

Complete Mini Dairy factory for sale - Sweden
Drink Milk, Yoghurt & Cheese Production

We offer a complete mini dairy factory, suitable to produce drink milk, yoghurt, and cheese, with a total daily capacity of 5,000 – 10,000 liters.

Year of installation: 2015

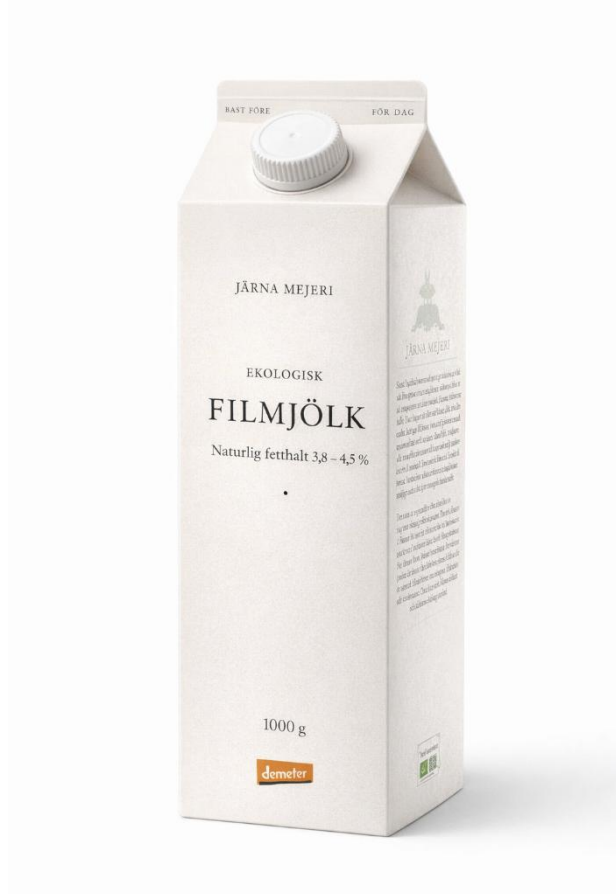
Make: SPX-APV process equipment

Automation: Innotec Automation

Included Processing Departments

1. Raw Milk Reception & Storage
2. Milk Treatment – Pasteurisation & Skimming
3. CIP System
4. Filling Department
5. Yoghurt Department
6. Cheese Preparation Department
7. Ice Water Unit

Below you will find detailed information categorized accordingly. The prices indicated are specified per category, per set, or per machine. The total cost for the complete mini dairy factory is €240.500, -. Should you choose to purchase all equipment together, a consolidated price of €200.000, - applies, which includes loading for transport.



1. Raw Milk Reception & Storage

Reception pump for unloading trucks or containers. Inoxpa RF 20/50 (I193962B), year 2014, impeller Ø118, equipped with F&P flowmeter.



Set of 4 raw milk storage tanks and 4 pasteurized milk storage tanks.
Horizontal, insulated and CIP-cleanable, each fitted with an agitator. Cooling jackets installed (not connected). Raised stainless-steel support feet allow easy connection of milk inlet and outlet piping.

Make: Müller

Mounted on load cells for level indication

Capacities:

