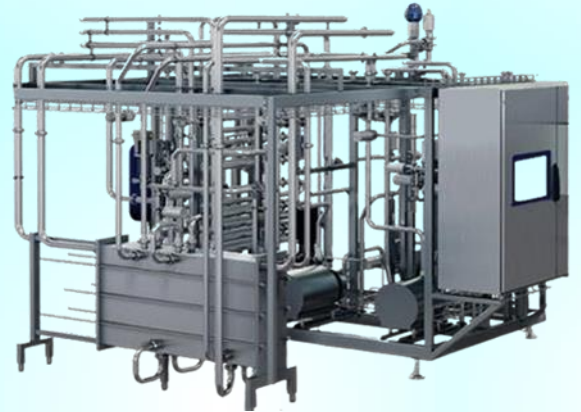


Infinite Milk Pasteurizer Skid

A Pasteurization or Pasteurization is a process in which packaged and non-packaged foods (such as milk and fruit juices) are treated with mild heat, usually to less than 100 °C (212 °F), to eliminate pathogens and extend shelf life.

The Infinite Milk Pasteurizer unit features automatic control of pasteurization temperature, automatic flow diversion and continuous recording for full traceability together with high heat recovery for low operating cost. Available in capacities ranging from 500 to 20,000 LPH, the Milk Pasteurizer is preassembled and factory-tested with water to ensure fast installation commissioning for reliable performance and high ROI over a long service life. The pasteurization unit (HTST Pasteurizer) is designed for the thermal treatment of milk and dairy products as well as other food products as soft drinks and juices. The process destroys pathogenic microorganisms by heating the product to a moderately high temperature for a and brief period.



Technical Features

- Capacities ranging from 500 to 20,000 l/h
- Regeneration efficiency up to 90 %
- Flow variation during CIP/Pasteurizer
- Temperature control within +/-0.5 Deg C
- Automatic control of pasteurization temperature & Automatic flow diversion
- Easy building conversion and adaptation to existing facilities

Highlights

- Pre-assembled and factory-tested with water before delivery for easy and fast installation based on standardized design.
- Fully CIP prepared.
- Modular system for complete flexibility.
- Skid-mounted for flexible relocation.
- Automatic control.
- Continuous recording for full traceability.
- Customized service and maintenance agreements.

Options

- Homogenizer
- Deaerator
- Separator
- Semi-Automatic system (PID based)
- Automatic Control system (PLC Based)

Application

- Milk Pasteurization
- Cream Pasteurization
- Butter Milk Pasteurization
- Ice-Cream Mix
- Juice Pasteurization