

Technical parameter

1. Rated capacity from 20 to 25 Ltr per hour (Highly available by your demand).
2. Heating to 148 deg C at the flow rates stated.
3. Cooling to below 5 deg C at the flow rates stated.
4. Temp. Precision: $\pm 0.5^{\circ}\text{C}$
5. The times of sterilizing include 3S, 5S, 10S, 30S, 300S (optional)
6. Product system pressures to 8 bar.
7. SIP (Sterilise In Place) an option for Aseptic sampling.
8. Built in true CIP (Clean In Place), flow for CIP more than 400 Ltr per hour
9. Outlet temp. adjustable by request.
10. 380 volt 3 phase, 50 or 60 Hz.
11. Power: 10KW Application Such as fruit juices, milky products, tea, sauce dressings, soups and so on.