Via Incisa 1, 37022
Fumane VR, Italy
info@ublsrl.com
VAT: IT02702580214

Used Tetra Pak Sterilizer + Homogenizer 12000 l/h

Machine type:	Various Equipment
Ref:	AT88
Model:	Homogeniser: Tetra Alex 30
Year:	2008
Speed:	12000 Bottles/hour
Condition:	Ready For Operation

Technical details

Machine type:	Sterilizer + Homogenizer	Safety features:	Yes
Manuals:	Yes		

Description

Used Tetra Pak Sterilizer + Homogenizer 12000 l/h

The Used Tetra Pak Sterilizer + Homogenizer 12000 l/h processes liquid food products through thermal treatment and homogenization, ensuring high safety and quality standards in industrial production. Since it combines a UHT sterilization system with a high-pressure homogenizer, it delivers optimal processing for various food and beverage applications. Moreover, its design allows easy integration into existing production lines, making it a practical choice for manufacturers.

General Features

This system operates at a capacity of 12,000 liters per hour (l/h), providing both high performance and consistent results in thermal treatment and particle size reduction. Tetra Pak, a leading brand in food processing technology, manufactured this unit in 2008, ensuring a balance between proven reliability and advanced engineering. Furthermore, the system’s robust construction guarantees long-term durability, reducing the need for frequent maintenance.

Tetra Pak Steritube UHT Sterilizer

The Tetra Pak Steritube UHT sterilization unit applies high temperatures to ensure the microbiological stability of liquid products. Because it features a controlled heating system, it keeps the sterilization temperature between 95°C and 138°C, depending on production requirements. In addition, operators can adjust the holding time at multiple levels, choosing between 5, 10, 15 seconds for initial stages and 30, 45, 60 seconds for advanced stages, allowing precise thermal treatment control.

To optimize heat transfer, the system regulates hot water flow between 10,500 and 32,000 l/h, ensuring uniform sterilization. As a result, the unit maintains an inlet temperature of 5°C and an outlet temperature between 85°C and

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95°C, which provides controlled cooling before further processing. Another key advantage is that its design allows seamless integration with homogenization systems, CIP (Cleaning-in-Place) units, and aseptic packaging lines.

Tetra Pak Alex 30 Homogenizer

The Tetra Pak Alex 30 homogenizer operates at pressures up to 250 bar, effectively reducing particle size and improving product stability. Because it processes between 6,000 and 14,000 l/h, it is ideal for enhancing the consistency and quality of UHT-treated liquid products.

Additionally, the system features cone valves and pistons made of stainless steel or solid ceramic, ensuring durability and resistance to wear. It also includes grooved and V-type seals, which provide effective sealing and reduce maintenance needs. Since the homogenization process occurs in two stages, the system ensures maximum efficiency. The first stage applies 42% of the pressure, while the second stage handles the remaining 58%, both controlled electronically via VDC signals.

Moreover, an ABB M3BP315SMB 4 motor powers the unit with 132 kW output, operating at 380V and 50 Hz, which guarantees reliability and high performance. At the same time, a 7.5V DC thermistor monitors the operating temperature to prevent potential malfunctions. For enhanced safety, the system includes a 24V DC door safety lock and a crankshaft speed sensor to prevent overloads.

Conclusion

The Used Tetra Pak Sterilizer + Homogenizer 12000 l/h offers an efficient solution for thermal processing and homogenization of liquid food products. Thanks to its high performance and reliable construction, manufacturers can optimize their production processes while maintaining food safety.

With a processing capacity of 12,000 l/h, advanced process control features, and high-quality components, this unit guarantees reliability, energy efficiency, and compliance with food industry hygiene standards. Investing in this system will not only improve efficiency but also reduce operational costs over time.