- 4 × 2,000 L
- 3 × 2,800 L
- 1 × 1,500 L



USED DAIRY EQUIPMENT

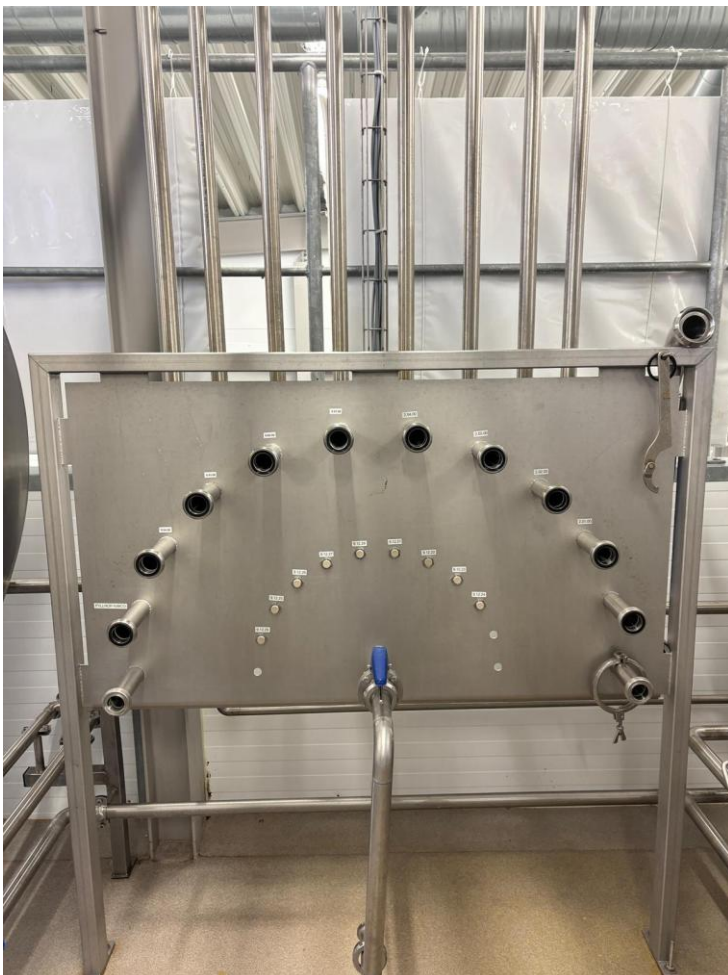


Central CIP swing-bend panel

installed for routing CIP detergent to individual tanks.

Including all interconnection
piping and valves.

Total price: € 25.000.



2. Milk Treatment – Pasteurisation & Skimming

Complete semi-automatic milk pasteurizer with a processing capacity of 1,350 litres per hour (input). The system operates through sequential phases including start-up, sterilisation, production, shutdown, and cleaning.

The skid-mounted pasteurisation unit consists of the following components:

1. **Balance tank**

Executed in stainless steel, equipped with level control using level pins.

2. **Centrifugal pump**

Stainless steel execution with hygienic design.

3. **Flow transmitter**

Capacity indication in litres per hour (L/h).

4. **Plate heat exchanger**

Stainless steel plate heat exchanger:

- Make: SPX
- Model: H17
- Configuration: 5 sections
- Design pressure: 10 bar
- Year of manufacture: 2015

Mounted in a stainless steel, fully enclosed frame.

5. **Holding tube**

For accurate pasteurisation holding time.

6. **Control panel**, including:

- a. Stainless steel control cabinet
- b. Main switch
- c. PLC controller: Siemens S7
- d. Operator panel with colour touch screen, featuring:
 - Automatic regulation of pasteurisation temperature
 - Digital display of actual and set temperatures
 - Alarm indication with reset function
 - Integrated data recording system
 - Language: Swedish (additional languages available on request)
 - Automatic circuit protection (fuses)
 - Low-temperature safety system activating the flow diversion valve

7. **Heating system**

Hot water heating medium, including buffer tank and hot water circulation pump.

8. **Flow diversion valve**

Pneumatically operated; diverts product automatically if pasteurisation temperature drops below the set point.

9. **Temperature sensors**

PT-100 sensors installed at product inlet, highest temperature point, and outlet.

10. **Skid construction**

The complete unit is pre-assembled on a stainless-steel frame, including all interconnecting piping, fittings, valves, and cabling.

