

## Cherry Burrell UHT System

Used Cherry Burrell UHT System. It has a stainless steel interior and exterior, stainless product contact points, 15 tubular stainless steel heat exchanger assemblies, two centrifugal pumps, air system, chart recorders, homogenizer is Cherry Burrell Model SS5000TGR, single stage poppet valve, 2 3/8 plungers, maximum operating pressure 2500 psi, 100 horsepower motor, two balance tanks with one centrifugal pump, hot water make up is Bell and Gossett, Anderson Instrument controls.

This system is a "No Bac" spiral Therm tubular heat exchanger design that was previously operated at a flow rate of up to 4000 gallons per hour in the aseptic processing of reconstituted milk products. It was designed to handle the processing of semi viscous products.

The Spiral-Therm is designed to take products to sterilization and then rapidly cool them back down to packaging temperature by use of high velocity movement of product and counter down current flows of heat transfer mediums. The type of seamless stainless steel used minimizes the need for gaskets and limiting cracks developing due to stress.

This system can be used in the aseptic processing of milk, ice cream mix, single strength fruit juices with high concentration of pulp content, juice concentrates, and various pulps and concentrates.

Processing temperatures and flow rates are easily adjusted to meet users specific requirements.

There are two full folders on the unit that include full blue print drawings, manuals, diagrams, and full drawings on how to hook the unit up. We have a complete set of all the documentation that you would need for the unit, but cannot find the specific serial number. It was used to make food culture products, and was in service until it was taken out about 2 years ago.

If the unit is going to be purchased in an AS/IS mode, all wear parts should be changed.

