Tubular UHT Sterilizers Specification Sheet

Continuous UHT for thin liquids at 137 degrees C and for viscous products at 95 to 121 degrees C.

Two tubular sterilisers covering the whole viscosity range. The tubular UHT steriliser handles dairy, juice and beverage liquids at 137 degrees C with automatic CIP and SIP and a full PLC record. The tube-in-tube version handles high viscosity products such as tomato paste and concentrated juice at 95 to 121 degrees C for 120 to 180 seconds. Both use SUS316L on every product contact surface.

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

Tube-in-tube UHT Sterilizer

HTK-TGS-01 · SUS316L product contact

A tube-in-tube UHT steriliser handling 1000 L/H to 15,000 L/H, built with SUS316L on every product contact part and SUS304 elsewhere. It is designed for high viscosity liquid foods such as tomato paste and concentrated fruit juice, where a plate heat exchanger would block. The process runs product in at 25 degrees C, sterilisation at 95 to 121 degrees C held for 120 to 180 seconds, then product out at 25 to 35 degrees C, ready for aseptic bag filling. Control is by SIEMENS PLC with touch screen, with Spirax Sarco steam pressure reducing valves, Burkert and Spirax Sarco temperature control and German Labom temperature transducers.

Specification

Product Model	HTK-TGS-01
Working Capacity	1000 L/H to 15,000 L/H, customised
Product Contact Material	SUS316L stainless steel
Other Parts	SUS304 stainless steel
Product Inlet Temperature	25 degrees C
Sterilisation	95 to 121 degrees C for 120 to 180 seconds
Product Outlet Temperature	25 to 35 degrees C
Downstream	Final product can be filled in aseptic bag
Control	SIEMENS PLC full-automatic control and touch screen
Steam Valve	UK Spirax Sarco steam pressure reducing valve
Temperature Control	German Burkert and Spirax Sarco
Temperature Transducer	German Labom
Minimum Order	One unit
Production Capacity	20 units per month

Key benefits

Built for Viscous Product. Tomato paste and concentrate will not run through a plate exchanger without fouling. A tube-in-tube geometry is the reason this machine handles them at all.

Published Process Window. 95 to 121 degrees C held for 120 to 180 seconds with defined inlet and outlet temperatures. That is the process, stated, rather than left to commissioning.

SUS316L on Every Wetted Part. Tomato paste and juice concentrate are acidic. 316L on all product contact surfaces is the correct specification, and it is standard here rather than an upgrade.

Instrument-Grade Temperature Measurement. German Labom transducers with Burkert and Spirax Sarco control is what makes the sterilisation record defensible rather than indicative.

Where it is used

Sterilising tomato paste before aseptic bag filling • Concentrated fruit juice sterilisation • High viscosity purees and pulps • Aseptic bulk production for industrial customers • Seasonal tomato processing campaigns • Fruit concentrate production for export in aseptic bags

Tubular UHT Sterilizer

HTK-LGS-01 · SUS316L product contact

A tubular UHT steriliser handling 1000 L/H to 15,000 L/H, with SUS316L on product contact parts and SUS304 elsewhere, for continuous sterilisation of dairy, fruit juice and beverage liquids. Sterilising temperature is protected by a high temperature alarm and low temperature reflux, tube internals are polished so every tube cleans fully, and the system self-sterilises to maintain an aseptic condition. A full-automatic PLC controls and records the whole CIP cleaning process, pipe sterilisation and product sterilisation, with automatic CIP and SIP. The process runs product in at 5 degrees C, homogenising at 65 degrees C and sterilising at 137 degrees C.

Specification

Product Model	HTK-LGS-01
Working Capacity	1000 L/H to 15,000 L/H, customised
Product Contact Material	SUS316L stainless steel
Other Parts	SUS304 stainless steel
Product Inlet	5 degrees C
Homogenising Temperature	65 degrees C
Sterilisation Temperature	137 degrees C
Temperature Protection	High temperature alarm, low temperature reflux
Tube Finish	Internally polished for full cleaning
Control	Full-automatic PLC with recorded CIP, pipe sterilisation and product sterilisation, auto CIP and SIP
Minimum Order	One unit
Production Capacity	20 units per month

Key benefits

Low Temperature Reflux Protects the Batch. If sterilisation temperature drops, product is refluxed rather than passed forward. That single function is what separates a UHT plant from a heater with a thermometer.

CIP and SIP Recorded Automatically. The PLC controls and records cleaning, pipe sterilisation and product sterilisation. For an aseptic line that record is the product's release documentation.

Tubes Polished to Clean Fully. Good internal polish is what allows every tube to clean completely, which is what makes the self-sterilisation claim meaningful.

137 Degrees Sterilisation. UHT at 137 degrees C is what gives ambient shelf life without refrigeration, which changes the entire distribution model for the product.

Where it is used

UHT milk production for ambient distribution • Sterilising fruit juice for aseptic filling • Beverage sterilisation before aseptic packaging • Continuous sterilisation on a dairy line • Producing long-life dairy drinks • Aseptic production requiring automatic SIP

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.