

Plate Pasteurizers Specification Sheet

HTST and yogurt thermal profiles on complete skids with pumps, hot water set, balance tank and PLC control.

Two pasteurisers with two different thermal profiles, because milk and yogurt need different heat treatments. The plate pasteuriser runs the standard HTST cycle at 85 degrees C for 15 seconds with a 5 degree outlet. The yogurt pasteuriser holds 90 to 95 degrees C for 300 seconds and delivers product at 43 degrees C, ready for culture. Both are supplied as working systems, not as bare plate packs.

2 products in this category. Every figure below is published on the product pages at trueglowimaging.com/categories/plate-pasteurizer.html

Plate Pasteurizer

HTK-BSJJ-01 · SUS304 / SUS316L

A plate pasteuriser handling 500 L/H to 20,000 L/H in SUS304 or SUS316L, for fresh milk, dairy beverages, fruit juice, tea, beer and ice cream mix. The process runs product in at 5 degrees C, homogenising at 65 degrees C, pasteurising at 85 degrees C for 15 seconds, then out at 5 degrees C. It is usually connected to a degasser, separator and homogenizer, and comes with a plate heat exchanger, product pump, hot water pump, hot water tank, product balance tank and a Schneider electrical cabinet. Semi-auto and full-auto control are both available.

Specification

Product Model	HTK-BSJJ-01
Working Capacity	500 L/H to 20,000 L/H, customised
Material	SUS304 / SUS316L
Product Inlet	5 degrees C
Homogenising Temperature	65 degrees C
Pasteurisation	85 degrees C for 15 seconds
Product Outlet	5 degrees C
Control	Semi-auto, full-auto available
Components	PHE, product pump, hot water pump, hot water tank, product balance tank
Electrical Cabinet	Schneider electrical components
Minimum Order	One unit
Production Capacity	50 units per month

Key benefits

Complete Process Flow Published. 5 degrees in, homogenise at 65, pasteurise at 85 for 15 seconds, 5 degrees out. That is the entire thermal profile, stated, rather than agreed during commissioning.

Supplied as a Working Skid. Plate pack, product pump, hot water pump, hot water tank and balance tank all come together. A pasteuriser without a balance tank is not a pasteuriser.

Integrates With the Rest of the Line. It is designed to connect to the degasser, separator and homogenizer, so it is part of a process rather than a standalone machine.

Semi-Auto for Smaller Plants. Full automation is not always the right capital decision at 500 L/H. Both are available.

Where it is used

Pasteurising fresh milk in a dairy • Treating dairy beverages before filling • Fruit juice pasteurisation • Tea drink and beer processing • Ice cream mix pasteurisation • Small dairy plants at 500 L/H

Yogurt Pasteurizer

HTK-YSJJ-01 · SUS304 / SUS316L

A yogurt pasteuriser handling 500 L/H to 20,000 L/H in SUS304 or SUS316L, used in milk plants making yogurt. The process runs product in at 5 degrees C, homogenising at 65 degrees C, pasteurising at 90 to 95 degrees C for 300 seconds, then out at 43 degrees C, which is the inoculation temperature. Semi-auto and full-auto control are available, and the unit is supplied with a plate heat exchanger, product pump, hot water pump, hot water tank, product balance tank, Schneider electrical cabinet with SIEMENS PLC touch screen, and stainless steel pipe and fittings.

Specification

Product Model	HTK-YSJJ-01
Working Capacity	500 L/H to 20,000 L/H, customised
Material	SUS304 / SUS316L
Product Inlet	5 degrees C
Homogenising Temperature	65 degrees C
Pasteurisation	90-95 degrees C for 300 seconds
Product Outlet	43 degrees C
Control	Semi-auto, full-auto available
Components	PHE, product pump, hot water pump, hot water tank, product balance tank, stainless steel pipe and fittings
Electrical	Schneider components with SIEMENS PLC touch screen
Minimum Order	One unit
Production Capacity	50 units per month

Key benefits

Outlet at 43 Degrees for Direct Inoculation. Yogurt culture goes in at 43 degrees C. A pasteuriser that delivers product at that temperature saves a separate cooling and holding step.

90 to 95 Degrees for 300 Seconds. Yogurt needs a far more severe heat treatment than milk, to denature whey proteins and build texture. That longer hold is designed into this machine.

High Heat Recovery. A five-minute hold at 95 degrees is expensive in steam. Regenerative heat recovery in the plate pack is what makes it affordable per litre.

Complete Skid With Pipework. Plate pack, pumps, hot water set, balance tank, control cabinet and stainless pipe and fittings all supplied together.

Where it is used

Pasteurising milk for set yogurt production • Stirred yogurt production lines • Drinking yogurt manufacture • Small dairy yogurt lines at 500 L/H • Production yogurt plants at up to 20,000 L/H • Preparing milk base for cup filling

How To Enquire

Send the process rather than a model number: capacity or flow rate, the product being handled, the container format where relevant, and the utilities already on site. WhatsApp +86 150 5517 9418 or email sales@trueglowimaging.com.

Minimum order is one unit on the process, packaging, utility and crane ranges. Machined, fabricated and moulded parts are quoted from single pieces upward.