USED DAIRY EQUIPMENT

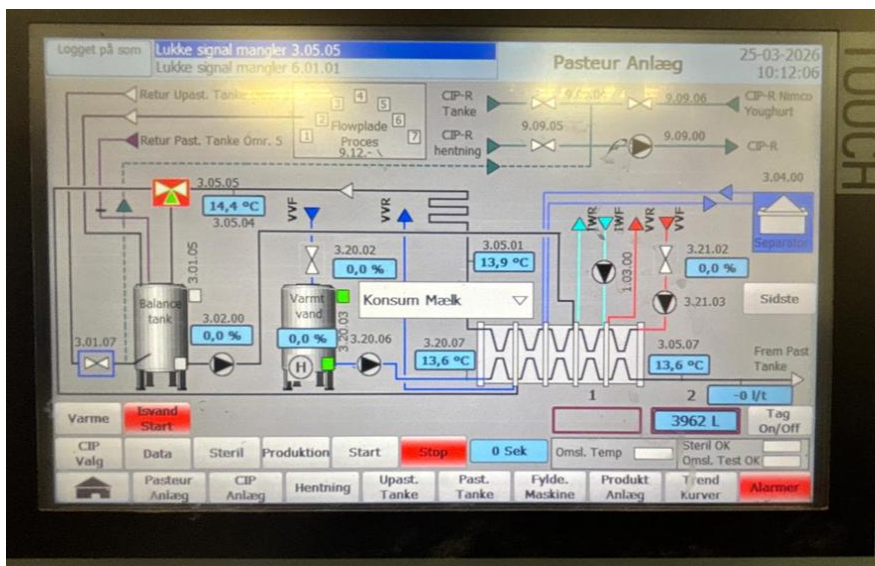


Temperature Program

Product temperature cycle:

4 °C → approx. 55 °C (to separator) → 75 / 85 °C → 4 °C

Optional discharge at fermentation temperature: 30–45 °C



Milk Skimmer Separator

Make: **Seital** (supplied by **APV-SPX**)

Model: **SE 12 ASMX**

Year of manufacture: **2007**

Capacity:

- 1,350 litres/hour (in line with the pasteurizer)

The separator is directly connected to the pasteurizer and is equipped with:

- Cream remix valve for controlled return of cream into the skim milk
- Dedicated control panel
- Complete set of tools
- Self cleaning

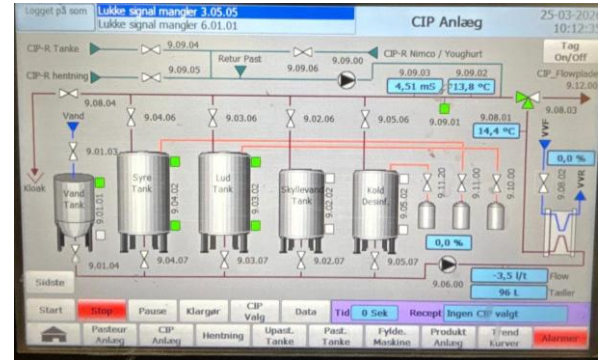


3. CIP System

Complete CIP system including:

- Fully automatic CIP unit
- **5 cleaning tanks**, comprising:
 - Lye tank: **1,000 litres**
 - Acid tank: **1,000 litres**
 - Pre-rinse tank: **500 litres**
 - Water tank
 - Disinfection tank
- Integrated **prerinse recuperated water**
- Circulation pump
- Filter
- Heat exchanger
- Temperature and conductivity transmitters
- Pneumatic valves with position sensors
- Complete CIP piping
- Chemical dosing pumps
- Lye -> Acid -> disinfection





All automation functions are combined within the pasteurizer.



