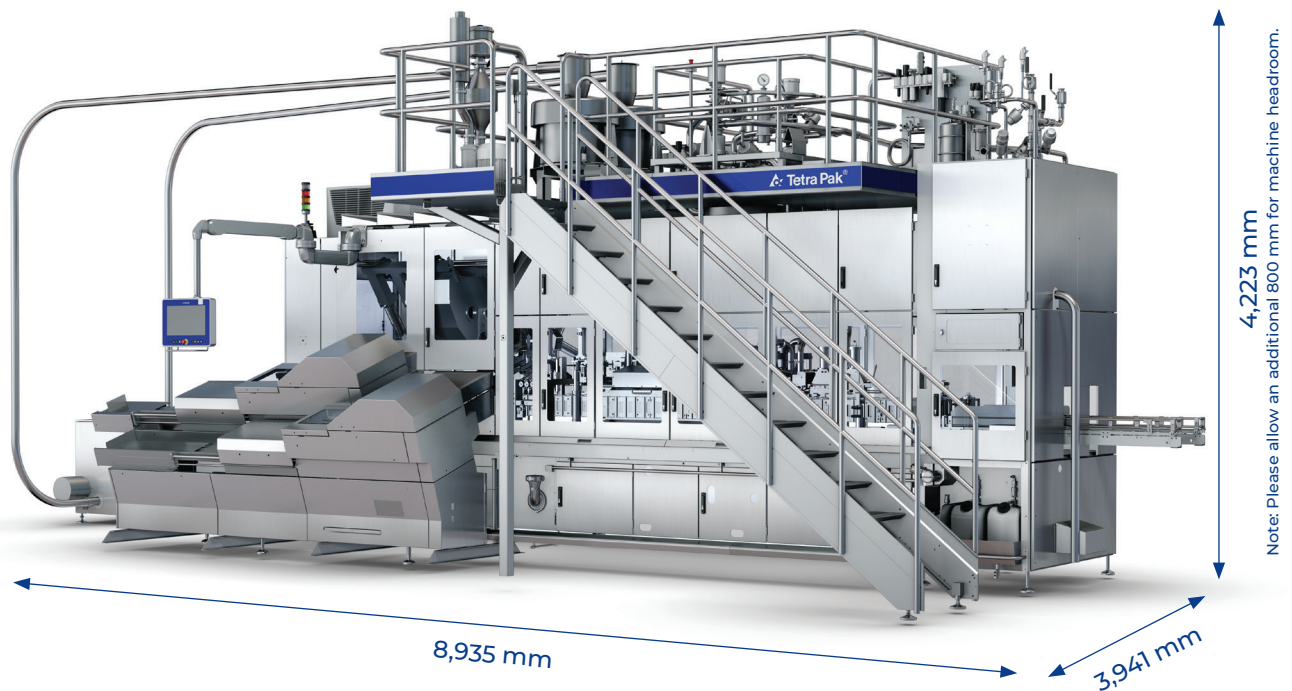




Tetra Pak® TR/28 0500 XH

Fill the widest range of products flawlessly, at top speed



Application

Tetra Pak TR/28 0500 XH is the new generation of a proven solution with some big improvements to maximize output and profit. It enables fast, flawless filling of the widest range of products – including soy products, rice, nuts and grains-based products, buttermilk, ice cream mix, coffee creamers, coffee-based drinks, tea, still drinks, egg, desserts, pudding, milkshakes and soup. A new optimized filling sequence lets you run the widest range of products at top speed. And self-supervision of magazine synchronization and vacuum minimizes downtime. Additional new features include a dedicated closure peroxide spray, a patented emission control system, controlled PAA dosing and flow, a larger platform and staircase, new door sensors and security timers.

Highlights

- Run up to 14 000 packs per hour for everything from milk to soup
- Secure food safety over the desired shelf life
- Protect operator safety and comply with new directives
- Combine lean, efficient process with world's most sustainable package

Working principle

Tetra Pak TR/28 0500 XH is a double-line filling machine for Tetra Rex® packages. The magazine enables ergonomic loading. Temperature-controlled heaters and mandrel tops, combined with a long cooling period, enables secure bottom folding and sealing. The dedicated cap disinfection spray, disinfects each cap individually with hydrogen peroxide. And the full package is disinfected with hydrogen peroxide and UV light. The emission control system handles the hydrogen peroxide from both disinfection steps, for zero emissions from the machine. The optimized filling sequence secures hygienic and consistent filling. And mechanically driven top sealers in stainless steel, seal the package before it is distributed to downstream equipment.

