

Used Tetra therm aseptic pasteurizer - 2012

Machine type:	Pasteurizer
Ref:	PST30
Model:	CM6-SM
Year:	2012
Speed:	12000 Bottles/hour
Condition:	Ready for Operation
Products:	Juice

Technical details

Type:	Flash	Temperature:	125
Safety features:	Yes	Manuals:	No

Description

Used Tetra therm aseptic pasteurizer - 2012

Technical Specifications & Performance Data

This aseptic pasteurizer delivers reliable high-temperature short-time processing for demanding beverage production. Engineered within the Tetra Therm family and manufactured in collaboration with Alfa Laval, it is configured for aseptic operation with integrated deaeration for quality preservation in sensitive products. As a second hand unit from industrial packaging environments, it offers strong performance for a used bottling line or a standalone processing cell.

- **Machine type:** Aseptic Pasteurizer (Flash)
- **Brand:** Tetra Pak (engineered with Alfa Laval)
- **Model:** CM6-SM
- **Year:** 2012
- **Production capacity:** up to 12,000 L/h (current setting approx. 6,000 L/h)
- **Maximum process temperature (TS):** 125 °C
- **Maximum allowable pressure (PS):** 6.0 bar
- **Test pressure (PT):** 8.6 bar
- **Process volume:** 162.0 L
- **Fluid group:** 2

- **Deaerator:** Included
- **CE conformity:** CE 0409
- **Test pressure date:** 2012-11-28

Advanced Automation & Control Systems

Designed for modern beverage production, this aseptic pasteurizer supports automated temperature control and stable holding conditions suited to HTST workflows. It is compatible with typical PLC/HMI architectures used in bottling equipment and packaging machinery, enabling recipe management, alarm handling, and trending through standard plant control systems. Safety interlocks and CE-compliant protections contribute to consistent operation and operator safety during process and cleaning phases.

Production Line Integration Capabilities

Built for inline placement within a beverage production or used bottling line, the unit integrates upstream with preparation and deaeration modules and downstream with sterile tanks, fillers, or homogenizers typical of industrial packaging. Format agility at the process level makes it suitable for multiple juice recipes and still beverage SKUs, helping plants adapt to seasonal or private-label demands without extensive hardware changes.

Machine Condition & Maintenance History

This is a second hand aseptic pasteurizer previously used for tomato juice and still (non-carbonated) drinks. It is presented as operationally ready for deployment, offering a practical choice for producers seeking proven equipment with established performance characteristics in beverage processing environments.

Operational Performance & Versatility

The system's aseptic flash process, 125 °C temperature rating, and integrated deaeration help protect color, aroma, and nutritional attributes while reducing dissolved oxygen for improved shelf life. Its capacity range—currently set around 6,000 L/h with headroom to 12,000 L/h—supports both pilot-scale and medium-scale beverage production. This configuration is well suited to juice applications and other still beverages requiring controlled thermal treatment.

Installation Requirements & Site Preparation

The pasteurizer is typically skid-mounted for straightforward site integration. Standard utilities for this class of equipment include thermal energy (e.g., steam or hot water), chilled water or glycol for cooling, electrical power, and process water for cleaning. Piping tie-ins should accommodate product, deaeration, and CIP circuits. Final utility loads and footprint depend on the specific plant layout and auxiliary systems selected.

Safety Standards & Compliance Certification

CE-marked pressure equipment with defined PS and PT ratings supports compliance with applicable safety and hygiene regulations in food and beverage processing. Operator protections, warning indicators, and documentation markings align with industrial best practices for safe operation. The construction and process design are intended for sanitary service, supporting quality control and consistent performance in professional beverage production.