

Inline Pasteurization/Sterilization

from 10L/h up to 1000L/h

Complete HTST/UHT range

<p>HT122 Mini HTST/UHT</p>		<p>Smallest system in the market Built in a Tubular Heat Exchanger</p> <p>Capacity 10L/h</p>
<p>HT205 Spray Pasteurizer</p>		<p>Miniature tunnel pasteurizer Built in internal water reservoir Operating according to set time/temp. curve</p> <p>Capacity 1 – 4 crates per run</p>
<p>HT220 series Lab HTST/UHT</p>		<p>Max. flexibility in the market Built in a Tubular Heat Exchanger Optional: Plates Heat Exchanger Direct steam injector (DSI) Homogenizer</p> <p>Capacity 20L/h, 50L/h</p>
<p>HT323 HT223 Lab/ Pilot DSI</p>		<p>Separate DSI system</p> <p>Adds Direct heat treatment to your indirect UHT/HTST system. Easy to integrate with the OMVE HT220 & HT320.</p> <p>Capacity 20L/h, 50L/h, 100L/h, 200L/h, 500L/h</p>
<p>HT320 series HTST/UHT Pilot System</p>		<p>Small scale, industrial performance Modular built system Optional: Plates heat exchanger</p> <p>Capacity 20L/h, 50L/h, 100L/h, 200L/h, 500L/h</p>
<p>HT326 HTST/UHT Pilot System SSHE</p>		<p>High viscosities, large particles Modular built system Scraped Surface Heat Exchanger</p> <p>Capacity 20L/h, 50L/h, 100L/h</p>

Heat Treatment

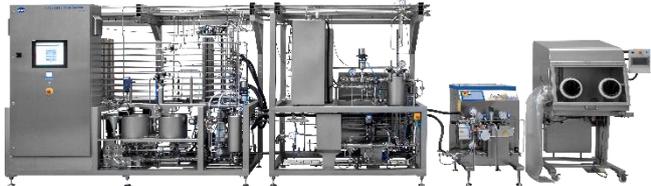


Complete Process Plants For Dairy and Beverage applications

Standard & custom-made systems for your application and process needs

Heat Treatment

HT

<p>10L/h</p> <p>HTST/UHT + Homogenizing + Filling</p>		<p>Applications: Still drinks Juices and flavor water Dairy</p> <p>Common uses: Ingredient application testing Organoleptic analysis Sensorial Evaluations</p>
<p>20L/h</p> <p>HTST/UHT + Homogenizing + Filling</p>		<p>Applications: Vegetable drinks Baby food Dairy products</p> <p>Common uses: Product development & innovation Shelf life studies and microbiology Formulation</p>
<p>20L/h</p> <p>HTST/UHT Direct and Indirect + Homogenizing + Filling</p>		<p>Applications: Dairy Soy Vegetable drinks</p> <p>Common uses: Scaling up Product development</p>
<p>50L/h</p> <p>Blending + HTST/UHT + Homogenizing + Carbonating + Filling</p>		<p>Applications: Still drinks Carbonated drinks</p> <p>Common uses: Product development Process optimization</p>
<p>100L/h</p> <p>Blending + HTST/UHT + Homogenizing + Buffering + Fermenting + Filling</p>		<p>Applications: Dairy, Baby food, non- Dairy, Desserts, Yogurt</p> <p>Common uses: Scaling up Product development</p>