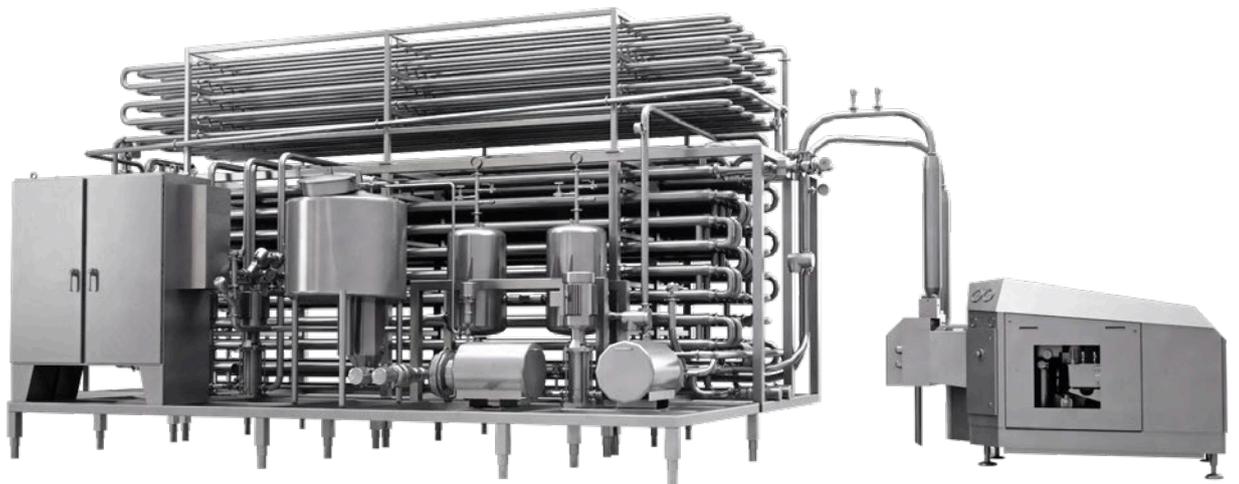
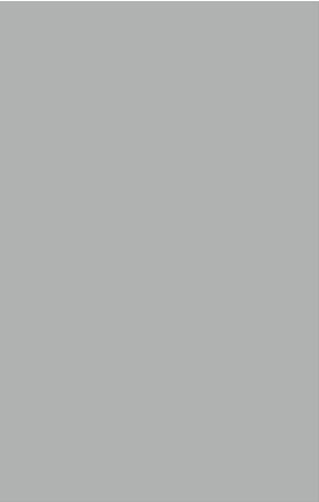


Tubular UHT with Production Boosting Technology

*Helping you gain competitive edge in all your food,
beverage and dairy processing needs*





Meeting all your production goals

While facing complex product compositions and increasingly stringent regulations; food, beverage and dairy producers need to ensure microbiological safety while achieving desired product quality and process efficiency. The experience SPX FLOW offers in these areas means it is the partner of choice for many world-leading producers in the design, engineering and supply of specific UHT plant designs to meet production goals.

An SPX FLOW solution is designed for superior hygienic design and optimized dairy, food and beverage production.

- High degree of flexibility and customized solutions
- High focus on resource efficiency
 - Long run time and short CIP/down time
 - Minimized energy, water and CIP chemical consumption
- Partnering for innovation
 - Help in introduction of new innovative, premium products
 - Maintain competitiveness with optimized and efficient process solutions
- Ensure quality with gentle UHT processing of high viscous and high protein products
- High degree of food safety beyond legal requirements
- Produce premium products by protecting flavors and nutritional components such as vitamins.

Solutions for individual needs

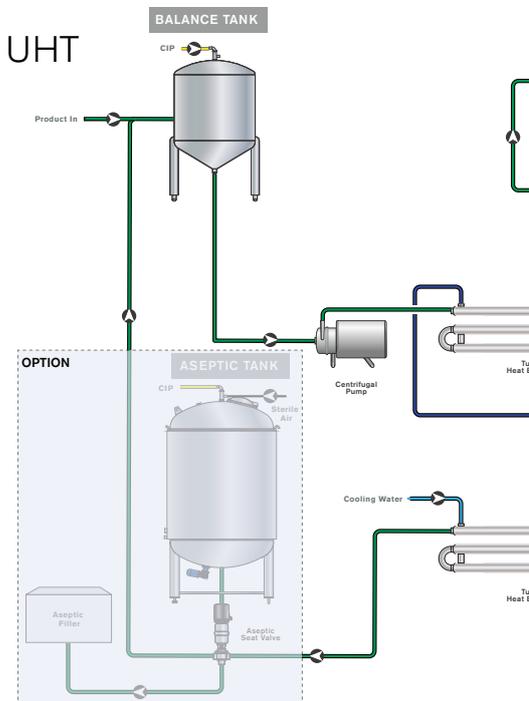
SPX FLOW offers a wide range of direct and indirect thermal / UHT technologies which include Tubular Heat Exchangers (THE), Plate Heat Exchangers (PHE) and highly advanced steam

infusion and injection technologies. These solutions are combined with global design expertise and engineering excellence which can meet the processing needs for almost any dairy, food and beverage product.

