

A **Tetra Pak® Processing Key Component** is the heart of your operation and can be integrated into any processing line solution - be it dairy, beverage, prepared food, ice cream, powder or cheese. They are crucial for your product quality, contribute significantly to the overall reliability and lower cost of ownership of your production. We pride ourselves on being the pioneer in designing and manufacturing of world-class Key Components, offering you global expertise and local services for optimum performance and reliability.

### **HOMOGENIZERS**

Tetra Pak® Homogenizers combine pioneering design with engineering excellence to achieve better food quality, higher profitability and lower environmental impact.



Available in non-aseptic and aseptic versions with a wide range of capacities and pressures for products with different viscosities. Can also be used as high-pressure pumps.

- Unique design with 10 year's warranty against cracks on the pump block.
- Innovative homogenizing devices deliver unparalleled efficiency and energy savings.
- Patented turnable homogenizing head design doubles the lifetime.
- Maintenance friendly design minimizes downtime and service costs.

## **HIGH SHEAR MIXERS**

Tetra Pak® High Shear Mixers are designed for the highest level of food safety and quality. The efficient mixing system reduces mixing time and produces homogeneous and lump-free products.



Available for batch, recirculation and continuous inline operation. Suitable for a wide range of dairy, ice cream and prepared food applications (i.e. soups, sauces and dressings).

- Optimized fluid dynamics ensure perfect flow, instant dispersion and maximum efficiency.
- Air free mixing with vacuum system for consistent high-quality product.
- Flexibility to produce multiple recipes on the same line thanks to the **dynamic stator**.
- Complete mixing system with heating and cooling options for a wide range of functions.

# **PLATE HEAT EXCHANGERS**

The sanitary design of Tetra Pak® Plate Heat Exchangers with optimized plate geometry ensures gentle product treatment and easy cleaning.



Available for a wide range of heating and cooling applications across the liquid food industry.

- Advanced one-step plate pressing pattern ensures no weak points, uniform flow and high heat transfer efficiency.
- Clip-on and roof-top gasket designs enable durable sealing performance, provide additional safety features and easy maintenance.
- Easy to adapt when there is a need to change product or increase heat transfer area.

# **SEPARATORS**

Tetra Pak® Separators have been setting the standard for gentle and efficient separation in the market for several decades.



Available for separation, clarification and bactofugation applications for a wide range of dairy products (i.e. milk, whey, quarq) and beverages (i.e. tea, coffee, coconut water).

- Unique AirTight technology delivers excellent product quality, superior separation efficiency and unmatched production flexibility.
- AirTight and Encapt™ are a winning combination, delivering the highest energy efficiency.
- Robust design and superior corrosion-resistant material of the bowl doubles its operational lifetime.

# TUBULAR HEAT EXCHANGERS

Tetra Pak® Tubular Heat Exchangers offer optimal performance, long production time and low maintenance costs.



Our tubular heat exchangers minimize the total cost of ownership while meeting the most stringent food safety and quality standards

- Floating Protection System ensures superior thermal stress absorption.
- Product-to-Product (P2P) heat recovery and special insulation reduce energy consumption.
- Modular frame design offers high flexibility to modify and expand capacity.
- Tubes can be easily opened for visual inspection and maintenance.

# SCRAPED SURFACE HEAT EXCHANGERS

Tetra Pak® Scraped Surface Heat Exchangers are particularly suited for continuous heating and cooling of viscous, sticky, heat-sensitive and particulate food products.



Available in vertical or horizontal layout, our scraped surface heat exchangers can operate in a wide range of capacities and ensure long production time.

- Tangential product inlet and outlet design and optimized rotor configuration ensures gentle product treatment.
- Hinged-type blade mount and centrifugal force effect enables efficient scraping of the heat transfer surface.
- Service-friendly design provides safe, quick and easy inspection and maintenance.

#### **CONTINUOUS FREEZERS**

Designed to provide the highest system profitability, Tetra Pak® Continuous Freezer converts ice cream mix into an ice cream texture by agitation, air incorporation and freezing.



Available in a wide range of capacities and can be self-contained or connected to the central refrigeration system.

- Superior dasher design enables efficient agitation and uniformity for premium quality.
- Pneumatic system and unique cooling control
  allows for
  flexibility in overruns inoverruns and capacities.
- Low start-up time and standard deviation ensures less wastage.
- Easy to install, operate and maintain with a small footprint area.

# **INGREDIENT DOSERS**

Tetra Pak® Ingredient Dosers deliver continuous and accurate dosing of fruit and ingredients into ice cream or similar products.



Available in a wide range of capacities to deliver consistent product quality and save on ingredients thanks to its uniform dosing.

- Star outlet and auger design enables gentle handling and even distribution of ingredients.
- Guaranteed low standard deviation minimizes giveaway and delivers cost saving on ingredients.
- Efficient design and layout enables easy operation and maintenance.
- Wide range of ingredients can be dosed with specific options.



# FOR FURTHER INFORMATION

Please contact your local Tetra Pak processing sales representative or visit our website: https://www.tetrapak.com/

