

Tube UHT Sterilization System

This tube UHT sterilization system is designed for continuous sterilization of liquid foods. It ensures effective heat treatment to eliminate microorganisms while preserving the quality and nutritional value of the product.



Product Overview

High-Efficiency Continuous Sterilization

This tube U.H.T sterilization system is engineered for the continuous thermal processing of liquid food products. It utilizes advanced heat exchange technology to ensure the effective elimination of microorganisms while strictly preserving the nutritional profile and natural quality of the liquid. The system is fully automated and integrated, featuring precise temperature controls and significant energy recovery capabilities for high-performance production environments.

Technical Specifications

Core Features

- Automated operation
- Precise temperature control
- Efficient energy recovery
- Interconnected tube heat exchanger design

Suitable Applications	Milk, Fruit Juice, Liquid Beverages
Sterilization Type	Continuous U.H.T (Ultra-High Temperature)
Construction Material	Stainless Steel