



Infusion UHT Express

FASTER - AFFORDABLE - PROVEN

INFUSION UHT EXPRESS; FLEXIBLE, GENTLE

SPX FLOW Infusion UHT plants use gentle, rapid heating and cooling with accurate holding times to produce products of superior quality with minimal change in composition and taste. The technology produces minimal heat degradation compared with other traditional UHT systems, protecting the fresh taste of products. It is designed to provide enhanced product safety, high bacteria spore kill rates and products with long shelf life. The synchronised flow of product steam, air and condensate further creates optimum heat transfer and processing efficiency, even with difficult products.

HELPING YOU ACHIEVE YOUR PRODUCTION GOALS FASTER

Alongside customised solutions, SPX FLOW produces a range of standard infusion UHT systems including the **Infusion UHT Express**, which provide an even more economical option and efficient delivery timescales.

Whether from the standard range or a fully customized solution, SPX FLOW Infusion UHT systems are designed to provide excellent quality results, consistency, processing flexibility, superb hygienic performance and cleanability to exceed food safety standards, and optimized energy and utility consumption.

The design, engineering and fabrication capability provided by SPX FLOW, along with its extensive experience and in-depth application knowledge, makes it a partner of choice for all UHT

applications. State-of-the-art innovation centres and pilot systems offer ultimate support in system design and testing. These enable customers to move to full scale production more quickly and with confidence in meeting their product and production goals.

INFUSION UHT EXPRESS, TAILORED FOR:

- Milk
- ESL milk
- Flavoured milk e.g. chocolate
- Milk shake
- Cream (whipped and vegetable based)
- Soya drink/milk
- Oat drink / milk
- Almond drink / milk
- Ice cream mix
- Coffee whiteners (non-dairy)



CAPACITIES (L/H):

- 7,000 – 13,000
- 13,000 – 18,000
- 13,000 – 22,000



Standard systems designed for easy ordering, fast delivery, low cost and, based on our vast experience, without compromise on performance. How can you lose?

Contact us today to find out more www.spxflow.com/uht

Based in Charlotte, North Carolina, SPX FLOW, Inc. (NYSE: FLOW) is a multi-industry manufacturing leader. For more information, please visit www.spxflow.com

SPX FLOW Pasteursvej 1, 8600 Silkeborg, Denmark

P: +45 89 22 89 22 E: ft.dk.silkeborg@spxflow.com

SPX FLOW, Inc. reserves the right to incorporate our latest design and material changes without notice or obligation.

Design features, materials of construction and dimensional data, as described in this bulletin, are provided for your information only and should not be relied upon unless confirmed in writing. Please contact your local sales representative for product availability in your region. For more information visit www.spxflow.com.

The green "S" and "X" are trademarks of SPX FLOW, Inc.

APV_UHT-InfusionExpress-DST_GB

Version: 07/2019

COPYRIGHT © 2019 SPX FLOW, Inc.