

Used BUCHER tube-in-tube flash pasteurizer 12000 L/h

Machine type:	Pasteurizer
Ref:	PST34
Model:	PWAP 12000-S
Year:	2016
Speed:	12000 Liters/hour
Condition:	Ready for Operation
Products:	Juice

Technical details

Type:	Flash	Safety features:	Yes
Manuals:	Yes		

Description

Used BUCHER tube-in-tube flash pasteurizer 12000 L/h

Technical Specifications & Performance Data

This tube-in-tube flash pasteurizer delivers reliable thermal treatment for high-quality beverage production. Manufactured by Bucher Unipektin, model PWAP 12000-S, the unit is designed for continuous, hygienic operation with minimal product degradation. Its robust stainless steel construction and compact skid-mounted layout simplify installation and integration into existing processing or used bottling line environments.

- **Manufacturer:** Bucher Unipektin
- **Model:** PWAP 12000-S
- **Machine type:** Tube-in-tube flash pasteurizer
- **Year:** 2016
- **Capacity:** 10,000–12,000 l/h
- **Heat exchanger:** Tube-in-tube design
- **Construction:** Stainless steel, skid-mounted frame
- **Control:** Touchscreen HMI control panel
- **Included components:** Product feed pump, holding tube
- **Sanitation:** CIP-ready configuration

- **Previous product history:** Apple juice / concentrate (non-dairy)
- **Documentation:** Full documentation and user manual included

Advanced Automation & Control Systems

The integrated touchscreen HMI provides intuitive operation, real-time process visualization, and streamlined recipe management for consistent pasteurization results. Automated control of temperature, product flow, and holding time supports stable performance and product safety. Alarm handling, trend logging, and guided operator prompts help ensure repeatable processes with minimal downtime. The system's CIP-ready design allows automated cleaning sequences to be managed from the control interface for efficient changeovers and hygiene assurance.

Production Line Integration Capabilities

Engineered for seamless integration in beverage production environments, this flash pasteurizer connects upstream to blending, filtration, and storage tanks, and downstream to fillers and industrial packaging systems. The skid-mounted footprint simplifies placement and utilities hook-up, enabling fast commissioning within second hand or upgraded processing setups. Its continuous operation supports steady flows into downstream filling and labeling equipment, helping maintain overall line efficiency.

Machine Condition & Maintenance History

The unit has a documented non-dairy product history processing apple juice and concentrate, contributing to a clean internal condition profile. Supplied with full documentation and user manual to facilitate installation, operation, and maintenance. Presented as a second hand pasteurization system suitable for beverage production environments seeking dependable thermal treatment with compact installation.

Operational Performance & Versatility

The tube-in-tube configuration is well-suited for juices, concentrates, and similar non-dairy beverages where gentle handling and stable heat transfer are critical. The design supports rapid heat-up and controlled holding for effective microbial inactivation while preserving product quality attributes. The CIP-ready construction, sanitary connections, and stainless steel surfaces align with hygienic design practices common in beverage processing.

Installation Requirements & Site Preparation

The skid-mounted frame enables straightforward placement with reduced site work. Integration typically requires product inlet/outlet connections, a heating utility circuit (commonly a hot water loop supplied by a plant source), electrical power, and CIP connections to the plant's cleaning system. Ensure adequate floor space for access, routine inspection, and service. Proper utilities sizing and process tie-ins will support stable throughput in continuous operation.

Safety Standards & Compliance Certification

The pasteurizer features a hygienic stainless steel build and a control interface that helps operators manage parameters safely and consistently. Safety interlocks, process alarms, and emergency stop functions are standard practices on modern processing machinery and support safe daily operation. The sanitary design and CIP capability align with food and beverage industry hygiene requirements for thermal processing systems.