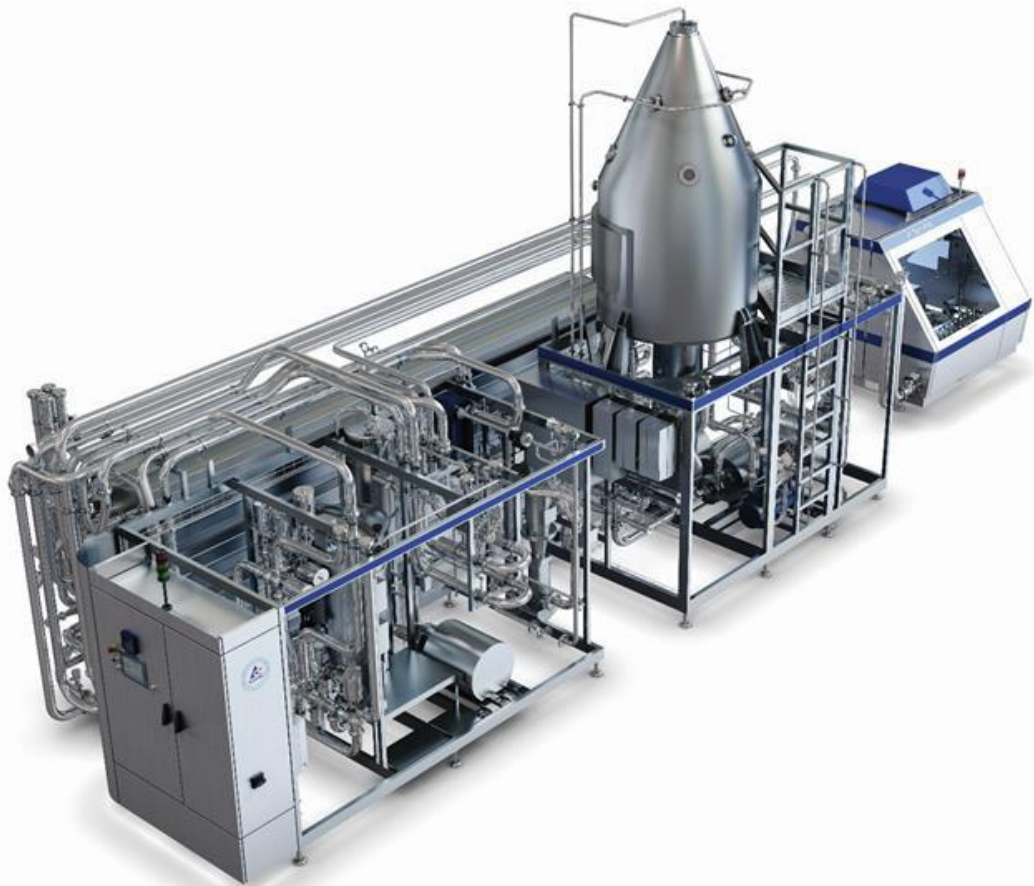


Used dairy equipment

Never used Tetra Pak VTIS direct UHT Line!


Offer number	: 23-46-01		
Description	: Direct UHT unit	Homogeniser	Sterile tank
Make	: Tetra Pak	Tetra Pak	Tetra Pak
Type	: VTIS	Alex 300	Aseptic tank
Capacity	: 7.000 -12.000 l/h	12.000 l/h	20.000 ltr volume
Year of manufacturing	: 2023	2023	2023
Temperature cycle	: ESL milk 12.000ltr: 5 – 80 – 127 (holding 2 sec) – 81 homogeniser – 4 °C.		
	: UHT milk 12.000ltr : 5 – 80 – 140 (holding 4sec) – 81 homogeniser – 25 °C.		
	: Creams / plant based 10.000ltr/h : 5 – 80 – 145 (holding 10sec) – 81 homogeniser – 8/25 °C.		
Power	: 42kW	92kW	
Product	: Milk, enriched milk, cream 32% fatt, soymilk, formulated dairy products, ice-cream mix, extended shelf life (ESL) products, dairy desserts.		
Condition of the machine	: Excellent never used	Excellent never used	Excellent never used
Location	: Germany		
Terms of delivery	: FCA		
Price in the condition "as is"	: Any serious offer will be considered, Budget 1.500.000,-		





This complete Tetra Pak VTIS direct UHT line with aseptic tank is a unique opportunity. It is a never used production line. The line is built in 2023 and still packed in the original boxes. New machine with two years guarantee remaining. Because of changes in investment it is put up for sale and It can be purchased and shipped immediately. The Tetra Pak UHT, VTIS unit is a continuous UHT treatment unit with direct steam injection. Mainly for heat-sensitive low-acid products such as milk, enriched milk, cream, soy milk, formulated dairy products, ice-cream mix, dairy desserts as well as ESL (extended shelf life) products. The P&ID of both, the sterile tank and the VTIS can be shared on request.

Complete unit with tubular heat exchanger tetra multitube (CM/CMR), product, water, concentrate dosing pumps, balance tanks, controls, steam injector, flash vat, frames skids. The following options are included: Clean steam creator, Culinary steam module to create clean steam form RO water, no steam from the boiler is direct injected but an system to make steam from RO water is included.


 Engery saving by software for interneate circulation with water during short productions, by-pass of the balance tanks during circulation step. Special homogenisation valve model HD100. Variable speed 7-12 000ltr/h. Low fouling end valve cluster at aseptepic tank. 3 different holding tubes for vegan milk 10seconds and for ESL 2seconds and for UHT 4 seconds.

The VTIS principle is the direct steam injection into the product. Steam is injected rapidly into the product, instant heating it from 80° to the UHT temperature (140 °C). The combination of a high sterilization temperature and a short heating time ensures that microorganisms and spores are deactivated with minimal impact on the product's taste and color. Flash cooling – which takes place in the condenser-equipped vacuum vessel - enables rapid cooling of the product. Partial vacuum is maintained by a pump and controlled to ensure the same amount of water is evaporated as was earlier added as steam.

Homogeniser

Make : Tetra Pak
Type : Alex 300
Year : 2023
Capacity : 12.000 liter per hour
Pressure : 250 bar
Description : 2 stage Aseptic homogeniser. Piston diameter: 63mm. motor (110kw max use 92kW) HD100 homogenisation valve for less wear and tear parts, and lower energy consumption.

Sterile tank

Make : Tetra Pak
Type : Aseptic tank
Year : 2023
Capacity : 20.000 liter
Description : total height: 4.800mm.
Double jacketed, Including all (aseptic) valves set, sterile air filters, set 'end valves'.
Controls.

Direct UHT unit

Make : Tetra Pak
Type : VTIS
Year : 2023
Capacity : 7.000 - 12.000 liter per hour
Recipes
ESL milk 12.000ltr : 5 – 80 – 127 (holding 2 sec) – 81 homogeniser – 4 °C.
UHT milk 12.000ltr : 5 – 80 – 140 (holding 4sec) – 81 homogeniser – 25 °C.
Creams / plant based 10.000ltr/h : 5 – 80 – 145 (holding 10sec) – 81 homogeniser – 8/25 °C.
Design Products : Milk, cream 32% fatt, oat milk, ESL milk 0-4% fat but also formulated dairy products, ice-cream mix, dairy desserts are possible.

For more information check our website: www.useddairyequipment.com

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