasteurizer design supports food-grade processing with hygienic construction and features that help protect operators and equipment, including pressure-rated components and temperature safeguards. It is suitable for integration into processing lines designed to meet prevailing food and beverage industry safety and hygiene standards, with provision for validation of thermal processes as part of quality control programs.