

FRESH MILK AND YOGURT TWO-PURPOSE PLATE-TYPE WHOLE SET STERILIZING EQUIPMENT

鲜奶酸奶一机二用板式杀菌成套设备

杀菌系列
Sterilizer series

鲜奶酸奶一机二用板式杀菌成套设备，专用于保鲜奶和酸奶的巴氏杀菌处理，板片和不锈钢管路均为优质不锈钢SUS304材质。进料口温度为5℃，杀菌工艺为保鲜奶120℃/15S、酸奶95℃/300S，出料口温度为5℃/45℃。蒸汽系统采用SPIRAXSARCO蒸汽减压阀，调节阀，丹麦TEMPRESS温度传感器。控制柜采用日本富士温控，施耐德电气元件。系统具有高温报警、低温回流功能。严格保证所有出料都符合工艺所需参数。

各组成部分包括：

- a) 板式换热器
- b) 物料平衡桶
- c) 热水平衡桶
- d) 进口热水泵
- e) 物料输送泵
- f) 热水发生器
- g) 配电柜
- h) 持温罐、不锈钢管路阀门等。

The sterilizing equipment is specially used for pasteurization of fresh milk and yogurt. The plates and stainless steel pipes are made of high quality SUS304 stainless steel. The temperature of material inlet is 5℃. The sterilization technology: fresh milk 120℃/15S and yogurt 95℃/300S. The temperature of material outlet is 5℃/45℃. The steam system adopts SPIRAXSARCO steam pressure relief valve, regulating valve and Denmark TEMPRESS temperature sensor. The control cabinet adopts Japan Fuji temperature controller and Schneider electric elements. The system has such functions as high temperature alarm and low temperature return flow, which have strictly guaranteed that all discharged materials conform to required technology parameters.

This equipment is composed of:

- a) Plate type heat exchanger
- b) Material balancing tank
- c) Hot water balancing tank
- d) Hot water pump of inlet
- e) Material conveying pump
- f) Hot water generator
- g) Distribution cabinet
- h) Temperature holding tank, stainless steel pipe, valve etc.

技术参数 Technical Parameter

型号规格 Model and specification	能力 Capacity (t/h)	蒸汽能耗 Steam consumption (kg/h)	蒸汽压力 Steam pressure (bar)	冰水能耗 Cooling water flow rate (Kcal/h)	冰水流量 Ice water flow rate (t/h)	电功率 Power (kw)	外形尺寸 Outline dimensions (l x w x h)	重量 Weight (kg)	管径(Φ) Pipe diameter (Φ)		
									物料 material	蒸汽 steam	介质 medium
BR16-PUT-SN-1t	1	40/76	4.0	20,000	3	3.0	1.6 x 1.4 x 1.8	730	32	DN25	32
BR26-PUT-SN-2t	2	80/152	4.0	40,000	6	4	1.6 x 1.4 x 1.8	910	32	DN25	32
BR26-PUT-SN-3t	3	120/228	4.0	60,000	9	4	1.8 x 1.6 x 2.0	940	38	DN25	38
BR26-PUT-SN-4t	4	160/304	4.0	80,000	12	6	2.0 x 1.6 x 2.0	970	38	DN32	51
BR26-PUT-SN-5t	5	200/380	4.0	100,000	15	6	2.2 x 1.6 x 2.0	1030	51	DN32	51



工艺: 4℃→65~70℃均质→120℃/15S→4℃
↘ 95℃300S→43℃

备用: 冰水3:1(≤2℃) 冷却水3:1(30℃)

Technology: 4℃→65~70℃ homogenization →120℃/15S→4℃
↘ 95℃300S→43℃

Spare: ice water 3:1(≤2℃) cooling water 3:1(30℃)

PLATE-TYPE UHT STERILIZER

板式超高温杀菌机

杀菌系列
Sterilizer series



适用范围

适用于：牛奶、果汁、茶饮料、豆奶、乳饮料。
备有电加热机组：适应小生产规模的需要。

技术说明

板式UHT灭菌设备设计用于牛奶、果汁饮料或类似产品进行连续灭菌工艺。配备无菌灌装设备可用于3~6个月保持期的产品生产。可连接分离机、脱气、闪蒸等设备。该设备的产量主要由进料系统中的流量控制器加以调节，在采用全流量均质方式时，利用均质机来控制流量。由于对产品的加热和冷却均在板式换热器中热回收部分进行，因而热回收率最高可达90%以上。

全自动配置：采用先进的电脑程序控制技术，按设定的工艺要求进行全过程生产运行控制，自带CIP清洗程序，进行自动清洗。

半自动配置：操作运行的全过程是半自动控制的，操作人员可从控制面板上对各台泵及回流功能加以控制，由温度自动控制器来维持灭菌温度。杀菌温度在记录仪上有连续的纪录。

Application

Material: milk, fruit juice, tea beverage, soybean milk, milk beverage
Electric heating set: suitable for small scale product line.

Technical explanation:

Plate-type UHT sterilizer can be applied in production of milk and juice beverage. It can be connected with aseptic filling machine. The product shelf life can reach upto 3~6 months. It can be connected with centrifuge, degasser and flash evaporator. The capacity can be controlled by flow controller and homogenizer when adopt full-flow homogenization method. Heat recovery efficiency is reached to 90%, because heating and cooling for material is done during heat recovery stage.

果汁、茶饮料

工艺: 30~75℃→140℃(4S、10S、15S)→85~92℃→(40℃)回流
冷却水 1:2 ≤30℃(备用)

FRUIT JUICE, TEA BEVERAGE

Process: 30~75℃→140℃(4S、10S、15S)→85~92℃→(40℃)return
Cooling water 1:2 ≤30℃(spare)

技术参数 Technical Parameter

型号规格 Type and specification	能力 Capacity (t/h)	蒸汽能耗 Steam consumption (kg/h)	蒸汽压力 Steam pressure(bar)	电功率 Power (kw)	外形尺寸 Outline dimension (l x w x h)	重量 Weight (kg)	管径Diameter (Φ)		
							物料Material	蒸汽Steam	介质Medium
BR1-UHT-CH-1SJ	1	120	6.0	2.8	1.6 x 1.4 x 1.8	710	25	DN25	25
BR1-UHT-CH-2SJ	2	240	6.0	3.0	1.6 x 1.4 x 1.9	750	25	DN25	25
BR2.5-UHT-CH-3SJ	3	360	6.0	3.7	1.8 x 1.6 x 2.0	910	38	DN32	38
BR2.5-UHT-CH-4SJ	4	480	6.0	3.7	1.8 x 1.6 x 2.0	960	38	DN32	38
BR2.5-UHT-CH-5SJ	5	600	6.0	3.7	1.8 x 1.6 x 2.0	1010	38	DN40	38
BR2.5-UHT-CH-6SJ	6	720	6.0	3.7	1.8 x 1.6 x 2.0	1070	51	DN50	51
BR2.5-UHT-CH-8SJ	8	960	6.0	4.4	1.8 x 1.6 x 2.0	1180	51	DN50	51
BR2.5-UHT-CH-10SJ	10	1200	6.0	7.0	1.8 x 1.6 x 2.0	1300	51	DN65	51
BR4-UHT-CH-15SJ	15	1800	6.0	8.0	2.5 x 2.5 x 2.2	2100	63	DN80	63
BR6-UHT-CH-20SJ	20	2400	6.0	11.0	3.0 x 3.0 x 2.5	2400	63	DN100	63