

# ASEPTIC SYSTEM

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## Parts :

1. Forced circulated, pipe bundled heat-exchangers, completely
2. Computer controlled processmanagement, SIEMENS S7
3. Lowering from aseptic puffer tank
4. Single head Integument
5. Finished product manipulating runner with crane and controlling mechanical scale.
6. The controlling computer can be placed in a cab, or in a boot as needed.

## Heat-exchangers

Heater : Stainless steel, pipe bundled : pipe in pipe.

Cooler : pipe in pipe

## Capacity

- 500 - 3000 kg/h 12 ref% fruit puree 200 kg poured out into sack in barrels.
- 500 - 3000 kg/h 15 ref% condensate 200 kg poured out into sack in barrels.
- 500 - 3000 kg/h 30-32 ref% condensate 200 kg poured out into sack in barrels.

## Workable products :

The equipment is suitable for profitable sterilizing and lowering of fruit juices, fruit purées (apple, peach, plum, banana, pineapple, papaya, kiwi, mango), tomato juice. These juices, purees can be in a condensed or sieved status, without fibre filtration.

## Technical parameters:

Circulation : Product: 22 bar truckle sucker pump

50 bar piston pump

CIP : 4 bar centrifugal pump

Main technological parameters:

Maximum heating : 115 C°

Maximum cooling : 30 C°

Sterilization : 130 C° 30 min steam

Technological cycles:

Washing with cold water : 20 min. 20 C°.

Washing with hot water : 90 min, 80 C°.

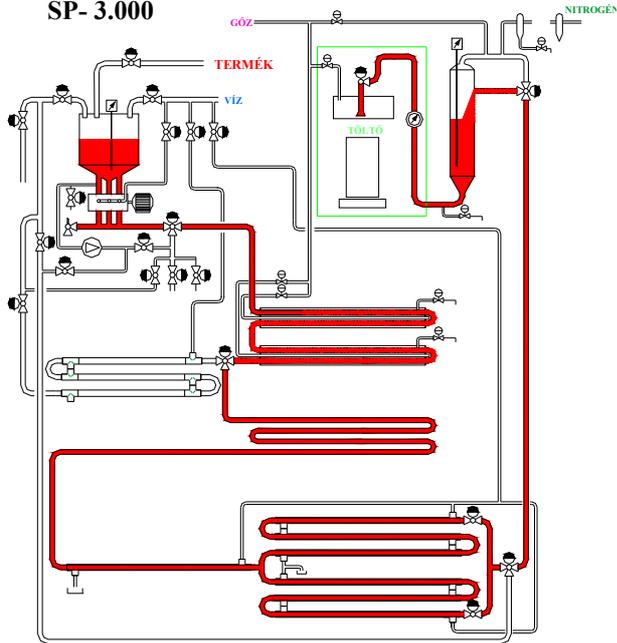
Lixiviation : 90 min, 80 C° 2% alkaline solution.

Acid treatment : 30 min, 20 C° 2% acid solution

Heat storage : 2 min

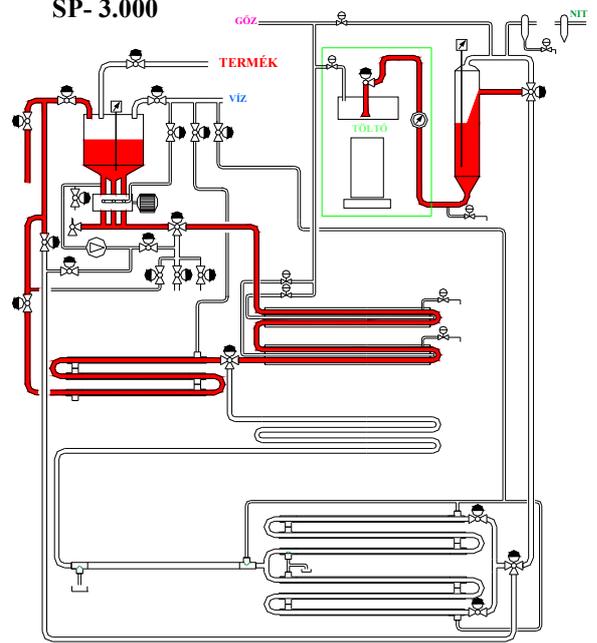
Production:

### ASZEPTIKA SP- 3.000



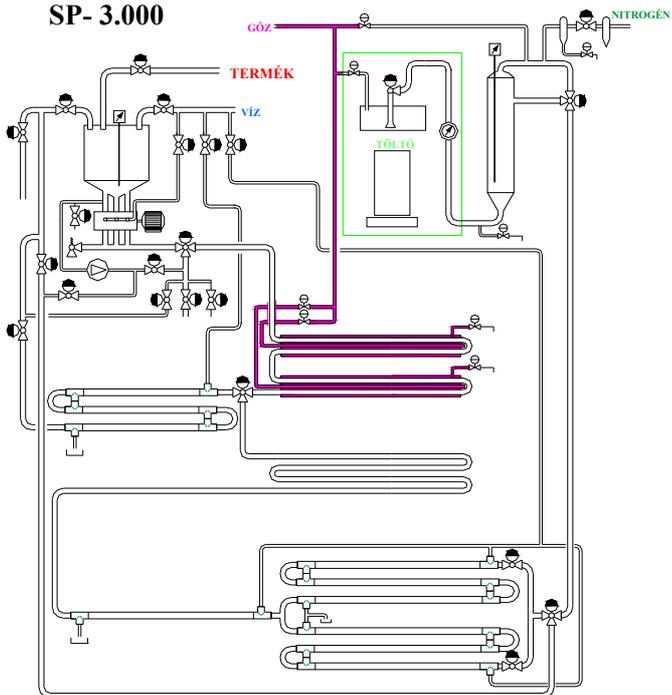
Round I. recirculation :

### ASZEPTIKA SP- 3.000



Heating :

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Round II. recirculation

### ASZEPTIKA SP- 3.000

