

Ultra-High Temperature Food Sterilizer

This ultra-high temperature (UHT) sterilizer is designed for continuous sterilization of liquid food products. It utilizes stainless steel construction and precise controls to ensure product safety and extended shelf life.



ADDITIONAL IMAGES



Product Overview

Industrial UHT Sterilization

This Ultra-High Temperature (UHT) Instantaneous Sterilizer is engineered for the continuous processing of liquid food and beverage products. By utilizing rapid heating and cooling cycles, the system ensures high levels of safety and significantly extends the shelf life of liquids like milk and juice. Designed for high throughput, the machine features robust stainless steel construction and precise manual controls to meet the rigorous demands of food processing plants.

Technical Specifications

Physical Dimensions

Dimension	Measurement
Height	140 cm
Width	60 cm
Depth	40 cm

Key Features

- Continuous sterilization operation
- Dual pressure gauge monitoring
- Manual control valves
- Integrated support legs

Construction Material

Stainless Steel

Application

Suitable Applications

Milk, Juice, Liquid Food, Beverage Processing