

Used APV N35 Plate pasteurizer 10246 Kgh

Machine type:	Pasteurizer
Ref:	PST36
Model:	N35
Year:	2005
Speed:	10246 Bottles/hour
Condition:	Ready For Operation
Products:	Milk

Technical details

Type:	Flash	Temperature:	100
Safety features:	Yes	Manuals:	No
Width:	1300 mm	Length:	2700 mm
Height:	2500 mm		

Description

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Technical Specifications & Performance Data

This plate pasteurizer is engineered for continuous high-efficiency thermal treatment in beverage and dairy processing. Manufactured by APV Products, the N35 model provides reliable heat exchange performance with a compact footprint, making it ideal for integration into a used bottling line or broader industrial packaging and beverage production setup.

- **Manufacturer:** APV Products
- **Model:** N35
- **Nominal capacity:** 10,246 kg/h
- **Heat transfer surface:** 54.6 m²
- **Working pressure:** 10 bar
- **Working temperature range:** 0.9 to 100 °C
- **Overall width:** 1300 mm
- **Overall height (max):** 2500 mm
- **Overall length:** 2700 mm (approx. 3000 mm with control cabinet)

- **Configuration:** Plate heat exchanger pasteurizer (HTST/flash process)
- **Previous application:** Milk processing

Advanced Automation & Control Systems

The APV N35 plate pasteurizer supports modern automation architectures for precise thermal treatment. Typical configurations include PID control of product and heating media with temperature, flow, and pressure instrumentation, as well as interlocks for safe operation. Integration with a plant PLC/HMI enables recipe management, trend logging, and alarm handling to stabilize outlet temperature and holding-time compliance. Operator safeguards and clear access points facilitate routine checks and adjustments while maintaining hygienic conditions. Quick disconnects and service-friendly plate pack design help minimize downtime during maintenance or format changes.

Production Line Integration Capabilities

Designed for seamless integration upstream of filling and downstream of raw product reception or blending, the N35 aligns with beverage and dairy workflows in second hand and new industrial packaging environments. It pairs effectively with homogenizers, balance tanks, deaerators, and CIP systems, and can feed fillers handling PET, glass, or carton packaging in beverage production lines.

Machine Condition & Maintenance History

This unit is offered as a second hand plate pasteurizer formerly used in milk production. Its robust stainless-steel design and APV engineering support reliable recommissioning in a new beverage production or food-processing facility. Routine service of seals, gaskets, and instrumentation is recommended to align with site-specific quality protocols before startup.

Operational Performance & Versatility

The APV N35 delivers stable outlet temperatures and consistent holding times suitable for HTST pasteurization. The plate pack enables efficient heat recovery, optimizing energy use and reducing thermal load on utilities. The unit's performance characteristics make it a strong fit for dairy applications such as milk, with potential adaptability to other heat-treatable liquid foods or beverages when configured with appropriate elastomers, plate patterns, and thermal profiles.

Installation Requirements & Site Preparation

Plan installation with the stated dimensions and allow service clearance for plate pack tightening, CIP connections, and instrumentation access. Utilities typically include steam or hot water for heating (via heat exchanger service circuit), chilled water or glycol for regeneration/cooling stages if used, and plant electricity for controls and pumps. Provide suitable foundations for static stability and hygienic drainage, along with sanitary piping connections and valves matched to site standards.

Safety Standards & Compliance Certification

Hygienic construction practices typical for APV pasteurization equipment support food-grade operation, including stainless-steel product contact surfaces and cleanable designs compatible with CIP. Standard operator protections

include guarding around hot surfaces and interlocks for safe operation. Emergency stop circuits and alarm signaling can be integrated with plant safety systems to align with company procedures and applicable regulations.