

MicroThermics® Laboratory Processing Equipment

Development E-Series

These UHT/HTST processors are ideal for researchers and labs that do not have steam, but need maximum flexibility for product and process capabilities. They can process products including juices, drinks, milk, milk drinks, soy milk, ice cream, yogurts, puddings, cheese sauces, custard and more (model dependent).

These are electric UHT/HTST Processors with PLC controls, data acquisition, tubular and/or plate heat exchangers, and five internal hold tubes in a 1.8 meter wide cabinet that rolls through standard doors. They have a standard flow rate of 1 L/min. with operational flow rates of up to 3 L/min. (and higher for CIP cleaning). These processors can be connected to wide range of our options including in-line homogenizers, Aseptilab™ Ultra Clean-Fill Hoods, sample port coolers, steam injection modules, and more.

Development S-Series

These UHT/HTST processors are ideal for researchers and labs that have steam, and need maximum flexibility for product and process capabilities. They can process products including juices, drinks, milk, milk drinks, soy milk, ice cream, yogurts, puddings, cheese sauces, custard and more (model dependent).

These are steam heated UHT/HTST Processors with PLC controls, data acquisition, tubular and/or plate heat exchangers, and five internal hold tubes in a 1.8 meter wide cabinet that rolls through standard doors. They have a standard flow rate of 1 L/min. with operational flow rates of up to 3 L/min. (and higher for CIP cleaning). These processors can be connected to many of our options including in-line homogenizers, Aseptilab™ Ultra Clean-Fill Hoods, sample port coolers, steam injection modules, and more.

Electra Series (all electric) and Flex Series (Steam Heated)

These UHT/HTST processors are ideal for researchers and labs that have limited floor space, but need maximum flexibility for product and process capabilities. They can process products including juices, drinks, milk/drinks, soy milk, ice cream, yogurts, cheese sauces, custard and more (model dependent).

These UHT/HTST Processors can be purchased with tubular or plate heat exchangers, and have PLC controls, data acquisition, two internal hold tubes (combine for three times) in a 1 meter wide cabinet that rolls through standard doors. They have a standard flow rate of 1 L/min. with operational flow rates of up to 3 L/min. (and higher for CIP cleaning). These processors can be connected to wide range of our options including in-line homogenizers, Aseptilab™ Ultra Clean-Fill Hoods, sample port coolers, steam injection modules, and more.

Bantam (All Electric) and Mini (Steam Heated) Series

These UHT/HTST processors are ideal for researchers and labs that have limited floor space, but need flexibility for product and process capabilities. They can process products including juices, drinks, milk/drinks, soy milk, ice cream, yogurts, and more (model dependent).

These UHT/HTST Processors utilize PLC controls, data acquisition, tubular or plate heat exchangers, and two internal hold tubes (combine for three times) in a 1 meter wide cabinet that rolls through standard doors. They have a standard flow rate of .5 L/min. with operational flow rates between .3 to .8 L/min. (higher for CIP cleaning). These processors can be connected to many of our options including in-line homogenizers, Aseptilab™ Ultra Clean-Fill Hoods, sample port coolers, steam injection modules and more.

Steam Injection Series

These processors are ideal for labs that require unequalled process flexibility in a single piece of equipment. They have HTST and UHT capabilities with indirect as well as direct steam injection heating, vacuum cooling and 2 internal hold tubes (combine for three times). At just 1.8 meters long, these processors operate a standard flow rate of 1 L/min. with operational flow rates between .3 to 3 L/min. (model dependant). They can process products including juices, drinks, milk, soy milk, ice cream, yogurts, puddings, cheese sauces, custard and more.

These processors can be connected to wide range of our options including in-line homogenizers, Aseptilab™ Ultra Clean-Fill Hoods, sample port coolers, steam injection modules, data acquisition, and more.

VEROS Series

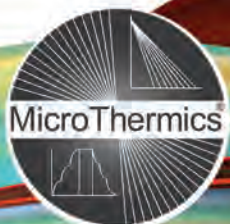
These steam heated UHT/HTST processors are ideal for researchers and labs that have limited floor space and are willing to trade some flexibility for a lower capital cost. They can process products including juices, drinks, milk/drinks, soy milk, ice cream, yogurts, and more (model dependent).

These UHT/HTST Processors have PLC controls, tubular heat exchangers, and 2 internal hold tubes in a 1 meter wide cabinet that rolls through standard doors. They have a standard flow rate of .5 L/min. with operational flow rates between .3 to .8 L/min. (higher for CIP cleaning). These processors are available with water or steam final heat, in-line homogenizers, and our Aseptilab™ Ultra Clean-Fill Hoods.

MicroThermics Aseptiwave® Series

These NEW UHT/HTST Processors utilize patented microwave technology to rapidly heat the product. The product then follows traditional processing steps such as; homogenizers, hold tubes and coolers. This new technology enables extremely rapid, controlled heating of products, thus minimizing loss of quality due to heat exposure. Aseptic products including juices, soups, and sauces are currently being produced with this technology. These processors can be used with most of our other options.

This patented technology enables many new products that cannot be processed with traditional heating methods to now be produced.



EASY, AFFORDABLE, PROCESS ACCURACY!



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MicroThermics UHT and HTST Processing Equipment

Lab, Pilot, and Small Scale Production Processors
Speed Development and Decrease Costs

E-Development or S-Development UHT/HTST Series

- In-line homogenizer
- Aseptilab™ Ultra Clean-Fill Hood
- Sterile Product Outlet
- Automatic Fill Control
- Full Technical Support



Electra, Flex, Bantam or Mini UHT/HTST Series

- In-line homogenizer
- Aseptilab™ Ultra Clean-Fill Hood
- Sterile Product Outlet
- Automatic Fill Control
- Full Technical Support



Microwave Series

- Aseptiwave technology
- In-line homogenizer
- Aseptilab Ultra-Clean Fill Hood
- Full Technical Support



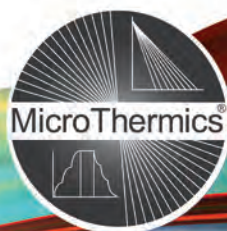
Direct/Indirect UHT/HTST Series

- In-line homogenizer
- Aseptilab™ Ultra Clean-Fill Hood
- Sterile Product Outlet
- Automatic Fill Control
- Full Technical Support

VEROS UHT/HTST Series

- In-line homogenizer
- Available with Aseptilab™ Ultra Clean-Fill Hood
- Sterile Product Outlet
- Automatic Fill Control

Simulate the whole process, not just the hold tube with equipment designed for researchers by researchers.



EASY, AFFORDABLE, PROCESS ACCURACY!