



Aseptic Sterilizers

www.asepsystems.com

ASEPTIC STERILIZERS

Asepsystems Aseptic Sterilizer, capacity up to 10000 kg/h

For the sterilization holding and cooling of pumpable products.

The sterilizer-holder-cooler can be made with different heat exchanging technologies depending the product: 4 pipes HTE type, multiple corrugated pipes TIT type, plates type, high electrical frequency Emmepiemme Ohmic (patented) type or scrape surface type. The advantage of the concentric tubular exchangers is: no parts in motion and product flow in a single tube. This means an easy cleaning, sterilization and operation, with low hygienic and mechanic maintenance needs.

An important characteristic is that the heating hot water, as the cooling cold water, moves in cross flow with regard to the direction in which the product is proceeding, to minimise the product temperature difference. This is the best condition for thermal sensitive products. The microprocessor management system (Plc) has a graphic video interface (touch-screen) with new symbolic management software to make it more user-friendly, and includes an emergency diagnostic system. The machine flexibility is completed by the possibility of integration with degasser, homogeniser or with piston pump for high viscosity products, and finally the possibility to adopt no welded tubes for very high pressure, up to 200 bars, for high viscosity products.

The main components of the sterilizer are:

- Receiving tank with feeding pump;
- C.I.P. System;
- Heating-holding-cooling heat exchanger;
- Aseptic valves manufactured by Asepsystems;
- Control panel.

Advantages:

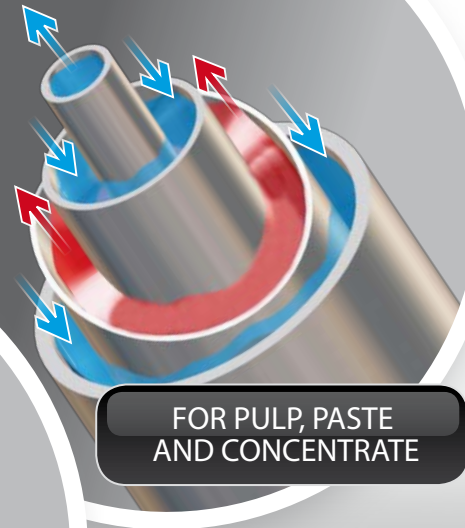
- Compact machine with necessity of smaller spaces;
- Pre-assembled and tested in Asepsystems facility;
- Different heat exchangers depending the product;
- Full electronically controlled;
- Possibility to process all kind of pumpable products.



FOR DICE AND PIECE



FOR SAUCE AND JUICE



FOR PULP, PASTE AND CONCENTRATE



Pipe in Pipe Aseptic Sterilisers

H.T.E. SERIES



Plate Sterilisers

H.T.E. P SERIES



ASEPTIC STERILIZER



Using the most advanced computerized solid modelling technical, the design has been optimised to give to the Customer the maximum personalization freedom in the machine configuration.

“Our technology to allow the Customer to prepare the best product”



Technical features

Four concentric pipes for concentrate products, with piston pump, based on cold break tomato paste 38 °Bx, inlet temperature 60-65 °C, holding time 90 s, filling temperature 35-38 °C

H.T.E. SERIES		4/1000	4/3000	4/5000	4/8000	4/10000
Product inlet capacity	kg/h	1000	3000	5000	8000	10000
Sterilization temperature	°C	90 - 110 Adjust.	90 - 110 Adjust.	90 - 110 Adjust.	90 - 110 Adjust.	90 - 110 Adjust.
I.E.P.	kW	28	42	62	88	100
Steam at 8 bar	kg/h	100	300	500	800	1.000
Water at 15-18 °C at 3 bar	m ³ /h	20	40	60	90	110
Compressed air at 6 bar	nl/h	100	100	100	200	200

All dimensions and technical data are indicative and can be changed depending product and required specifications



Asepsystems S.r.l.

Via Aldo Moro 6
43038 Sala Baganza Parma - Italy
Tel. +39 0521836254
Fax +39 0521836264
E-mail: info@asepsystems.com

All rights reserved. Variations can be done without notice. Asepsystems s.r.l. is to be considered not responsible for damages caused by the lack or the wrongness of the information here mentioned.