Overview picture: Pasteuriser and CIP system
Total price – Pasteuriser and CIP unit: € 85.000

4. Milk and Yoghurt Filling Line

Carton Filler – Gable Top Cartons
Filling, capping, and closing machine

Make: **Nimco**

Model: **650QL 4B**

Serial nr: **650QL4B90864199**

Year of manufacture: **1999**

Capacity:

- Maximum: **up to 3,000 cartons/hour**
- Current setup: **1,500 cartons/hour**

Format:

- **0.5 – 1.0 litre A-style shaped gable-top cartons (Tetra type)**

Machine configuration:

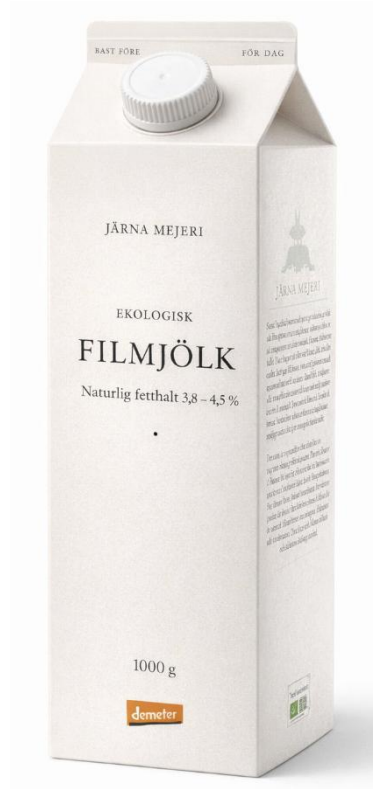
- Electrically heated
- 4-head piston filler
- Product hopper
- Filling valves
- PLC control system (A + B)
- Outfeed conveyor
- Inkjet date coder

Included equipment:

- CapMaster (mid-cap suitable for yoghurt, viscous products, and milk)
Year 2018 / serial no: CM18112
Power 400V-50Hz/5kVA
- Cap feeder



USED DAIRY EQUIPMENT



Total price – Nimco filling machine: € 45.000

Bag-in-Box Filler

Bag-in-box filling unit for **pre-formed bags with spout**, suitable for **10–20 litre** bags.

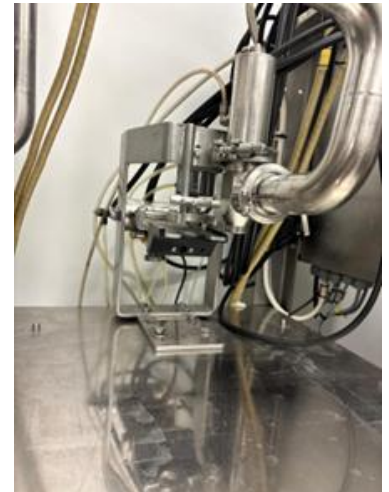
The unit is equipped with:

- Flow transmitter
- Integrated control system

Operation:

- Automatically positions the spout
- Fills the bag to the preset volume
- Re-positions the spout after filling

Suitable for hygienic filling applications.



Bag in Box Filler

Filling unit for pre-formed bags with spout
Suitable for 10–20 litre bags.

Total price – Bag-in-Box filler: € 9.000

Semi-Automatic Filler

Semi-automatic **Piston Filler** equipped with product hopper.

Key features:

- Pneumatically operated
- Table model
- Filling range: up to 2 litres



Total price - Semi-Automatic Filler: € 1.000

5. Yoghurt Department

Product heater

Plate heat exchanger

Make: **SPX-APV**

Model: **H17**

Configuration: **1 section**

Year of manufacture: **2015**

Product pump

Lobe pump

Make: **Inoxpa**

Utilities

Water pump

Temperature regulation valve



Yoghurt Tanks

Tank 1

- Volume: 1,200 litres
- Equipped with agitator



Tank 2 & Tank 3 – Transport Containers

- Used for yoghurt fermentation and transport
- Equipped with manual stirrer
- Suitable for hygienic handling of fermented yoghurt



Tank 4



Tank 5



Total price – yoghurt heater and all yoghurt tanks: € 15.000

Butter Churn

Make: Silkeborg

Volume: 500 litres, producing approximately 125 kg of butter per batch

The butter churn is complete and equipped with:

- Heavy-duty, robust drive system
- Large hatch for easy opening and cleaning
- Breather valves
- Safety protection bar



Total price – Butter Churn: € 9.500

6. Cheese Department

The cheese department was **last in production in 2022.**

Processed products included:

- **Soft cheeses** (e.g. Brie / Camembert)
- **Semi-hard pressed cheeses**

Note: The line for semi-hard cheese is **not complete.** The **curd preparation vat** for semi-hard cheese production is excluded.

