

High-Temperature Short-Time Milk Pasteurizer

This milk pasteurizer utilizes a plate heat exchanger for efficient heating and cooling. It features an automatic flow divert valve and offers PLC automatic control with a touch screen for temperature management.



ADDITIONAL IMAGES



Overview

High-Efficiency Pasteurization System

This High-Temperature Short-Time (HTST) pasteurizer is designed for the efficient and reliable heat treatment of dairy and beverage products. Utilizing an advanced plate heat exchanger, the system achieves over 90% heat regeneration, significantly optimizing energy usage. It features full automation via PLC control with touchscreen or digital interfaces, ensuring precise temperature regulation and consistent process quality.

Technical Specifications

Core Components

- Plate heat exchanger
- Balance tank
- Circulation pump
- Hot water circulation system
- Automatic flow divert valve
- PLC control system

Heat Regeneration

90 %

Application Compatibility

Milk, Ice-cream mix, Milk powder, Fruit juice, Beverages

Control & Automation

Automation Capabilities

- PLC automatic control
- Touch screen interface
- Digital temperature monitoring
- Automated CIP (Clean-in-Place) program
- Steam adjusting valve and water level control

Process Functions

Pasteurization • Heating • Cooling • CIP Cleaning