

Tube-in-Tube Food Sterilizer and Aseptic Filler

This system is suitable for sterilizing and aseptically filling 5-1000L aseptic bags. It is applicable for fruit juice, paste, and concentrates, including tomato, apple, citrus, and guava.



ADDITIONAL IMAGES



Overview

Industrial Sterilization and Filling Solution

This tube-in-tube sterilizer and aseptic filler is engineered for high-performance continuous processing of food and beverage products. Designed for stringent hygiene, it excels at sterilizing and filling fruit pastes, juices, concentrates, and dairy products into aseptic bags ranging from 5L to 1000L. The system integrates advanced thermal management with precise automation to ensure product sterility and extended shelf life.

Technical Specifications

Aseptic Bag Capacity

- 5L
- 1000L

Design Features

Tube-in-Tube Sterilization • Aseptic Filling • Stainless Steel Construction • Continuous Processing • Automated Monitoring

Applicable Products

Fruit Juice, Fruit Paste, Fruit Concentrate, Tomato Paste, Tropical Fruit Jam, Dairy Products

Hygiene Rating

Yes