Standard equipment

- Carton sterilization system
- Fill system sterilization – separate hygienic and service zones
- Integrated cleaning system (ICS)
- Cooler for clean air system (CAS)
- Rubber fill nozzles
- Oil troughs
- Sloped tabletop
- Stainless steel top sealer
- Side steps and platform at automation cabinet
- Manual magazine infeed

Optimal equipment

- Screw cap applicator
- Plus top shape

Note: Please check with your Tetra Pak representative for available printed materials on optional equipment.

Capacity

Filled volume range, ml	237 - 1 000
Carton sizes, ml	237 - 1 000 (70 x 70 cross-section)
Packages per hour	Up to 14 000 (depending on product)
Filling accuracy standard deviation Valid for water all volumes	1 gram / 1 000 ml fill volume

Note: A maximum of four carton sizes are possible per line. Actual filled volume in package is adjustable from operator panel. Volume change over time: machine <60 sec.

General specifications

Noise level, dBA	79
Floor space covered, m ² including service areas	58,7
Net weight, kg. excluding closure supply unit	15 380
Discharge height, mm	1 102 - 1 152
Mechanical machine efficiency, without cap applicator	> 94 %
Packaging material efficiency	> 99,5 %

Product

Supply pressure, kPa	50 - 100
Max momentary pressure, kPa	200

Compressed air

Consumption, l/min	1 285 - 2 200
Supply pressure, kPa	650 - 700

Hydrogen peroxide

Consumption of 3.0 %, l/hr	2,2
Line #1, l/hr	1,1
Line #2, l/hr	1,1

Electric power (with cap applicator)

Type	3Ø + N + PE
Frequency, Hz	50 / 60
Voltage, V AC	400 / 230
Current, A fuse (other voltages require matching transformer)	125 max

Current, A (connected load, mean value)	103
Consumption during pre-heating, kW	67,3
Consumption during production, kW	68,3

Cooling water - water - water/glycol solution

Max inlet temperature, °C	10
Min flow rate, l / min	25
Heat power transfer, kW	20,1

Customer cleaning system requirements

Only required if using your own CIP system instead of integrated cleaning system.

CIP solution, supply pressure, kPa	150
Inlet flow rate, l/min	260 - 480

Steam - culinary quality Sterile Air System (SAS)

Supplied through integrated cleaning system	
Minimum supply pressure	200 kPa gauge
Consumption product valve	<5 cluster steam barrier, kg/hr

Filled product

Viscosity	max 600 mPas @ 100 sec. -1 at fill temperature
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Product temperatures

Heat transfer to product through filler, °C (°F)	1 - 2 (33,8 - 35,6)
Filling temperature, °C (°F)	2 - 30 (35,6 - 59,0)

Dimensions of particles

Soft pieces, mm	10 x 10 x 10
Hard particles, mm	6 x 6 x 6
Max total amount	1,5 weight / weight%

Dimensions of fibers/pulp

Length, mm	10 - 15
Total amount	3 - 5 %

Comment: For particle dimensions close to limitations, we recommend evaluations in advance. Products with hard particles must be evaluated prior to installation. Contact your technical liaison for further information.

Integrated cleaning system

General specifications

Floor space covered, m²: included in machine footprint

Steam-culinary quality

Minimum connection pressure, kPa gauge	> 200
Connection size, dairy, inches	1,5

Consumption

See internal or external cleaning

Drinking water

Minimum flow rate, l / min	100
Connection size, dairy, inches	1,5
Pressure, kPa gauge	200 - 300
Temperature max. / min.	30 °C / 6 °C
Connection size, dairy, inches	1,5
Consumption, table flush	9,2 l / cycle @ 2,7 bar 10 l / cycle @ 3,4 bar 11 l / cycle @ 4 bar

Internal cleaning

Drinking consumption

5-step alkali wash	< 2 200 l
5-step alkali/acid wash	< 3 000 l

External disinfection

Water consumption	< 900 l
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