

Pasteurizer for Dairy Products

Complete processing



MILK
PROCESSING



MP Pasteurizers

MP Pasteurizers by Milkplan are heat exchangers for the heat processing of milk, for the production of white cheese (feta), yoghurt, hard cheese, ice cream, etc.

There are three types of pasteurizers available:

MP Milk Pasteurizer

MP Cheese Pasteurizer

MP Ice Cream Pasteurizer



Technical specifications

Common for all three types

- Ergonomic design and stainless steel AISI 304 food grade material.
- Excellent insulation of the tank with double wall and two component environmentally friendly polyurethane foam.
- Heat exchanger manufactured with laser technology, designed for faster water flow that provides optimal efficiency and combines energy saving and high durability.
- Integrated agitation motor with a special agitator per model depending on the use.
- Adjustable heavy duty stainless steel feet for leveling on uneven surfaces.
- Stainless steel dipstick for measurement of the content.
- Stainless steel immersion sensor NTC IP68 AISI316 for temperature indication.
- Available in a variety of different capacities.
- Stainless steel electronic control panel with color touch screen for easy control of the pasteurization process.



Functional characteristics of the control panel

Common for all three types

- Thermal milk processing (heating, cooling and agitation) is fully controlled via configurable software.
- Automatic start/stop of agitation option.
- Audible and visual alarms for the completion of each phase.



Plus

Common for all three types

HEATING

- Hot water supply to the pasteurizer circuit can be achieved with gas or oil boiler or electric heater.

COOLING

- For the cold water supply to the pasteurizer circuit, ice-banks can be used.



MP Milk Pasteurizer

MP Milk Pasteurizer is designed explicitly for the heat processing of milk and is the most economic model.

Available in capacities 50/100/200/300/500/800/1000 L with or without a control panel.



Functional characteristics

- Can be combined with a processing line for cheese production.
- Low speed agitation motor (30 rpm), installed on a special elevated base on the lid, for easy cleaning and service.
- Stainless steel fully opening lid.



MP Cheese Pasteurizer

MP Cheese Pasteuriser is a reliable and extremely functional solution for milk pasteurizing and coagulation in the same tank thus saving equipment cost, space and user's time.

Available in capacities 200/300/500/800/1000 L with or without a control panel.

Technical specifications

- Powerful agitation motor, protected by stainless steel cover, controlled by inverter for accurate regulation of the agitation speed.
- Stainless steel controller on the pasteuriser with switch for the agitation direction (clockwise or counterclockwise), LED indicators and emergency switch for immediate stop of the agitation.
- DN80 outlet valve for quick liquid drainage.
- Installation of the agitation motor on removable and rotating stainless steel arm.
- Removable stainless steel agitation paddle for milk.
- Removable stainless steel cutters of high durability and elasticity for the coagulated mixture's cutting.
- Fully removable stainless steel lid of separating type.
- Special stainless steel detachable filter for the cheese curd holding while emptying the vessel.

Functional characteristics

- Vessel inclination mechanism (8% inclination) with air pistons or manually for curd draining.
- Temperature sensor NTC IP68 AISI316 immersed in a special position (built-in) inside the vessel in order not to prevent the curd cutting.
- Planetary agitation for better curd cutting.



MP Ice Cream Pasteurizer

MP Ice Cream Pasteurizer is a highly functional solution for the pasteurization and mixing of ice cream mixture.

In combination with mixing various products (milk and derivatives), heat processing is also possible. It can be used for the production of ice cream and other confectionary mixtures.

Available in capacities 300/500/800/100L
with or without a control panel.



Technical specifications

- Powerful agitation motor rotating at 3000rpm.
- Stainless steel agitator with special blades.
- Protective stainless steel of the blades.

Functional characteristics

- Agitation motor installed on fixed part of the lid for absolute stability.
- Opening and removable top covers for easy filling of raw material into the vessel.
- Milk inlet with low foaming system.





3rd km. Provincial road Lagada - Kolchiko
572 00 Lagadas, Thessaloniki Greece

T/F +30 23940 20400
E sales@milkplan.com

www.milkplan.com