

SS304 SS316L

Electrical

SeFluid instant UHT sterilizer series is specially designed for sterilization of fluid materials such as fresh milk, fruit juice, beverage, wine, soybean milk, medicine, etc. The equipment adopts three-way screw plug for feeding and discharging. The feeding and discharging of this equipment are both three-way plug, the flow can be adjusted according to the need, the use of reliable. The heating method can be divided into steam heating and electric heating.

How does an instant UHT sterilizer works?

On a SeFluid instant UHT sterilizer, the material is pumped by centrifugal pump into the hot and cold material heat exchange device on the sterilizer to be preheated. Further, the material is then passed through a high temperature drum filled with high pressure, where it is rapidly heated to sterilization temperature. It is held for about 3 seconds. In this process, the microorganisms and enzymes in the material are quickly killed. After the vat, the material is cooled by heat exchange with the cold material (generally below 65°C). If the next process needs to increase the temperature, it can be achieved by adjusting the angular cut-off valve, or circulating, etc.; otherwise, the temperature of the material is reduced by access to cooling water.

The discharge can be controlled by the throttle valve of the instant UHT sterilizer. This valve allows the boiling point of the material inside the machine to be higher than the maximum temperature while maintaining a constant pressure. During normal production, the flow rate is controlled by adjusting the throttle valve to create back pressure by the pump's pushing force overcoming the spring pressure. When cleaning the sterilizer, the throttle valve should be fully open. The circulating reservoir can be used to prepare acid and alkali solutions, as well as to effectively clean the inner wall of the coil. Thanks to the simultaneous use of stainless steel three-way plugs, the flow rate of the sterilizer can be precisely regulated.

Features of Instant UHT Sterilizer

- SeFluid instant UHT sterilizer series has good ability of continuous production with extremely short sterilization times
- Due to the short heating time, the high quality of the proceeded material to be processed can be preserved, and the internal nutrients are not destroyed.
- Excellent sterilization effect due to ultra-high temperature sterilization
- Can be used in tandem with centrifugal pumps or high-pressure homogenizers. With wide range of applications, and is suitable for sterilization of materials with low to high viscosity.
- The design of the heat exchanger with hot and cold materials has the economic effect of utilizing waste heat, so the steam consumption is small.

Model	* Production Capability	Sterilization Temperature	Steam Pressure	Heating Time	Discharge Temperature	Motor Power	Size	Weight
SEIUS-1	0.5-1T/H	115-135°C	<0.4MPa	4-6s	<65°C	2.2KW	920×920×1400	280KG
SEIUS-2	1.5-2T/H	115-135°C	<0.4MPa	4-6s	<65°C	2.2KW	1100×1100×1700	380KG
SEIUS-4	3-4T/H	115-135°C	<0.7MPa	4-6s	<65°C	4KW	1200×1200×1800	550KG
SEIUS-5	5-6T/H	115-135°C	<0.78MPa	4-6s	<65°C	5.5KW	1400×1400×2000	700KG

^{*} For bigger scale of production capability need, please contact us for special engineering design and customizing



Drawing