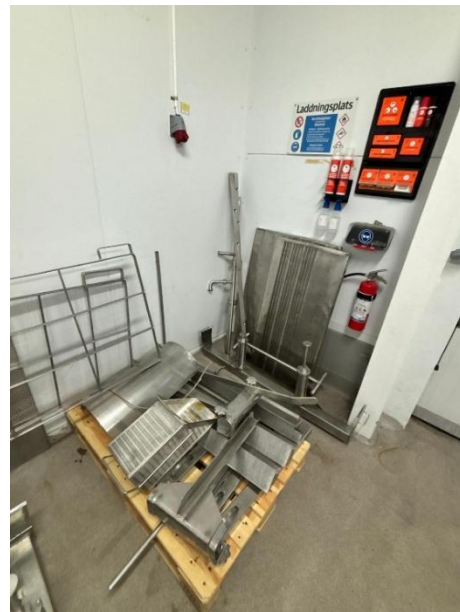
Curd Handling & Pre-Pressing

- Curd mould filling and pre-pressing vessel

Soft Cheese Equipment

Curd Preparation Vat

- Volume: **1,400 litres**
- Rectangular design
- Equipped with **manual cutting knives**



**Pre-press and mould filling table for cheese production
Cheese Storage & Semi-Hard Cheese Equipment**

White Storage Racks – Small Cheeses

- Dimensions: 77 × 85 × 16 cm
- Quantity: 87 units
-



Total price - Pre-press and mould filling table for cheese production: € 15.000, -

Semi-Hard Cheese Equipment (*Incomplete Line*)

Cheese Presses

Press 1

- Type: Staple press
- Configuration: 4 cylinders
- Suitable for semi-hard cheeses

