

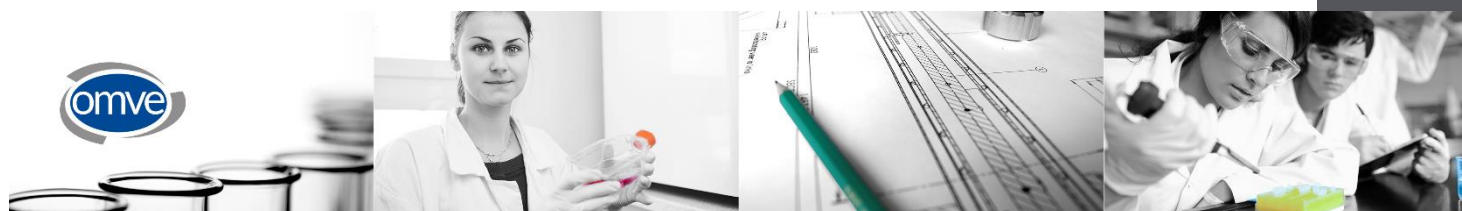
# Inline Pasteurization/Sterilization

from 10L/h up to 1000L/h

## Complete HTST/UHT range

<p><b>HT122</b> Mini HTST/UHT</p>		<p>Smallest system in the market Built in a Tubular Heat Exchanger</p> <p>Capacity 10L/h</p>
<p><b>HT205</b> Spray Pasteurizer</p>		<p>Miniature tunnel pasteurizer Built in internal water reservoir Operating according to set time/temp. curve</p> <p>Capacity 1 – 4 crates per run</p>
<p><b>HT220</b> series Lab HTST/UHT</p>		<p>Max. flexibility in the market Built in a Tubular Heat Exchanger Optional: Plates Heat Exchanger Direct steam injector (DSI) Homogenizer</p> <p>Capacity 20L/h, 50L/h</p>
<p><b>HT323</b> HT223 Lab/ Pilot DSI</p>		<p>Separate DSI system Adds Direct heat treatment to your indirect UHT/HTST system. Easy to integrate with the OMVE HT220 &amp; HT320.</p> <p>Capacity 20L/h, 50L/h, 100L/h, 200L/h, 500L/h</p>
<p><b>HT320</b> series HTST/UHT Pilot System</p>		<p>Small scale, industrial performance Modular built system Optional: Plates heat exchanger</p> <p>Capacity 20L/h, 50L/h, 100L/h, 200L/h, 500L/h</p>
<p><b>HT326</b> HTST/UHT Pilot System SSHE</p>		<p>High viscosities, large particles Modular built system Scraped Surface Heat Exchanger</p> <p>Capacity 20L/h, 50L/h, 100L/h</p>

Heat Treatment







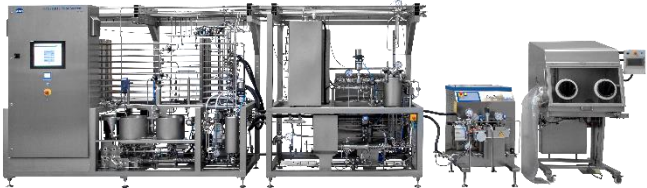
# Complete Process Plants

## For Dairy and Beverage applications

Standard & custom-made systems for your application and process needs

Heat Treatment

HT

<p>10L/h</p> <p>HTST/UHT + Homogenizing + Filling</p>		<p><b>Applications:</b> Still drinks Juices and flavor water Dairy</p> <p><b>Common uses:</b> Ingredient application testing Organoleptic analysis Sensorial Evaluations</p>
<p>20L/h</p> <p>HTST/UHT + Homogenizing + Filling</p>		<p><b>Applications:</b> Vegetable drinks Baby food Dairy products</p> <p><b>Common uses:</b> Product development &amp; innovation Shelf life studies and microbiology Formulation</p>
<p>20L/h</p> <p>HTST/UHT Direct and Indirect + Homogenizing + Filling</p>		<p><b>Applications:</b> Dairy Soy Vegetable drinks</p> <p><b>Common uses:</b> Scaling up Product development</p>
<p>50L/h</p> <p>Blending + HTST/UHT + Homogenizing + Carbonating + Filling</p>		<p><b>Applications:</b> Still drinks Carbonated drinks</p> <p><b>Common uses:</b> Product development Process optimization</p>
<p>100L/h</p> <p>Blending + HTST/UHT + Homogenizing + Buffering + Fermenting + Filling</p>		<p><b>Applications:</b> Dairy, Baby food, non-Dairy, Desserts, Yogurt</p> <p><b>Common uses:</b> Scaling up Product development</p>