

Ultra-High Temperature Food Sterilizer

This food sterilizer uses ultra-high temperature (UHT) processing for continuous sterilization of liquids. The system rapidly heats and cools product to maintain quality and extend shelf life.



ADDITIONAL IMAGES



Product Overview

Continuous Liquid Sterilization Solution

The Ultra-High Temperature (UHT) sterilizer is a specialized industrial system designed for the continuous processing of liquid foods and beverages. By utilizing a high-temperature, short-time (HTST) treatment method, the machine achieves commercial sterility while effectively preserving the flavor and nutritional integrity of the product. This robust unit is engineered to significantly extend the shelf life of items such as milk and juice through a rapid heating and cooling cycle.

Technical Specifications

Design Features

- Cylindrical pressure vessel
- Integrated pressure gauges
- Manual control valves
- Adjustable support legs

Dimensions (cm)

60 cm

Width

140 cm

Height

40 cm

Depth

Construction Material

Stainless steel

Application

Primary Benefit

Extended shelf life • Product safety • Nutritional retention

Compatible Products

Milk, Juice, Liquid foods