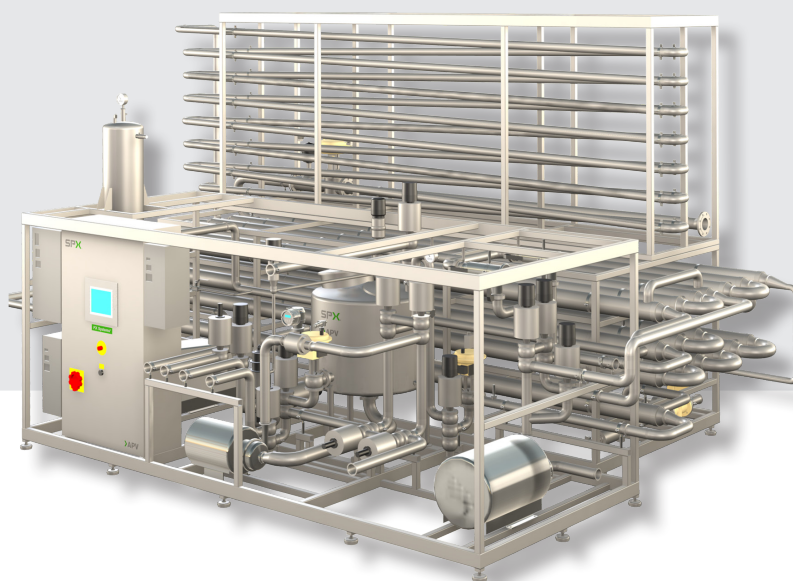


SPX®



> APV®

APV FX Tubular Juice Pasteuriser
Brochure

Food and beverage processing has never been more challenging. Margins are being squeezed, food safety is paramount and consumer demands for new products make formulation changes a regular occurrence. To meet these challenges head on, you need a partner with a deep understanding of process engineering and a broad portfolio of equipment. Look to SPX and its industry leading brands to provide unparalleled technical support, equipment versatility and food processing expertise. Explore the endless solutions that SPX has to offer. You're sure to find answers that will improve plant performance, increase profitability and enhance the value of your brand.

Engineering excellence, allied to stringent quality control, ensures that SPX's unrivalled range of APV products complies with the highest international standards for hygiene. In the light of growing pressure worldwide to deliver safe, high quality food, all SPX products are designed for easy cleanability, while minimising the use of valuable resources, such as energy. The APV product portfolio includes a wide range of pumps, valves, heat exchangers, mixers and homogenisers designed for use in the food, dairy and brewing industries, as well as in chemical, healthcare, pharmaceutical processing and heavy industries.

Increase output quickly with minimum investment

Fact delivery, high quality

The Tubular Juice Pasteuriser can be used for juices, soft drinks, tea and coffee drinks, and water.

Benefits

The Tubular Juice Pasteuriser is a flexible solution that can be delivered, installed and commissioned within a very short time, offering a unique combination of advantages:

- Modular system for complete flexibility
- Pre-assembled and factory-tested with water before delivery for easy and fast installation based on standardised design
- Simply connect and run
- Automatic control
- Rapid production increase
- Simple, low-cost maintenance
- Integration with existing control system
- Skid-mounted and small footprint for flexibility in limited space
- Capacities ranging from 3,000 to 35,000 l/h
- Lower investment costs
- Short pay-back time and high ROI over a long service life
- Global availability with SPX global service and support

Optimum output

- Wide choice of capacity to suit all needs

Reduced Investment

- Enables realisation of full production capacity to optimise efficiency and ROI with minimum investment

Low running costs

- High energy recovery

Flexibility

- Can run low-viscosity products as well as fibres and particles

High quality and safety

- Automatic control of pasteurisation temperature
- Automatic flow diversion
- Continuous recording for full traceability

Effective CIP

- Fully CIP prepared

Short time to production

- Each module contains a full set of installation instructions for fast assembly and connection

Proven reliability

- Full testing of each unit by SPX specialists prior to shipping
- Rapid installation and commissioning
- Proven functionality and performance

Standardised turnkey package

- Skid-mounted pasteurisation system with small footprint
- Fast delivery
- Commissioning
- All in the box – all in the price

Options

- Vacuum deaeration plant connection
- Cooling to 5°C by chilled water at 1°C
- CIP with automatic dosing from containers or bulk ring main
- PLC controller
- Paper chart recorder
- Ethernet interface module

Service and support

- Customised service and maintenance agreements
- Global delivery of genuine SPX spare parts
- Application consulting
- Application testing at the SPX Innovation Centre
- Customer specific equipment/ instrumentation

Specialists in pasteurisation

The SPX Innovation Centre based in Silkeborg, Denmark, offers pilot plant and application development expertise for customers wishing to test new processes and optimise existing process parameters with the assurance of production scalability. Plant is also available for rent, enabling customers to conduct trials on their own premises.

The SPX portfolio of non-aseptic heat treatment systems is adapted to specific national legislations and regulations.

Typical Product Applications

Juice



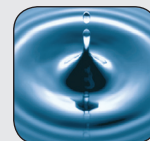
Tea and coffee drinks



Soft drinks



Water



APV FX Systems

APV Factory Express (FX) Systems are high-quality, skid-mounted, Plug & Produce application solutions marketed by SPX under its APV brand. They are designed for dairy, beverage and food manufacturers all over the world who require reduced lead time for delivery of high-quality, low-risk solutions for plant upgrades or extensions. Based on standardised modules designed, built and backed by SPX, APV FX Systems leverage proven SPX engineering and automation, and comply with global industry standards.

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