



Schmidt® SIGMATHERM Pasteurization Systems

Our Schmidt® SIGMATHERM Pasteurization System is the trusted choice for beverage and liquid food customers worldwide. At API Heat Transfer, we have extensive experience in pasteurization process technology and understand the importance of this operation in your facility. Our SIGMATHERM systems ensure food quality at low operating costs resulting in a higher ROI.

Advantages of SIGMATHERM Pasteurization Systems

- Low thermal load on the products
- Long life expectancy of the plant
- Low heating costs
- Compact construction
- Fully automated control
- Heat recovery up to 96%
- Wide range of standard and custom-built pasteurizer capacity: 27gph – 13,200gph or 100l/h – 50,000l/h

Applications of SIGMATHERM Pasteurization Systems

- Fruit Juice
- Dairy
- Beer
- Wine
- Honey
- Egg
- Carbonated Cider or Wine
- Plant Based Beverages

HTST Pasteurization

Product passes through a high temperature short time heating system is pre-heated in the heat recovery section, it is then brought to pasteurization temperature in the heating section, held for prescribed time in the holding tube before the temperature is lowered in the heat recovery section, and finally cooled to the packaging or storing temperature.

Process plants can be entirely based on the SIGMATHERM plate heat exchanger which is capable of up to 96% heat recovery. SIGMAFLOW tubular heat exchangers and direct steam injection systems provide an alternative design for viscous, pasty, pulpy and particulate liquid foods.

