

Pilot Pasteurizer/Sterilizer



HT326 HTST/UHT Pilot Plant

Scraped surface heat exchangers at a small scale

The OMVE HT326 pilot plant is a HTST/UHT system designed to process products with high viscosities and/or large particles in continuous flow. The HT326 provides R&D departments a flexible and reliable unit to mimic the operation of full-sized production plants, facilitating the scale-up process, formulation, product optimization, shelf-life studies, organoleptic analysis and more.

Features & Benefits

- Industrial A-brand components
- Customizable, modular build
- Built-in CIP & SIP
- High level of automation
- Low product hold-up

Applications

- Dairy-based viscous products
- Desserts, fillings and puddings
- Fruit concentrates & vegetable purees
- Soups & sauces
- Functional and Medical Food



Working Principle

The HT326 Scraped surface heat exchanger (SSHE) System can treat your product with different temperatures to simulate your industrial process. The compact process enables you to execute a trial with minimal volume. This reduces the required amount of ingredients, preparation time, start-up and processing time.

The HT326 system is supplied standard with scraped surface heat exchangers (SSHE) for heating and cooling, with a very low dead volume, dramatically reducing the waste of ingredients during testing.

The HT326 heat exchanger is built for pasteurization (HTST) and/or sterilization (UHT) temperatures, simulating a required temperature profile according to specifications.

With a flexible arrangement of holding tubes, the HT326 allows you to experiment with holding the heating temperature at various time intervals, giving you more potential ways to customize your production process.



Optional Accessories

- Connection for external mixing tank
- Flow meter/control (Electromagnetic & Mass)
- Additional holding tubes
- Internet connectivity for troubleshooting
- Aseptic SSHE
- Data logger
- Software in other languages

Specifications

Product Code	HT326-20	HT326-50	HT326-100	HT326-200
Adjustable flow rate	10-50L/hr	20-80L/hr	60-150L/hr	100-300L/hr
Pressure product pump	20bar* [145psi / 290psi]			
CIP pump flow rate	1200L/hr			
Cleaning temp. @ 30 min.	70°C / 85°C* [158°F / 185°F]			
Sterilization temp. @ 30 min.	140°C [284°F]			
Max. temp. boiler (medium size)	160°C [320°F]			
Max. viscosity - SSHE	>2500cPs	>2500cPs	>2500cPs	>2500cPs
Max. particles - SSHE	4mm [0,16"]	4-7mm [0,16-0,27"]	7mm [0,27"]	7mm [0,27"]
Heating hot water (electrical)	Yes	Yes	N/A	N/A
Heating hot water (steam)	Yes	Yes	Yes	Yes
Heating direct (steam)	Yes	Yes	Yes	Yes
Weights & Dimensions				
L x W x H	190 x 120 x 210cm [75 x 47,3 x 82,7"]	220 x 120 x 210cm [86,6 x 47,3 x 82,7"]	250 x 120 x 220cm [98,5 x 47,3 x 86,6"]	250 x 120 x 220cm [98 x 47,3 x 86,6"]
Materials				
Product side	SS316			
Required utilities				
Electrical supply	370-400Vac / 3ph+N+E / 50Hz / or 200-240Vac / 3ph+E / 60Hz			
Compressed air	6bar(g) [87psi]			
Water supply	2,5bar(g) [36,5psi]			
Chilled water supply	3,5bar(g) [51psi]			
High pressure steam	6-8bar(g) [87-116psi]			
Low pressure steam	3,5bar(g) [51psi]			

*optional



50L/hr HTST/UHT + Homogenizing + Filling

OMVE Netherlands B.V.
Gessel 61
3454 MZ, De Meern
The Netherlands
Tel +31 30 241 00 70
sales@omve.com
omve.com

OMVE Americas Inc.
251 Main Street East, Suite L01
Milton, ON L9T 1P1
Canada
Tel +1 416 986 8442
sales@omve.com
omve.com

Lab & Pilot Equipment