Stringent quality control ensures that SPX FLOW's unrivalled range of UHT products complies with the highest international standards for hygiene. Solutions are designed for easy cleanability to deliver safe, high-quality foods while minimizing the use of valuable resources to optimize production efficiency.

The new, enhanced E-Tubular UHT system offers high-energy efficiency, reduced fouling processing that can extend runtime to up to 24 hours on milk. It can reduce operational cost reduction by up to 20% due to its reduced heat surface area, lower product residence volume, minimized product loss and optimized CIP chemical usage.

Tubular UHT





Start saving now with Production Boosting Technology

Designed to optimize output

- High turbulence decreases fouling and shortens cleaning time
- High product flow velocity minimizes fouling and extends run time between CIP
- Easy inspection and access for shorter maintenance times

Food safety

- High kill rate
- Sharp separation of product and process water
- Efficient, effective cleaning
- Lower energy consumption

Other key features

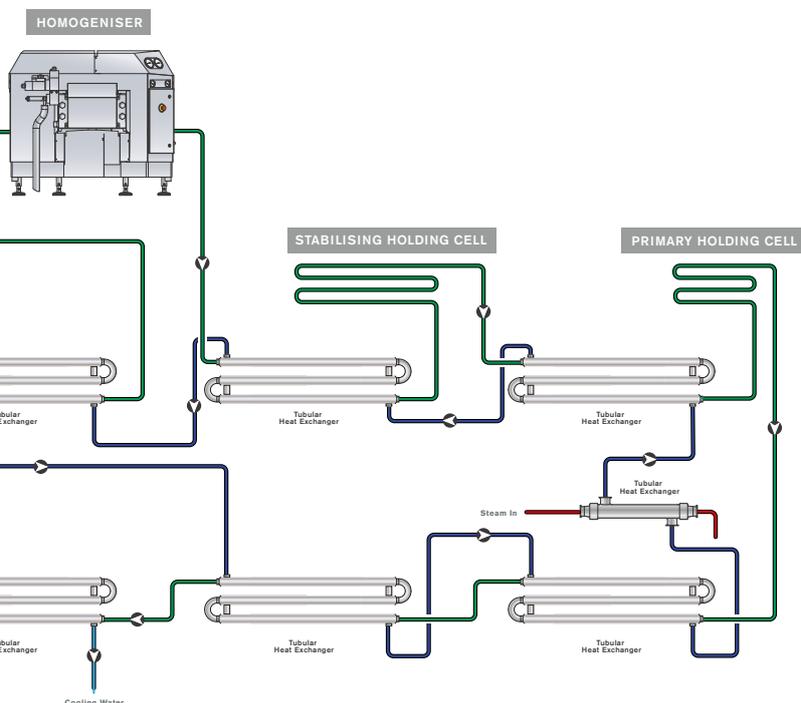
- Extended energy recovery
- Pre-assembled and factory-tested for easy and fast installation
- Capacities: 6,600; 13,000, 20,000 and 26,000 ltr/hr 1 1/2", 2", 2 1/2", 3"
- CIP and PLC systems included
- Customized SPX FLOW service and maintenance agreements
- Global delivery of genuine spare parts and aftermarket support
- Application testing at the SPX FLOW innovation centres in Denmark and China

Typical Applications

- Dairy
 - Drinking milk products, cream and desserts
 - ESL drinking milk and fermented products
 - Milk and infant formula concentrates
- Beverage
 - Protein fortified nutritional beverage
 - Fruit juice, coffee and tea products
- Food
 - Soups
 - Plant based beverage like soy, almonds, nuts and oak.

Innovation

SPX FLOW Innovation centres are based in Silkeborg, Denmark and in Xidu, China. UHT pilot plants are available for customers wishing to test new processes or products and to optimize existing process parameters with the assurance of production stability. Plants are also available for rent, enabling our customers to conduct trials on their own premises.



Tubular UHT
with Production
Boosting
Technology



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