

Used Tetra pak Sterilizer UHT 5000 LPH

Machine type:	Various Equipment
Ref:	AT102
Model:	VTIS-C4
Year:	2017
Speed:	5000 Liters/hour
Condition:	Ready For Operation

Technical details

Machine type:	Various Equipment	Safety features:	Yes
Manuals:	No	Frequency:	50 Hz

Description

Used Tetra pak Sterilizer UHT 5000 LPH

Technical Specifications & Performance Data

This UHT Sterilization System Steritherm is designed for high-throughput thermal processing of liquid foods and beverages, delivering consistent ultra-high-temperature treatment for aseptic downstream packaging. Manufactured by Tetra Pak engineering, the unit offers dependable performance for beverage production and industrial packaging environments where hygiene and reliability are critical.

- **Manufacturer:** Tetra Pak
- **Model:** VTIS-C4 Steritherm
- **Manufacturing year:** 2017
- **Process capacity:** 5000 L/h
- **System configuration:** UHT system with homogenization, heat exchange, pump station, CIP regulator, and computer control
- **Homogenizer:** SHL-20, max pressure 250 bar, capacity aligned to 5000 L/h
- **Plate heat exchanger:** H7-RC, volume 198 L, max working pressure 10 bar(g), max working temperature 140 °C, test pressure 13 bar(g)
- **Pump station:** sanitary centrifugal pumps including LKH-10 (2018) and LKH-107, plus NM038 monopump
- **Rated operating envelope:** high-temperature operation up to approximately 148 °C with vacuum and overpressure capability (application dependent)

- **Electrical frequency:** 50 Hz

Advanced Automation & Control Systems

The system includes an integrated computer control platform for precise process management. Automated temperature, flow, and holding-time control help ensure repeatable UHT performance across batches. A dedicated CIP regulator supports automated cleaning sequences, reducing downtime and enhancing food safety. The control interface facilitates recipe management, alarm handling, and trend visualization to support consistent quality and efficient operations.

- Computerized process control for UHT parameters
- Automated CIP regulation
- Process monitoring with configurable setpoints and alarms
- Designed for quick startup and stable thermal profiles

Production Line Integration Capabilities

This second hand UHT unit integrates seamlessly with upstream raw product handling and downstream aseptic tanks or fillers. It is suitable for standalone operation or as part of a used bottling line for beverage production. With a capacity of 5000 L/h, it supports medium-scale throughput and can be configured to match a range of product viscosities and process requirements.

- Inline or standalone operation modes
- Interfaces for feed, recirculation, and product discharge
- Compatible with aseptic storage and filling systems
- Suitable for dairy-based drinks, juice, and other liquid foods

Machine Condition & Maintenance History

This is a second hand UHT system offered in working condition and ready for operation, reflecting an industrial design focused on long service life. The pump station includes a 2018 sanitary centrifugal pump as part of the configuration, indicating modernized components within the system. Overall, the unit presents as a robust processing asset for facilities seeking reliable thermal treatment without the lead time of new equipment.

Operational Performance & Versatility

Engineered for stable high-temperature processing, the system maintains consistent thermal treatment and holding times to support product quality and shelf life. The inclusion of homogenization enables improved product texture and stability when required by the recipe. Stainless steel sanitary components and automated cleaning help maintain hygiene standards while minimizing manual intervention.

- Consistent UHT processing for liquid foods and beverages
- Integrated homogenization up to 250 bar for product stability
- Sanitary design for high hygiene demands
- Efficient CIP-compatible configuration

Installation Requirements & Site Preparation

The system is designed for integration into existing process rooms with standard utility connections. Site preparation typically includes ensuring adequate floor space, utility access, and process interconnections appropriate to the target product and downstream packaging equipment.

- Utilities: electrical power (50 Hz), process water, compressed air (as required), CIP connections
- Process tie-ins: feed/product lines, return/recirculation, and drain
- Recommended: access for maintenance and CIP service operations

Safety Standards & Compliance Certification

The unit employs food-grade stainless steel construction and sanitary design principles to support hygiene and operator safety. Components are CE-marked where applicable, and the system incorporates process safeguards aligned with industrial food safety practices. Protective housings, interlocks, and pressure/temperature controls promote safe and consistent operation in demanding processing environments.

- Food-grade stainless steel construction
- Process safety controls for temperature and pressure
- Designed for hygienic operation and cleanability
- Components with CE marking where applicable