

# YGT Different Sterilizer Type Before filling:

## 1. Pasteurizer

Technical data:  $5^{\circ}\text{C} \rightarrow 65^{\circ}\text{C}$  (homogenization)  $\rightarrow 85^{\circ}\text{95}^{\circ}\text{C}$  (15S)  $\rightarrow 5^{\circ}\text{C}$  This Pasteurizer can be connect with separator, homogenizer and degasser widely apply for dairy milk, fresh NFC juice, ice cream etc plant. This machine has features of high heat recovery, lower energy cost, compact structure for easy operation and simple maintenance.



## 2.HTST sterilizer

HTST stands between the pasteurizer and the UHT. Technicals  $35^{\circ}\text{C} \rightarrow 65^{\circ}\text{C}$  (homogenization)  $\rightarrow 120^{\circ}\text{C}(15\text{-}20\text{S}) \rightarrow 85^{\circ}\text{C}$ . can be used for PET hot filling or gable carton box filling sterilize. Widely apply for milk drink, beverage ,tea etc drink





#### 3. UHT sterilizer

Technical data:  $5^{\circ}\text{C} \rightarrow 65^{\circ}\text{C}$  (homogenizer)  $\rightarrow 137^{\circ}\text{C}$  (4S)  $\rightarrow 20^{\circ}\text{C} - 25^{\circ}\text{C}$  for aseptic filling;

UHT sterilizer adopts ultra high heat treatment to sterilize the ESL dairy products, tea

drink and juice beverage for the the aseptic filling production; by this procedure to remain the nature nutrition and flavor of the milk and juice;

## This machine has the features of:

high heat recovery efficiency, smooth structure appearance and accurate temperature control; could design two outlet temperature as per site request, to flexible achieve the cold aseptic filling and hot filling procedure transfer



# 4. Tube-in-tube sterilizer

Technical data:  $25^{\circ}\text{C} \rightarrow 95\text{-}121^{\circ}\text{C}(120\text{S}\text{-}180\text{S}) \rightarrow 25^{\circ}\text{C}\text{-}35^{\circ}\text{C}$ , the final products can be filled by 220L aseptic bags in drum for room temperature storage;

This machine is used to perform continuous sterilization on thicker products, such as various of concentrated juice, fruit paste, jam sauce etc similar high viscidity products.





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# After filling:

5. Continuous bottle tilt chain sterilization

Continuous bottle tilt chain sterilization main characteristic: stable conveying without shaking and jumping. The products are tilting upended on the sterilization chain , of which the lean angle is not more than 90 degree to ensure full effectiveness sterilization, holding time about 25s-60s The machine has the advantages of conveying smoothly, beautiful shape and little noise etc,





# 6. Pasteurization tunnel/cooling tunnel

Tunnel spraying pasteurization adopts recycling warm water design to achieve cooling bottled product temperature down, which takes 3 procedures of warming—precooling—cooling; the temperature and holding time can be custom made and auto controlled;

This type machine is widely used to cool the bottled juice, can type flavor milk, beverage etc.



# 7. Water bath pasteurizer

Water Bath Sterilization Machine is made of SUS304 stainless steel, driven by roller chain. which is composed of transfer chain, reducer, water chamber, frame cover, piping system, electricity control cabinet. The sterilization time can be regulated by changing the motor speed. Mainly used on the sterilization of canned tomato sauce or glass/PP bottles.





# **UHT Sterilizer Advantage:**

Automatic control by: UK Spirax sarco steam pressure reduce valve, temperature control system, Denmark temperature sensor, Siemens temperature recorder without paper, Alfa Laval centrifugal pump; yuanan pipes and valves, Program with PLC touch screen, the precision of temperature control is ±0.5 degree. with self CIP and SIP system

Tubular/Plate sterilizer performs the processing on the foods and beverage, it has the following characteristics:

- 1. High heat efficiency, 90% of energy can be recycle during the product process;
- 2. By overheat water to heat exchange milk/juice, to guarantee the temperature steady.
- 3. Precise sterilizing temperature control; all the key factors such as steam pressure, flow rate are PLC controllable;
- 4. Full automatic, can automatically control the CIP cleaning, self sterilizing, and the whole procedures steps; all the procedures are recorded and controllable;
- 5. The system is strong safety, the fittings all adopts reliable materials to guarantee quality and sanitary standard.
- 6. High reliable system, main parts such as product pump, water pump, all valves, electrics elements are world known brands.



7. Pipe adopts advanced polish procedure, all tubes can perform fully cleaning, self sterilizing ensures the system at aseptic state;

# **Technology Data**

		Dairy	Milk and f	ruit juice l	JHT Sterilizer				
Main technical param	eters								/
Туре	Capacity (t/h)	Steam consumption (kg/h)	Steam pressure (kg)	Power (kw)	Dimension l*h*d(m)	Weight (kg)	Diameter(mm)		
							material	steam	medium
YGT0.25C-GZ-5MJ	5	400	4.0	5.5	5.0*1.6*2.0	1120	38	DN50	38
YGT0.25C-GZ-15MJ	15	800	4.0	7.0	5.5*2.5*2.2	2020	63	DN80	63
YGT0.25C-GZ-20MJ	20	1500	4.0	8.0	5.5*2.5*2.2	2220	63	DN80	63
YGT0.25C-GZ-30MJ	30	2580	4.0	11.0	5.5*2.5*2.2	2720	76	DN100	76
YGT0.25C-GZ- 0.5MJ	1	200	4.0	3.7	5.5*2.5*2.5	1000	101	DN38	25
Temperature Process	: 35°C→13	35°C(4s)→40°0	C (as per re	equest)	1				1.(^





# YGT Pre-sale service:

- 1. Free of making technical consultant and technical proposal.
- 2. Free provide PID and layout drawings as per factory demand
- 3. We can do the lab equipment test and OEM machine as per different technical .

#### **YGT After-sale service:**

- 1. We provide long-term spare parts
- 2. We provide engineer to site for equipment connection and commisionning
- 3. We could do project transform when future technical update
- 4. We are active to set agent channel to provide local service

