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USED DAIRY EQUIPMENT

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Complete UHT unit with direct heating system

We offer a complete, skid-mounted UHT unit with a direct heating system, designed for milk, cream, and ice mix processing. The system features steam injection directly into the product, a flash vat, and a culinary steam filter. Preheating and cooling are achieved via two plate heat exchangers, each with two sections (PHE1: heater – regeneration and steam; PHE2: cooler – regeneration and ice water). The holding tube operates at 137–142 °C for 6 seconds, and output is fully controllable via the plate cooler.

The unit is delivered as pre-assembled skids:

- **Skid A:** Balance tank, centrifugal pumps for product (Fristam), water pumps (Grundfos), product and steam valves, piping, and ROI box with recorder.
- **Skid B:** Steam injector, flash vat, pumps, valves, auxiliaries, and aseptic homogenizer – **Soavi Ariete 5200, 250 bar, 5 pistons, 2-stage, positioned downstream.**
- **Skid C:** Auxiliaries for the aseptic tank, including water circulation on the tank jacket and the sterile air system.

UHT line including sterile accessories, excluding the sterile tank, including homogenizer.

QUOTE NR	26-01-02
MAKE/ TYPE	GEA TDS 6600/160 INJ
CAPACITY	16.000 liter per hour
HOMOGENIZER	160 bar injection pressure
YEAR OF MANUFACTURING	2023
OPERATING HOURS	< 400 hours
DOCUMENTATION	Complete documentation and P&IDs available
CONDITION OF MACHINE	Good
LOCATION AND DELIVERY TERMS	FCA, The Netherlands

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All auxiliaries for the aseptic tank are included, excluding the 60 m³ tank itself, including aseptic valve manifolds (infeed and end cluster).

The control system includes Siemens CPU, Danfoss frequency drives, and SCADA operation. The SCADA software can be modified as required.

The unit is in very good condition, constructed in 2023, with less than 400 production hours, and has been used only for trials on cream and ice mixes. Complete documentation and P&IDs are available.

This turnkey system is ready for immediate deployment for trial or production use.





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