



The Armfield FT84-1 can be used with an Armfield FT74X or FT94X to provide a rapid microwave final heating stage.

features

- Add-on facility to FT74X*
- Product temperatures up to 160°C*
- Rapid heating of product to 140°C in less than 1 sec*
- Dielectric heating with microwave energy*
- Various holding tubes*
- Versatile*
- Compact, mobile, easy to install*
- Reflected power monitor for fine tuning of the microwave system*
- Temperature output for data logging on FT74/FT94*

benefits

- Minimum negative effects on the physical properties of the product (denaturation of proteins, vitamins, Maillard reaction)*
- No surface 'burn on'*
- Fully flexible time-temperature combinations*
- One system; many products and applications*
- Saves time, ingredients and energy*
- Easy to operate*

Miniature-scale research & development technology





An ISO 9001 Company



Miniature-scale R & D technology

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Description

The Armfield Microwave UHT /HTST unit has been developed for the rapid heating of various types of viscous, non-viscous and even non-homogeneous products.

Product temperatures up to 160°C can be reached.

The product is heated in a short product tube enabling extremely rapid heating rates to be achieved. The actual heating rate will be product dependant, but heating from 20°C to 160°C in approximately one second has been demonstrated on a number of products.

This extremely high heating rate reduces negative effects on the physical properties of the product, e.g. denaturation of proteins, vitamins and Maillard reaction.

Another advantage of the microwave unit is that the heating occurs throughout the volume of the product.

No heated surface is needed, which prevents burning of the product.

The Microwave UHT/HTST is a user friendly laboratory system for pasteurisation, sterilisation, gelatinisation and other heating processes.

The FT84-1 is an add-on unit, which must be used in conjunction with an Armfield FT74 or FT94 Tubular system. The FT74 is still available for independent use, but the FT84-1 cannot be operated without the FT74.

By purchasing an FT84-1, existing FT74 owners can upgrade their equipment to a full performance microwave unit at minimum cost (FT74 Plate Heat Exchanger units will need the Tubular Heat Exchanger option as well).

The FT84-1 is placed in-line with the FT74, using food quality couplings and flexible hoses, allowing the FT74 heating section to be used for product pre-heat. The FT84-1 includes an initial pre-cooler close to the microwave applicator, with the main cooling provided by the FT74.

The combination of the FT74 (tubular) and the FT84-1 provides complete flexibility and all the advantages of both tubular and microwave heating systems.

Specifications

Microwave heating section

Internal Diameter: (product side)	10mm
Length Microwave section:	43mm
Material:	Glass
Heating medium:	Microwaves 2450 MHz
Microwave power:	6000 Watt
Working pressure:	10 bar
Throughputs:	Up to 50 lph

Requirements

Electrical Supply: Three Phase (see Ordering Codes)

Ordering Codes

FT84-1-E 380-415V/3ph/50Hz @32A

Contact Armfield for other voltages

Shipping specification

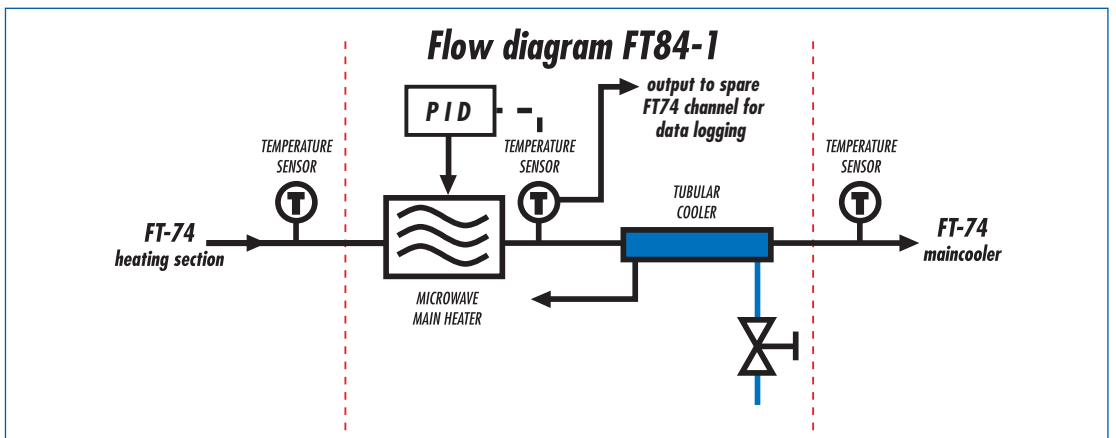
Volume:	1.63m ³
Gross weight:	256kg

Overall dimensions

Height	1.6m
Width	0.96m
Depth	0.66m

APPLICATIONS

- Baby foods
- Health products
- Beer
- Milk
- Condiments
- Nutritional products
- Cream
- Pasta and Pâté
- Culture media
- Pharmaceuticals
- Custards
- Puddings
- Desserts
- Sauces and soups
- Fruit purees
- Yoghurts
- Gelatine products



The Armfield range includes HTST/UHT/aseptic systems, carbonator/filler/cappers, spray dryers/chillers, multifunction batch processors, ice cream freezers, margarine crystallisers, extractors, edible oils processors and more. For further information about our products and services, or to book a trial at one of our trials facilities, please contact us.