

MILKTRONICS

ULTRASONIC DEFOAMING SOLUTION SYSTEM



DEFOAMING

Ultrasonic technology produces an acoustic wind effect ahead of the probe without gas displacement. By focusing the emitted acoustic waves, the probe generates a pressure field at several centimeters.

The resulting pressure field is sufficiently powerful to detach particles suspended in a gas or present on a surface, without introducing air or any external gas.

Our ultrasonic defoaming system minimizes foam formation in bottles and cans during packaging, creating denser, more compact foam inside the container and enabling substantial improvements in efficiency and productivity.

Markets: Dairy, cheese plants (CIP capable), soft drinks

KEY BENEFITS

- Eliminates the need for chemical additives
- No cooling or temperature reduction required
- Boosts production throughput instantly
- Cuts energy consumption and operating costs
- Lowers CO₂ usage for a smaller environmental footprint
- Significantly reduces product rejects
- Seamless installation into existing production lines
- Prevents lid and cap contamination issues
- Delivers rapid ROI — typically within weeks, not years

Milktronics
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Brewery

Boosts productivity, minimizes beer losses, and removes the need for CO₂ bubble breakers



Beverage

Faster filling, fewer losses and rejects, and higher allowable filling temperatures



Dairy

Better hygiene, higher quality, and increased productivity



Chemical

Contamination-free filling with higher quality and productivity

Line-Ready Ultrasonic Defoaming Solution

Designed for high-speed beverage and food production, our ultrasonic defoaming system integrates seamlessly into existing filling environments, delivering foam control without chemicals, cooling, or process disruption.

Broad Line Compatibility

Compatible with canning and bottling lines, the system supports filling openings up to 70 mm and operates reliably at speeds of up to 120,000 units per hour.

Built for Industrial Environments

Engineered for continuous production with an IP66 protection rating.

High-Performance Ultrasonic Technology

- 20 kHz – maximum power for demanding foam control
- 30 kHz – compact design with optimized efficiency

Food-Grade, Durable Construction

- 316L stainless steel
- Titanium TA6V Grade 5

Efficient Power & Cooling

- 80 W continuous / 200 W peak
- Dry, clean air cooling at 2 bar (mandatory for >10 min operation)

Simple Integration & Connectivity

- 15 m RF cable supplied as standard
- Power supply: 110 V $\pm$ 10%, 50–60 Hz, single phase, 6 A

Optional Configurations & Advanced Monitoring

- Electrical cabinet
- Aseptic filling line version
- NextGen Ultrasonic Platform software (USB dongle)

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