

# In-Line Direct Steam Sterilization

## HT324 Steam Infusion Add-On

### Direct Steam Infusion & DSI System

The HT324 offers the Steam Infusion and the Steam injection technology in one system. Direct Steam Infusion is a Heat Treatment Technology used for sensitive food products which require a high spore kill rate and minimize the product degradation.



The cooling is done in the flash tank by vacuum. This allows you to have a very fast heating and cooling profile of your product to minimize the heat impact to your product.

The system can be fully controlled as stand-alone unit or through HT320 system.

The nominal capacity is 100L/hr or 200L/hr.

### Features & Benefits

- User-friendly
- Hygienic design for effective cleaning
- Automatic CIP/ SIP
- Very short holding times
- High level of automation & control
- 20Bar flash tank pump outlet pressure
- 0,2Bar(a) vacuum for maximum cooling in the flash tank

### Applications

- Dairy products such as milk, cream and others
- Baby food
- High-protein drinks
- Plant-Based as soya drinks, almond milks, oat milk
- Coffee whiteners (non-dairy)

### Working Principle

The HT324 Steam infusion system is designed to allow the operator to sterilize products, at low flow, via steam infusion. The product is guided through the sterilization chamber, which is filled with conditioned steam. As the product is passed through its rapidly or instantaneously heated up reaching the required conditions. The HT324 can be installed after an HT320.



## Optional Accessories

- Connection to the homogenizer upstream and/or down stream
- External data logging
- Variable holding tubes
- Remote assistance

## Specifications

Product Code	HT324-100	HT324-200
Execution	Expert	Expert
Heat technologies	Steam Infusion – Direct Steam Injection	Steam Infusion – Direct Steam Injection
Flowrate Nominal	100L/hr (80-150L/hr)	200L/hr (160-250L/hr)
Max. heating temperature	150°C [302°F]	150°C [302°F]
Max. viscosity @ Steam injector	500cPs	300cPs
Max. viscosity @ Infusion head	200cPs	200cPs
<b>Materials</b>		
Product side	SS316	SS316
Piping diameter	½"	¾"
<b>Weights &amp; Dimensions</b>		
Weight	Appr. 550kg [1213lbs]	Appr. 550kg [1213lbs]
Dimensions L x W x H	1280 x 1350 x 2700mm [50 x 53 x 106"]	1280 x 1350 x 2700mm [50 x 53 x 106"]
<b>Required utilities</b>		
Steam	8bar(g)	8bar(g)
Electrical	370-400V/ 3ph+N+E/ 50Hz/ 16Amps 210-240V/ 3ph+E/ 60Hz/ 16Amps	370-400V/ 3ph+N+E/50Hz/ 16Amps 210-240V/ 3ph+E/ 60Hz/ 16Amps



The HT324 System can seamlessly be integrated with other OMVE equipment.