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Stephan UHT plant

QUOTE NR	STN16145
MAKE	Stephan
TYPE	UHT VM/CR 44
CAPACITY	40-100 kg/h dep. On product
SERIAL NR	K726.856
YEAR	2001
DIMENSIONS (CM)	430x120x225
CONDITION OF MACHINE	Good
LOCATION AND TERMS	FCA Lopik

Stephan UHT plant

This mini processed cheese UHT plant is ideal for Laboratory or mini production (for instance only Triangle Filler) the starting from the infeed trolley to the outlet.

It sterilizes the cheese within 2step first Ambient temperature by direct steam injection to approx. 80°C and then in a second step up to 142°C

Complete skid mounted unit with:

- 1) Infeed trolley/Wagon with 2 stainless steel augers pushing the product into a Positive Rotary piston Pump for ingredients like: Grinded cheese, butter, vegetable fatt, salts etc a cold premixed blend.
- 2) Steam injection system to heat to 80°C with pump on outlet.
- 3) 2de heating: 95/140°C This high Ultra high heating module can by by-passed by switching 2 swingbend panels
- 4) Holding tube
- 5) Flow diversion valve (no product can pass if temperature not achieved)
- 6) Flashcreaming module, Vessel of 44ltr combined cooler for rapid cooling and creaming in one.
- 7) Viscosity measuring system with pump and sensor to check the viscosity.
- 8) Centrifugal CIP pump
- 9) Skid mounted with all needed interconnecting piping, sensors and valves.
- 10) Controls Siemens S5 and operator panel.