

## Used Tetra Pak dual-mode pasteurizer, 10 ton - Year 2014

|               |                     |
|---------------|---------------------|
| Machine type: | Pasteurizer         |
| Ref:          | PST39               |
| Model:        | Tetra Therm Lacta   |
| Year:         | 2014                |
| Speed:        | 10000 Kg/hour       |
| Condition:    | Ready for Operation |
| Products:     | Milk                |

### Technical details

|                  |       |              |     |
|------------------|-------|--------------|-----|
| Type:            | Flash | Temperature: | 150 |
| Safety features: | Yes   | Manuals:     | No  |

### Description

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#### Technical Specifications & Performance Data

The Tetra Therm Lacta pasteurizer is designed for continuous thermal treatment in dairy processing and beverage production. This industrial pasteurization system is configured for yogurt and pure milk applications, supporting controlled heat treatment before subsequent processing, filling, or packaging operations.

- **Model:** Tetra Therm Lacta
- **Year:** 2014
- **Production capacity:** 10 tonnes/h
- **Holding time:** 285 seconds for yogurt pasteurization
- **Plate heat exchanger:** Tetra Plex
- **Heat exchanger design pressure:** 10 BAR on both circuits
- **Heat exchanger design temperature:** 150 °C on both circuits
- **Heat exchanger test pressure:** 13 BAR on both circuits

#### Advanced Automation & Control Systems

The pasteurizer is built around a continuous thermal process in which product flow, heating and holding stages must operate in coordinated sequence. The 285-second holding tube provides the retention stage required for yogurt pasteurization, helping maintain consistent process exposure before the product continues through the line. Control and monitoring arrangements should be integrated with the plant process system to supervise temperature, pressure, flow and product-routing conditions.

## **Production Line Integration Capabilities**

This pasteurization equipment can be integrated into a dairy processing or industrial packaging line upstream of filling equipment. It is suitable for handling yogurt and pure milk within a process layout that includes product reception, preparation, heat treatment, hygienic transfer and downstream packaging. The plate heat exchanger supports efficient thermal exchange in continuous processing, while the holding section provides a dedicated pasteurization stage for yogurt production.

In a used bottling line or second hand dairy production installation, equipment of this type is typically connected to hygienic product piping, process utilities and downstream buffer, filling or packaging machinery. Integration planning should consider product viscosity, cleaning procedures, piping configuration and synchronization with the selected beverage production or food-processing line.

## **Machine Condition & Maintenance History**

The main Tetra Therm Lacta machine was originally released from the factory in 2014. The Tetra Plex plate heat exchanger is described as original equipment for the machine. The associated heat-exchanger data plate identifies manufacture for Tetra Pak and service by Tetra Pak, with a 2012 year shown on the plate.

## **Operational Performance & Versatility**

Designed for dairy thermal processing, this pasteurizer supports yogurt pasteurization through its dedicated 285-second holding tube and can also be used for pure milk pasteurization through the integrated plate heat-exchange section. Continuous pasteurization systems are an important part of hygienic beverage production and industrial packaging operations where stable thermal treatment is required before filling or further processing.

The Tetra Plex plate heat exchanger is engineered for product heating and cooling duties within the pasteurization process. Its dual-circuit pressure and temperature ratings support controlled operation in a process environment designed for dairy products.

## **Installation Requirements & Site Preparation**

Installation requires a hygienic process area with suitable product piping, utility connections and drainage arrangements. The pasteurizer should be incorporated into a process layout that accommodates product feed, thermal treatment, holding time and transfer to downstream equipment. Site preparation should also account for access around the plate heat exchanger and holding tube for inspection, cleaning and maintenance activities.

Process connections and utility capacities should be matched to the final line design and the required 10 tonnes/h production capacity. Hygienic commissioning should verify pressure integrity, thermal performance, product flow conditions and cleaning procedures before production use.

## **Safety Standards & Compliance Certification**

The plate heat exchanger carries a visible warning label and is rated for 10 BAR design pressure, 13 BAR test pressure and 150 °C design temperature on both circuits. Safe operation requires appropriate pressure protection, controlled access to hot process surfaces and adherence to site procedures for thermal equipment. Operators should follow established lockout, depressurization, cleaning and maintenance practices when servicing the pasteurization system.