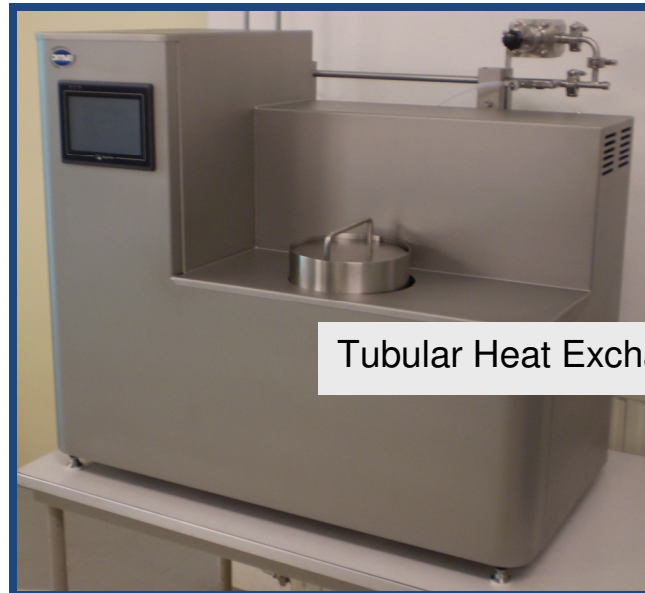


HT121: Laboratory HTST System

HT122: Laboratory UHT System

Bench-Top Pasteurization & Sterilization

With the highest accuracy



Introduction of the OMVE HT121 Bench-Top Pasteurizer and the HT122 Bench-Top UHT

With the OMVE HT121 & HT122 units are specially designed for those who demand compactness, flexibility in processing a broad range of products and simulate an industrial process in one.

This bench-top process system enables you to execute a trial with even less than 1 litre. This reduces the required amount of ingredients, preparation time, start-up time and processing time. Moreover, the laboratory HTST and UHT units allow you to conduct more trials on a day, improving your R&D productivity.

With these systems you can heat and/or cool various products from water up to concentrates with high viscosities and even with small particles. The system is also suitable for hot fill. With the different holding times available and the flexibility in setting the heating temperature you can reach any PE value.

The bench-top HTST/UHT systems consist standard out of a feed hopper, and helical rotor pump product pump, an integrated boiler, a touch screen panel for control and visualisation of the process and a heat exchanger with a heating and cooling section.

Features

- Very Compact
- Very short start-up time
- Fully automatic CIP
- Very Low product hold up
- Spray/splash-proof
- Closed frame
- Full automated control
- Data logging

Benefits

- Fits in any laboratory
- Immediately ready for use
- Quick, easy and save cleaning
- Saves product and time
- Safe in use
- Lower noise level and Hygienic appearance
- Very easy to control
- All parameter can be logged

**Clear process overview**

The OMVE touch screen gives a clear overview of the process, with all the required parameters such as temperature and pressure.

Data logging

The selected process data for a specific product can locally be stored under a customised name. As option, the run data during processing can be stored on an USB stick.

Easy to use

A clear dynamic overview of the process (temperature, pressure) is given on the 6" TFT touch screen with a high resolution. During start-up, processing and cleaning the operator is guided by the PLC.

Easy to maintain

To keep the outside of the product pump away from detergents and spoilages, the pump is placed inside the cabinet. The PLC and other electronics are placed in a separate control cabinet that is classified **IP55**.

Safety

All the heated components are within the unit to prevent accidentally burning on the hot surfaces. The tubular heat exchanger is located at the rear of the cabinet. The boiler is placed in the cabinet with the required safety devices. The product line has a safety valve to prevent over pressure in the line.

Optional Accessories

- Static Mixers
- Different Holding cells
- Trolley
- Data logging

Specifications

		HT121	HT122
Process	Nominal flow rate	10l/hr @100°C	10l/hr @150°C
	Temperature range	Amb. - 100 °C	Amb. - 150 °C
	Process flow rate	10 - 50 l/hr	10 - 50 l/hr
	CIP Flow rate	Up to 120 l/hr	Up to 120 l/hr
	Pump protection at low level	Water inlet	
Tube in tube HE			
	Internal diameter	8mm	
	Max particle size	3mm	
	Heating & Cooling section	Main heat & Cooling	Pre heat, Main heat and Cooling
		Standard Hot Fill possible	
Materials			
	Product side	SS316	
Dimensions			
	W x D x H	900 x 700 x 700m	
Utilities			
	Electrical	400V/3ph/50 Hz//16Amps Also available as 60Hz.	
	Water	Min. 2 bar, 10l/min	