Tetra Pak® Aseptic Tank H
Aseptic, horizontal storage tank for food products with high viscosity and/or particles

Highlights
- Aseptic buffering for gentle and safe buffer of viscous products under aseptic conditions
- Enable even and uniform product quality
- Agitator, working with slow speed for gentle treatment. Minimises pressure drop to filling machine
- Balancing supply and demand between the process and the filling machine
- Validated design developed by experience ensures a safe function and a high availability for production
- Guaranteed performance

Application
Intermediate storage of aseptically processed high- and low acid viscous food products with or without particles. Max particle size: 18 mm.

Working principle
Tetra Pak® Aseptic Tank H is sterilised by steam at a minimum temperature of 125°C for 30 minutes. It is then cooled by water circulating through the cooling jacket. During cooling, sterile air is fed into the tank to prevent vacuum formation.

During production, sterile air fills the tank space above the product level. The pressure is automatically controlled to maintain the feed pressure required by the filling machine in operation.

Tetra Pak Aseptic Tank H is equipped with an agitator. Agitator is recommended for products, which can separate in the tank during storage, but also to even out product temperature.

A valve cluster module with control panel directs product flow, sterile air, cleaning liquids and steam. During production, a steam barrier (110°C) is applied to prevent reinfection.
Tetra Pak® Aseptic Tank H

The tank can be cleaned in place (CIP) by either a CIP unit or a central CIP system.

Since tank operation includes both high temperature sterilisation followed by cooling, the tank is designed to be completely implosion proof as standard.

The tank is manufactured according to the European Pressure Equipment Directive (PED), but can be manufactured to comply with other codes on request.

The tank is equipped with a load cell for level indication. The reading is shown on the operator’s panel.

Tank operation is fully automated and production interlocks are included for safety reasons. The operator only has to initiate the process steps; tank sterilisation, production and CIP. The tank is operated from its own PLC programmable controller which is placed in the control panel.

Basic Module

Horizontal tank with cooling jacket, agitator and CIP nozzles. Four legs with adjustable ball feet. Load cell mounted on the front legs.

Valve cluster module with frame-mounted pre-assembled valves, sterile air filters, safety device and air pressure equipment for emptying the tank, end valve cluster, frequency converter and control panel.

Process control with Siemens S7 and Human Machine Interface (HMI) graphical touch screen. (TPOP)

Connections for product, cooling water, air and CIP.

Materials

- Inner container made of AISi 316
- Max working pressure 600 kPa (6,0 bar)

Optional equipment

- Steam reducing valve set mounted on separate frame to reduce steam pressure to 2,7 and 1,0 bar.
- Inlet from two or more UHT modules
- Non-standard automation system
- Intermediate steam barrier to allow independent operation of UHT module, Tetra Pak® Aseptic Tank and filling line. Enables possibility of full CIP of units independently while others still are in production (smooth products).
- Air compressor with air cooler and air tank
- Several filling line flexibility with automatic control. Both hardware and software for control is included.
- Pall sterile air filters
- Air Cooler for control panel
- Stainless steel platform with ladder with falling production for personal safety and easier maintenance.
- Technical documentation in other than EEA language
- Particle valves
- Intermediate steam barrier to allow independent operation of UHT module. Tetra Pak Aseptic Tank and filling line enable possibility of full CIP of units independently while others still are in production (particle products).

Capacity

Three tank volumes are available:

- 3 000, 6 000 and 12 000 litres

Dimensions and capacities

<table>
<thead>
<tr>
<th>Volume</th>
<th>Diameter, max, mm</th>
<th>Height, max, mm</th>
<th>Length, max, mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 000 litres</td>
<td>1 700</td>
<td>2 940</td>
<td>3 050</td>
</tr>
<tr>
<td>6 000 litres</td>
<td>2 000</td>
<td>3 250</td>
<td>3 980</td>
</tr>
<tr>
<td>12 000 litres</td>
<td>2 500</td>
<td>3 680</td>
<td>4 430</td>
</tr>
</tbody>
</table>

Measurements in mm