



Sterideal

The most efficient UHT sterilizer for a wide variety of dairy products





JBT Marel offers a comprehensive range of UHT solutions with the highest efficiency: reducing energy and product losses. The Sterideal provide the lowest thermal damage and the most efficient performance for the complete range of dairy products.

Designed for any dairy producer

Thanks to a unique coiled indirect heat exchanger unit, it offers maximum heat transfer, extremely efficient energy use and incredible cleaning functionalities. With several additional modules designed around the Sterideal, JBT Marel can set up tailor-made UHT lines to handle a wide variety of products.

This tubular in-flow processor is used for pasteurising and sterilizing a large variety of dairy products: like cow milk, buffalo milk, chocolate milk, creams, crème brûlée, cooking creams and desserts. With more than 50 years of experience and having supplied over 1,000 complete UHT systems, JBT Marel can offer you more than just machinery. Over the years we have developed a thorough understanding of the market, which we are more than willing to share with you in the form of advice and an excellent service level.

JBT Marel: the unique advantages of a coiled construction

- Minimal risk of pollution due to endless tubes without sharp bends or connections
- Much more consistent and efficient heat transfer thanks to Dean-effect
- Perfect product quality thanks to quick heating up and cooling down of processed product
- The system can be cleaned more easily and thoroughly
- Ability to sterilize high viscous products thanks to coiled design, which can withstand high internal pressure

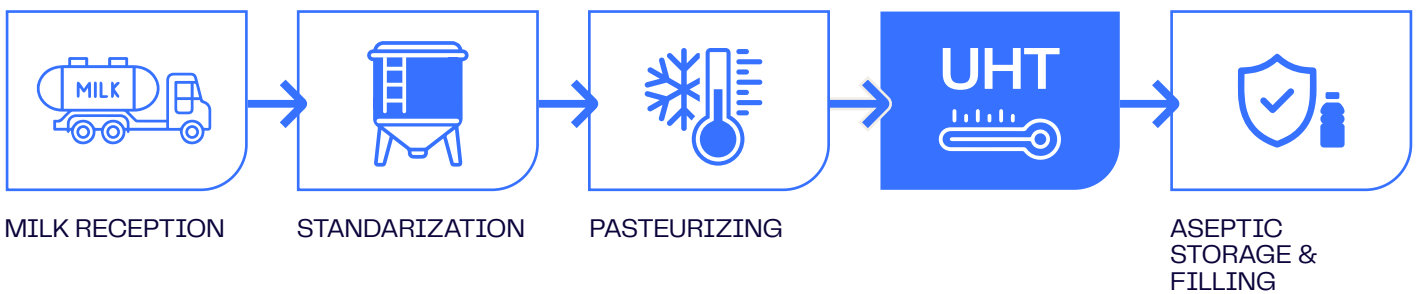
Features/Benefits

- **Design** – Modular design with unique coil heat exchanger design creating highly efficient heat transfer.
 - Coiled tube design without sharp bends or edges for optimal heat transfer
- **TCO** – Low utility consumption and extreme good uptime/downtime ratio
 - Low maintenance cost
- **Construction** – Top quality materials and components, proven performance of over 1000 units installed
- **Cleanability** – Full welded tubular design without joints or gaskets
- **Sustainability** – up to 89% heat regeneration, low water usage and low consumption of cleaning agents
- **Simple operation** – User friendly control system, fully integrated with industrial 4.0 solutions. Remote service
- **Homogenization** – JBT Marel design with lowest maintenance cost and outstanding long lifetime performance
- **Wide range of capacities available**
2 4 6,5 8,5 11 13 15,5 18 21 24 kLtr/Hr

Optional Equipment:

Due the modular design options can be prepared or added later

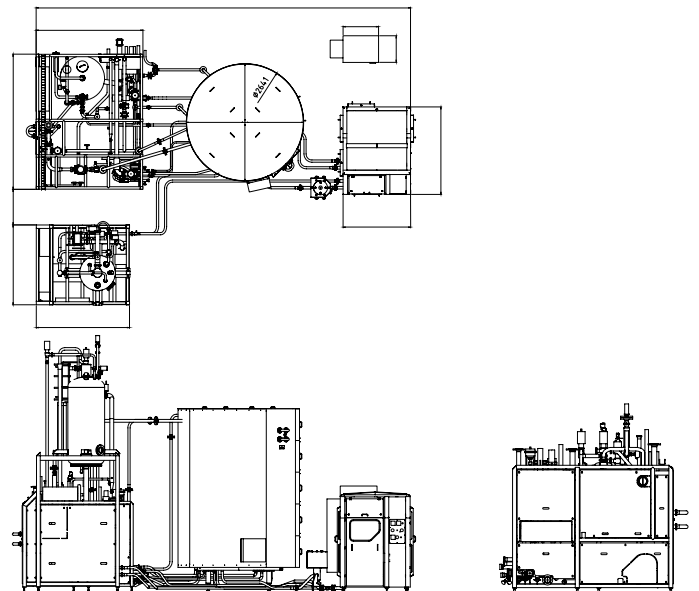
- **Deaeration** – air can be extracted from the product using the deaerator module – Including the option for aroma recovery
- **Particles** – special modules for large particles. Particles can be handled in dual stream or single stream processing
- **Direct heating** – both indirect and direct heating is available
- **Cream** – special modules for handling cream
- **Protein stabilizer** – module for stabilizing proteins
- **Holding section** – a variety of holding sections modules
- **Homogenization** – several options for homogenization
- **FDA** – FDA and PMO options
- **Kosher** – specific kosher requirements available
- **Sustainability** – several utility saving modules available



Aseptic Process Authority and Validation Services for low acid products with and without particulates.

JBT Marel provides advanced world-wide process authority and validation services in support of aseptic processing and filling technologies. Services include compliance/regulatory audits, aseptic thermal process design, validation of low-acid aseptic filler technologies, and complete FDA-product filing support.

Approximate Specifications



LOWEST FOOTPRINT UHT IN THE MARKET

The **JBT Marel** is fully prepared to work upstream with any preparation kitchen. Downstream the **Sterideal** can work smoothly with the **JBT Marel** or the **JBT Marel** fillers like the **Aseptec**.

Communication and integration with any other downstream equipment is available for all major brands.

