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Used SAP complete Pasteurizer 5000 LPH

Machine type:	Pasteurizer
Ref:	PST45
Model:	Clip 6-SR
Year:	2003
Speed:	5000 Liters/hour
Condition:	In Production
Products:	Juice

Technical details

Type:	Tunnel	Temperature:	95
Stages:	1	Steam:	0
Water:	1	Safety features:	Yes
Manuals:	No	Width:	2050 mm
Length:	3300 mm	Height:	2370 mm
Power:	8 kW		

Description

Used SAP complete Pasteurizer 5000 LPH

Technical Specifications & Performance Data

This SAP pasteurizer system is a complete continuous-flow plate-and-tube pasteurization solution for still, non-carbonated beverages. Built around an Alfa Laval/Tetra Pak Clip 6-SR sanitary plate heat exchanger, the system is designed for controlled thermal treatment of liquid food products before filling. Its configuration supports production of non-alcoholic beverages with fruit content up to 5% and can process juices containing fibers and pulp up to approximately 8% when operated with the appropriate cycle and CIP procedures.

- **Continuous flow rate:** 3,500–5,000 L/h
- **Pasteurization temperature:** 80°C to 95°C
- **Holding time:** 30 to 60 seconds
- **Heat exchanger:** Alfa Laval/Tetra Pak Clip 6-SR
- **Heat exchanger internal volume:** 62.0 L

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- **Designed operating pressure:** up to 6.0 bar
- **Maximum operating temperature:** up to 110 °C
- **Pasteurizer dimensions:** 3300 x 2050 x 2370 mm
- **Manufacturing year:** 2003

Advanced Automation & Control Systems

The pasteurizer is supplied with a control cabinet incorporating PLC control, enabling coordinated management of the process equipment. The system includes automatic valves, a temperature-maintenance system, holding tubes and a dedicated safety system. Pneumatic air demand is limited to valve actuation. Electrical consumption is primarily associated with two 4 kW pumps, while PLC consumption is minimal.

The associated McQuay chiller is equipped for a 380–420 V, 3N~, 50 Hz electrical supply. Its total input is 12.19 kW at 25.3 A, with a nominal cooling capacity of 33.71 kW.

Production Line Integration Capabilities

Designed for industrial packaging and beverage production applications, this second hand pasteurization system is intended to operate upstream of filling equipment. The process arrangement maintains the required pasteurization temperature and holding time before product transfer toward the filling area. A chiller is required in conjunction with the pasteurizer to lower product temperature before filling.

The water-cooled process arrangement makes this equipment suitable for integration into a used bottling line handling still beverages, fruit beverages, juices and other liquid food products requiring continuous thermal treatment. The sanitary plate construction and clip-on gasket design support hygienic operation and CIP cleaning routines.

Machine Condition & Maintenance History

The system was previously used for the production of non-alcoholic beverages with fruit content up to 5%. It is scheduled to be taken out of service at the end of 2025. The supplied configuration includes the pasteurizer and the required chiller for pre-filling cooling duty.

No electrical schematics or layout drawings are included. The PLC has no backup system.

Operational Performance & Versatility

The Clip 6-SR heat exchanger uses sanitary stainless steel plates with glue-free clip-on gaskets. The SR configuration is suited to high-viscosity media and juices containing fibers or pulp, while maintaining low pressure drop and reducing the risk of clogging when correctly configured and cleaned.

With continuous-flow operation between 3,500 and 5,000 L/h, this pasteurizer supports extended holding treatment for still beverage production. Its process design is relevant to industrial beverage production where thermal control, hygienic processing and stable product handling are required before filling.

Installation Requirements & Site Preparation

Installation requires sufficient floor space for the pasteurizer footprint of 3300 x 2050 x 2370 mm and the associated chiller footprint of 1850 x 1170 x 1270 mm. Water is used as the cooling medium. Compressed air is required for pneumatic valve actuation.

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The McQuay M4AC120C FXAG chiller operates with outlet water temperatures set between +7°C and +12°C. It is specified for cooling-mode operation with external air temperatures from +15°C to +46°C. Refrigerant is R407C with a charge of 2 x 5.6 kg.

Safety Standards & Compliance Certification

The pasteurizer incorporates a safety system and automatic valve arrangement for controlled process operation. The SAP Italia machine data plate bears CE marking. The McQuay chiller also bears CE marking and is rated IPX4. Sanitary stainless steel plate construction supports hygienic food and beverage processing, while correct CIP procedures are essential for reliable operation with fiber- or pulp-containing products.