

Used Tetra Pak TA25 6.3T aseptic homogenizer

Machine type:	Homogenizer
Ref:	HO2
Model:	TA25
Year:	2012
Condition:	Ready For Operation

Technical details

Safety features:	Yes	Manuals:	No
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Description

Used Tetra Pak TA25 6.3T aseptic homogenizer

Technical Specifications & Performance Data

This aseptic homogenizer is engineered for high-pressure product homogenization in beverage and food processing environments. Manufactured by Tetra Pak, the TA25 series is widely recognized for dependable performance and hygienic design. The offered unit corresponds to a TA25 configuration with an identified 6.3T variant and a pressure class indicated as 250 BAR. It is CE marked and built for applications requiring aseptic processing integrity. A preparation and upgrade package for aseptic operation is included, ensuring the machine is set up for sterile production workflows in industrial packaging and beverage production contexts.

- **Manufacturer:** Tetra Pak
- **Model:** TA25
- **Variant/Configuration:** 6.3T
- **Pressure rating:** 250 BAR
- **Year of manufacture:** 2012
- **Compliance:** CE marked
- **Machine type:** Aseptic high-pressure homogenizer
- **Included scope:** Preparation/upgrading to aseptic homogenizer

Advanced Automation & Control Systems

Designed for reliable process control, the TA25 platform supports precise pressure regulation and consistent homogenization performance. The machine features integrated operator controls for start-up, setpoint management, and safety interlocks. Its aseptic configuration enables controlled product handling, facilitating consistent quality and

repeatability across production runs. The control interface is optimized for quick parameter adjustments and routine operations, helping reduce downtime and enhancing overall line efficiency in second hand and used bottling line projects.

Production Line Integration Capabilities

This homogenizer integrates seamlessly into processing lines upstream of fillers in beverage production and industrial packaging environments. It is suitable for inline operation with pasteurization, sterilization, and CIP systems, and can be adapted to both standalone and fully integrated configurations. The aseptic upgrade package supports compatibility with aseptic tanks, valves, and downstream aseptic filling equipment handling PET or glass containers on bottling equipment. Its compact footprint and service access points facilitate installation into existing used bottling line layouts.

Machine Condition & Maintenance History

The unit is offered as a second hand machine in ready-for-operation status. The inclusion of preparation and upgrading to an aseptic homogenizer configuration supports swift commissioning and alignment with hygienic production requirements. Routine maintenance practices for this model typically include seal inspection, pump and valve checks, pressure calibration, and verification of aseptic barrier integrity.

Operational Performance & Versatility

The TA25 series is known for stable pressure delivery and efficient particle size reduction, contributing to product stability, mouthfeel, and shelf-life in beverage production. Its aseptic-ready design supports extended run times and reduced contamination risk, making it a strong fit for high-demand industrial packaging lines. The 250 BAR rating enables robust homogenization across a wide range of formulations where such pressure classes are specified.

Installation Requirements & Site Preparation

Install the homogenizer on a level, hygienic floor with sufficient clearance for maintenance and CIP connections. Utilities typically include electrical power, process/product inlet and outlet connections, and compatibility with upstream thermal treatment and downstream aseptic filling. Site preparation should account for service access, ventilation, and line tie-ins consistent with Tetra Pak engineering guidelines.

Safety Standards & Compliance Certification

Safety is supported by CE compliance, protective guards, emergency stop functions, and process interlocks designed for high-pressure operation. The aseptic configuration emphasizes hygienic design principles, facilitating effective cleaning and sterilization within food and beverage processing standards.