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Miniature-scale research & development technology

**MICROWAVE UHT ADD-ON FT84-12**

Compatible with Armfield FT74XTS, FT174X, FT74X UHT systems



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ISO 9001:2008  
2YR EXTENDED WARRANTY

**AL**  
ASEPTIC LINE  
COMPONENT

The Armfield FT84-12 can be used with an Armfield FT74XTS, FT74X and FT174X to provide a rapid microwave final heating stage.

## FEATURES

- Add-on facility to FT174X, FT74XTS and existing FT74X units
- Product temperatures up to 160°C
- Rapid heating of product to 140°C in less than one second
- 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

## 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

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Armfield R&D products include:

- Hygienic connections as standard ✓
- 316 Stainless steel ✓
- Advanced CIP ✓
- CE certification ✓
- Extended warranty as standard ✓



### Head Office:

Armfield Limited  
Bridge House, West Street,  
Ringwood, Hampshire.  
BH24 1DY England

Tel: +44 1425 478781  
Fax: +44 1425 470916  
E-mail: sales@armfield.co.uk

### U.S. Office:

Armfield Inc.  
9 Trenton - Lakewood Road  
Clarksburg NJ 08510  
Tel/Fax: (609) 208-2800  
E-mail: info@armfieldinc.com

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## Description

The Armfield Microwave UHT /HTST unit has been developed for the rapid heating of various types of viscous, nonviscous and even nonhomogeneous 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.

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 FT84-12 is an add-on unit, which must be used in conjunction with an Armfield UHT Tubular system (e.g. FT74X, FT74XTS, FT174X). These FT units are still available for independent use, but the FT84-12 cannot be operated without the UHT system.

By purchasing an FT84-12, 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 FT84-12 is placed in-line with the UHT system, using food quality couplings and flexible hoses, enabling the UHT heating section to be used for product preheat.

The FT84-12 includes an initial pre-cooler close to the microwave applicator, with the main cooling provided by the UHT system.

The combination of the UHT (tubular) and the FT84-12 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:	2000 Watt
Working pressure:	10 bar
Throughputs:	10-20 l/h for UHT temperatures

### Requirements

Electrical supply: Three phase (see ordering codes)

### Ordering Codes

FT84-12-D	208V/3ph/60Hz
FT84-12-E	380-415V/3ph/50Hz

Contact Armfield for other voltages

### Shipping specification

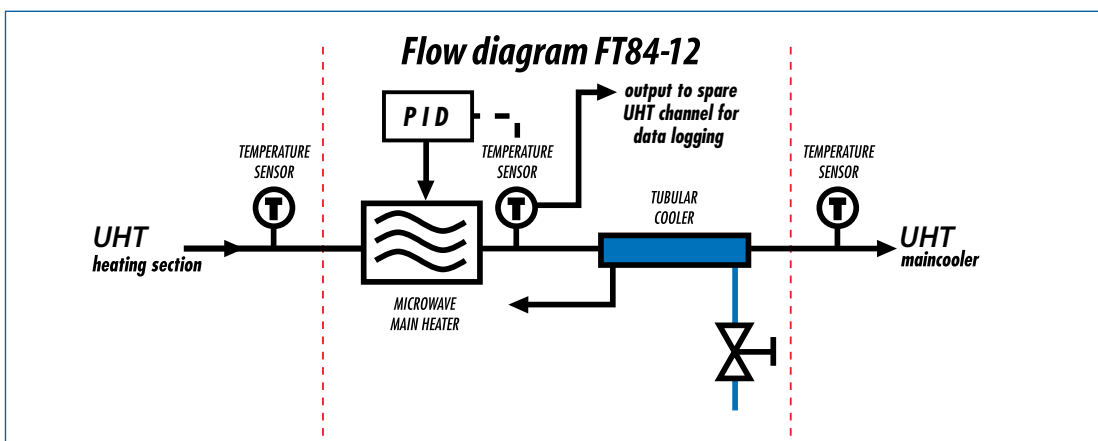
Volume:	1.63m <sup>3</sup>
Gross weight:	256kg

### Overall dimensions

Height	1.6m
Width	0.96m
Depth	0.66m

### APPLICATIONS

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



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.