

iopak ahead of the pack

IOPAK BRAND NEW 20,000L/Hr
HTST Temperature Controlled
Plate Type Milk Pasteurizer for
cheese production:

PLATE TYPE CONTINUOUS PASTEURISING SYSTEM



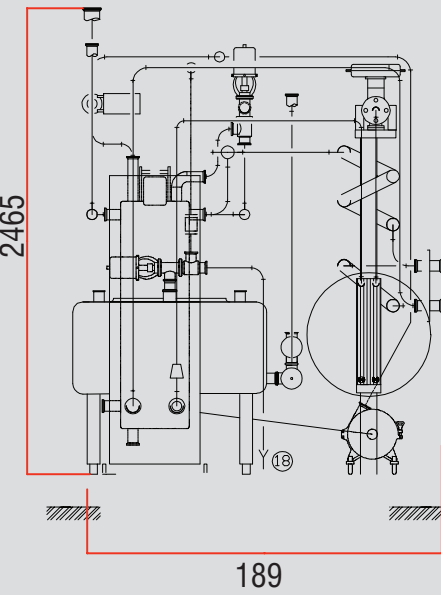
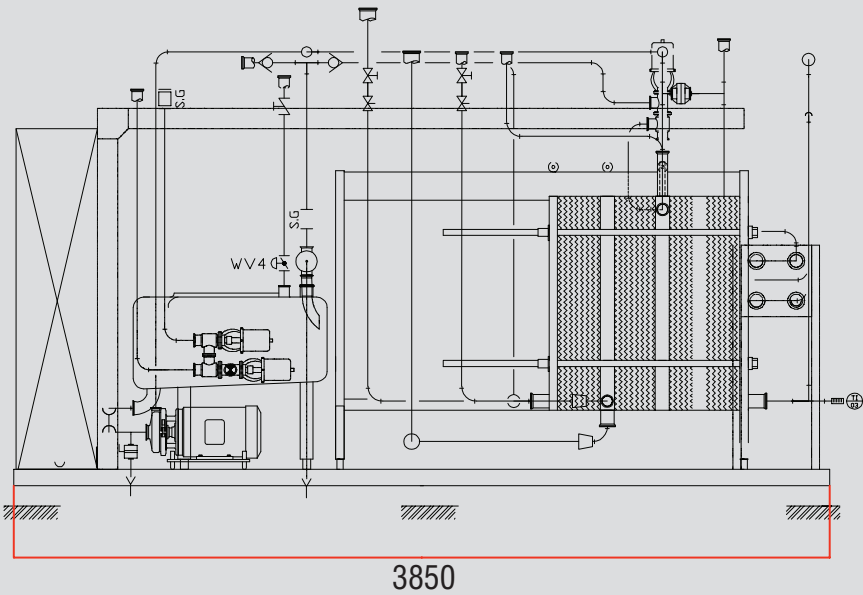
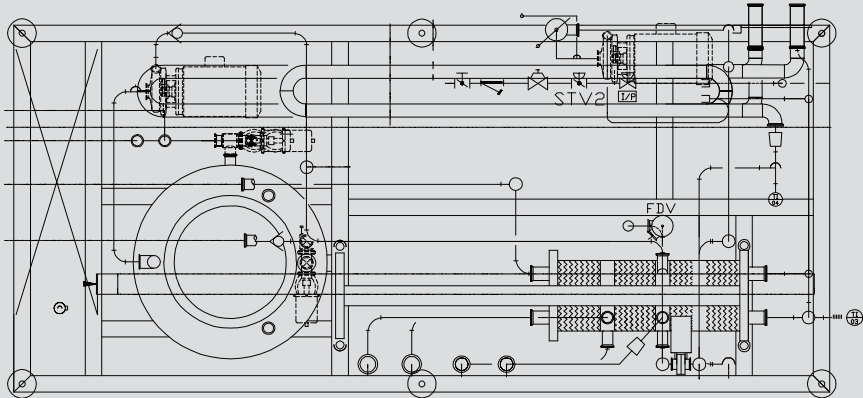
PLATE TYPE CONTINUOUS PASTEURISING SYSTEM

STOCK ITEM: 14719G

Specifications

- 4->35°C->65°C -> 72°C 16 Sec -> 4 °C
- Capacity: 20,000L/Hr
- Hot Water Rating: 38T/Hr
- Fresh Milk Inlet Temperature: 4 °C
- Pasteurizing Temperature: 72 – 73 °C (±1 °C)
- Holding Time: 15 – 20 Sec
- Product Outlet Temperature: 32 – 36 °C
- Flow Temperature: 5->35°C->65°C-> 72°C 16 Sec->4°C
- Steam Working Pressure: ≥ 0.3MPa
- Steam Consumption: 1120Kg/hr
- Chilled Water Flow Rate:N/A
- Chilled Water Consumption: N/A
- Compressed Air: ≥ 6 Bar
- Power Consumption: 12kW
- High Temperature Alarm: Yes
- Low Temperature Divert: Yes
- Auto Temperature Control: Yes
- Digital Display: Yes
- Flow Rate Reading: Yes
- Product Contact Parts: SUS316

* This pasteurizer will be supplied to the Australian Standard for the pasteurization of milk – continuous flow.



PROCESSING & PACKAGING EQUIPMENT CUSTOM DESIGN SERVICES
For more information on this machines call sales: +61 3 9791 7011 or any others visit: www.iopak.com