

Lyras Cold Pasteurization

LTUV – *For liquids with ultra low transparency*

For effective inactivation of bacteria including thermophiles, fungi, viruses, and spores without affecting the product's natural composition and quality.



Applicable for:

Fruit and vegetable juice, sodas, retentate, whey and whey concentrate, tea, drink mixtures and more.

Advantages

- >90% reduction in energy consumption
- >90% faster processing time
- >20% higher uptime
- >80% less cleaning
- Preserves product quality
- No steam, ice-water or regenerative water needed
- Significantly smaller footprint
- Significantly less service and maintenance
- Plug n' play – Easy to install

Autonomous, highly efficient and cost-saving

The LTUV system is the industry's most compact, efficient, and fully scalable system, perfect for treatment of liquids that are highly opaque. The LTUV system is specifically designed to provide the highest possible product output while providing a gentle treatment of your product. It has a minimum capacity of 800 L/h and its modular design guarantees that it suits your capacity needs.

The LTUV is air-cooled and is unaffected by flow stops elsewhere in the production line; it will therefore not cause any loss of production time. The highly robust and simplified product design lives up to even the highest HACCP requirements, as there is no glass or moving parts in contact with the liquid food.

The system is easy to clean and designed to act as part of your daily CIP procedures and as the product is run at low temperatures, it requires significantly less cleaning.

If you are interested in learning more about whether the LTUV is the right choice for treatment of your products, please do not hesitate to contact us!

Functionality

- Easy to install (plug n' play)
- Easy to control through interactive touchscreen or remotely via Wi-Fi or Ethernet connection
- No glass-food contact surfaces
- Meets the highest HACCP requirements
- All food contact surfaces made with certified food-grade materials
- CIP compatible
- Compact design
- Air cooled

Technical Data

Processing Parameters

Liquid Temperature, °C	≤ 85
Viscosity, cPs	≤ 650
Operating Pressure, bar	≤ 5
Pressure at max. Temperature, bar	≤ 3
Capacity, L/h	≤ 12000

Connections

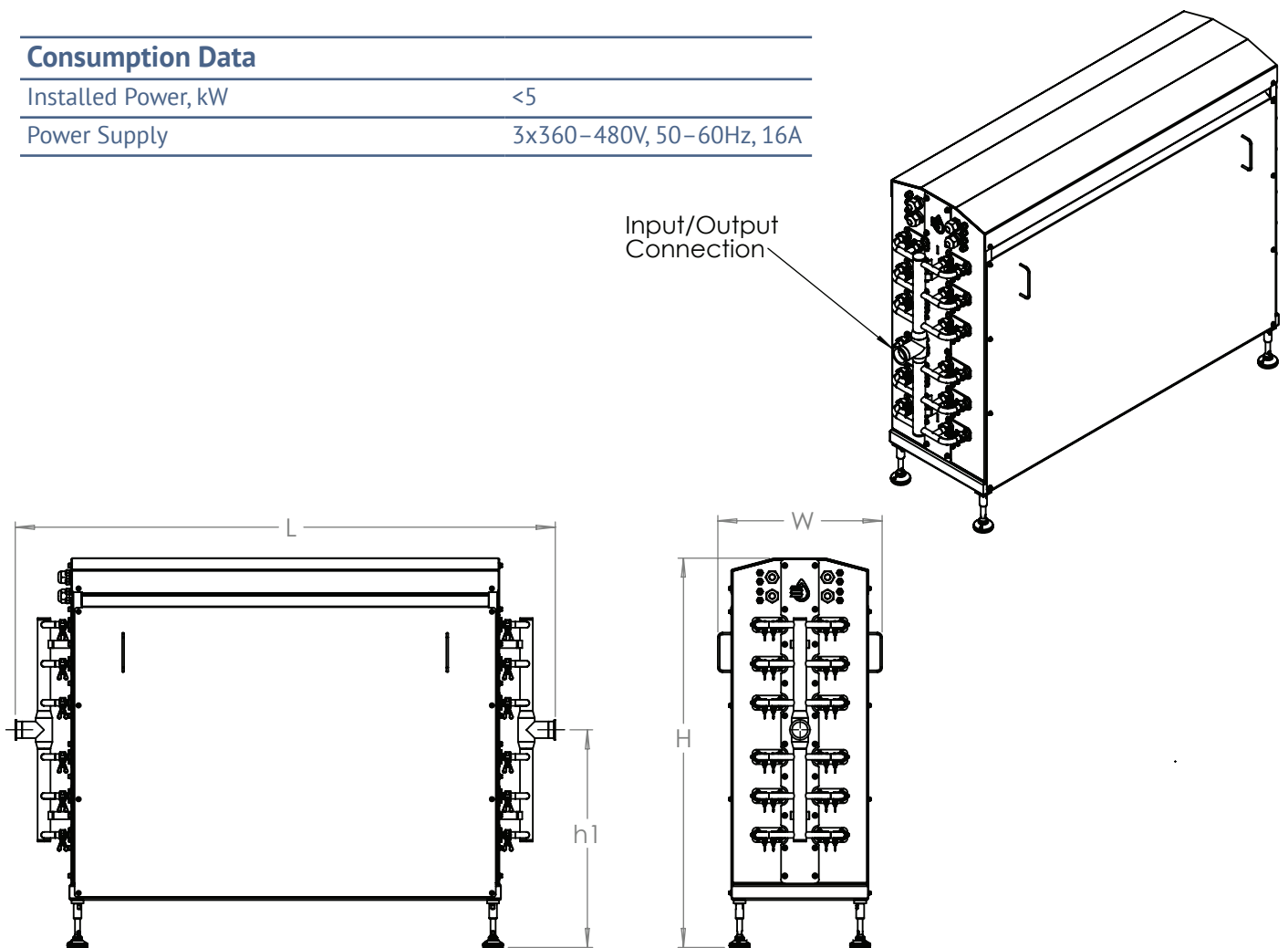
Inlet / Outlet, mm	64/2 Tri Clamp
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Consumption Data

Installed Power, kW	<5
Power Supply	3x360-480V, 50-60Hz, 16A

Dimensions

Length, mm	1715
Width, mm	522
Height (extended), mm	1221(1261)
h1- Height to connection (extended), mm	676 (716)



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