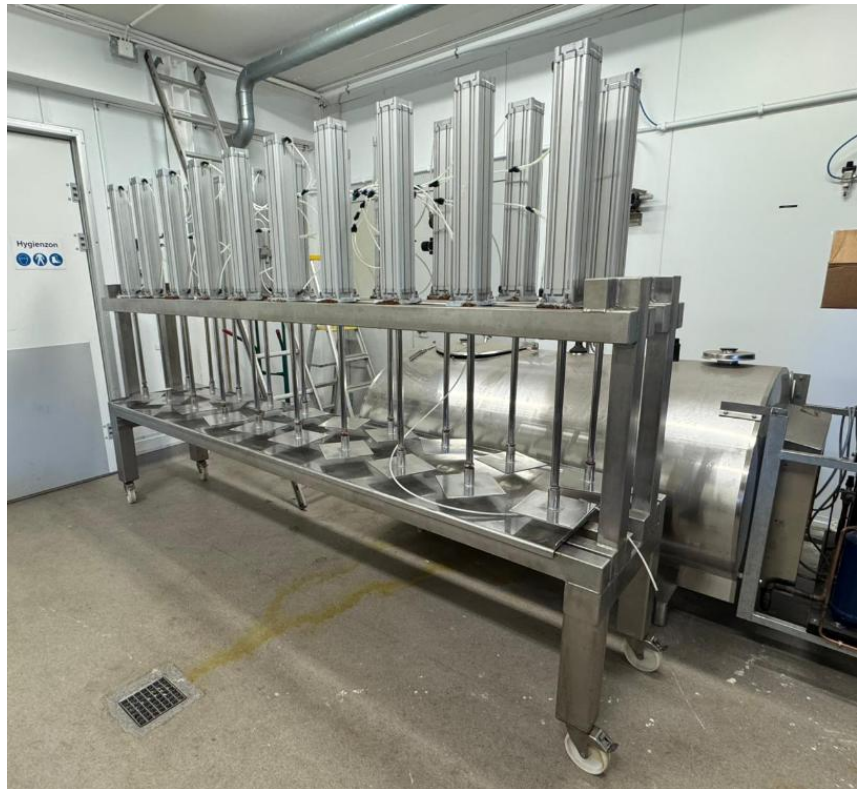


Total price – Press 1: € 5.000

Cheese Presses

Press 2

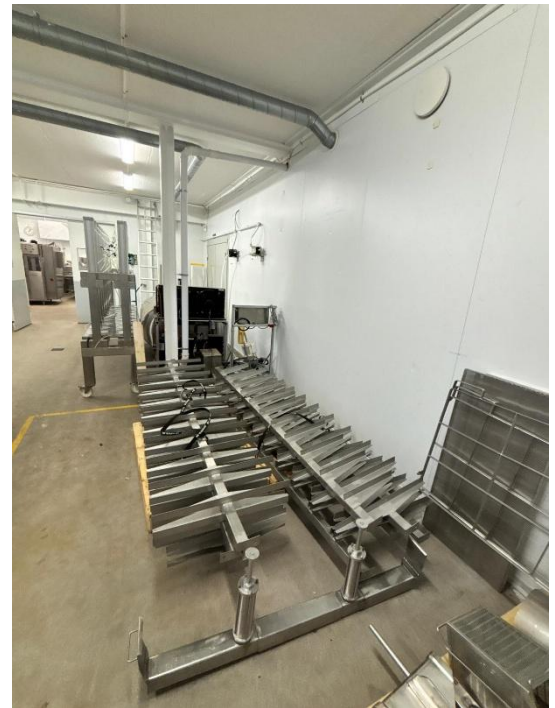
- Mobile table press
- Equipped with 20 pressing cylinders
- Complete stainless steel construction
- Suitable for semi-hard cheese production



Total price – Press 2: € 20.000, -

Cheese Moulds & Racks

- 13 pcs – Large cheese moulds
Dimensions: 34 × 23 cm, complete with lids
- 8 pcs – Round cheese moulds
Diameter: 28 cm, height: 20 cm, complete with lids
- 6 pcs – Small cheese moulds
Dimensions: 24 × 17.5 cm, complete with lids
- Mould washing bin suitable for cleaning cheese moulds.



Total price – Moulds & Racks: €3.000, -

Mould cleaning tanks

Stainless steel tanks for efficient cleaning and rinsing of production moulds, fitted with internal grates and drain outlets.



Total price – Mould cleaning tanks: € 1.500, -

Vacuum Packaging Machine

Make: **Henkelman**

Vacuum packaging machine for **pre-formed bags**, suitable for **vacuumizing and sealing** products.



Total price – Vacuum Packaging Machine: € 1.500, -

7. Ice Water Unit

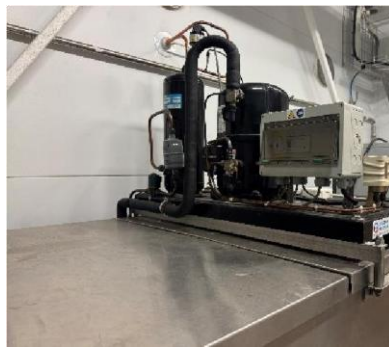
Ice Water Preparation Unit

Ice water production unit for rapid milk cooling.

The unit consists of:

- Insulated **buffer tank**
- **Freon compressor** mounted on top of the tank
- **Ice water circulation pump**

Inside the tank, ice is formed around a **spiral cooling coil** containing the cooling medium. This system produces **ice water at approximately 0 °C**, used for efficient cooling of milk and dairy products.

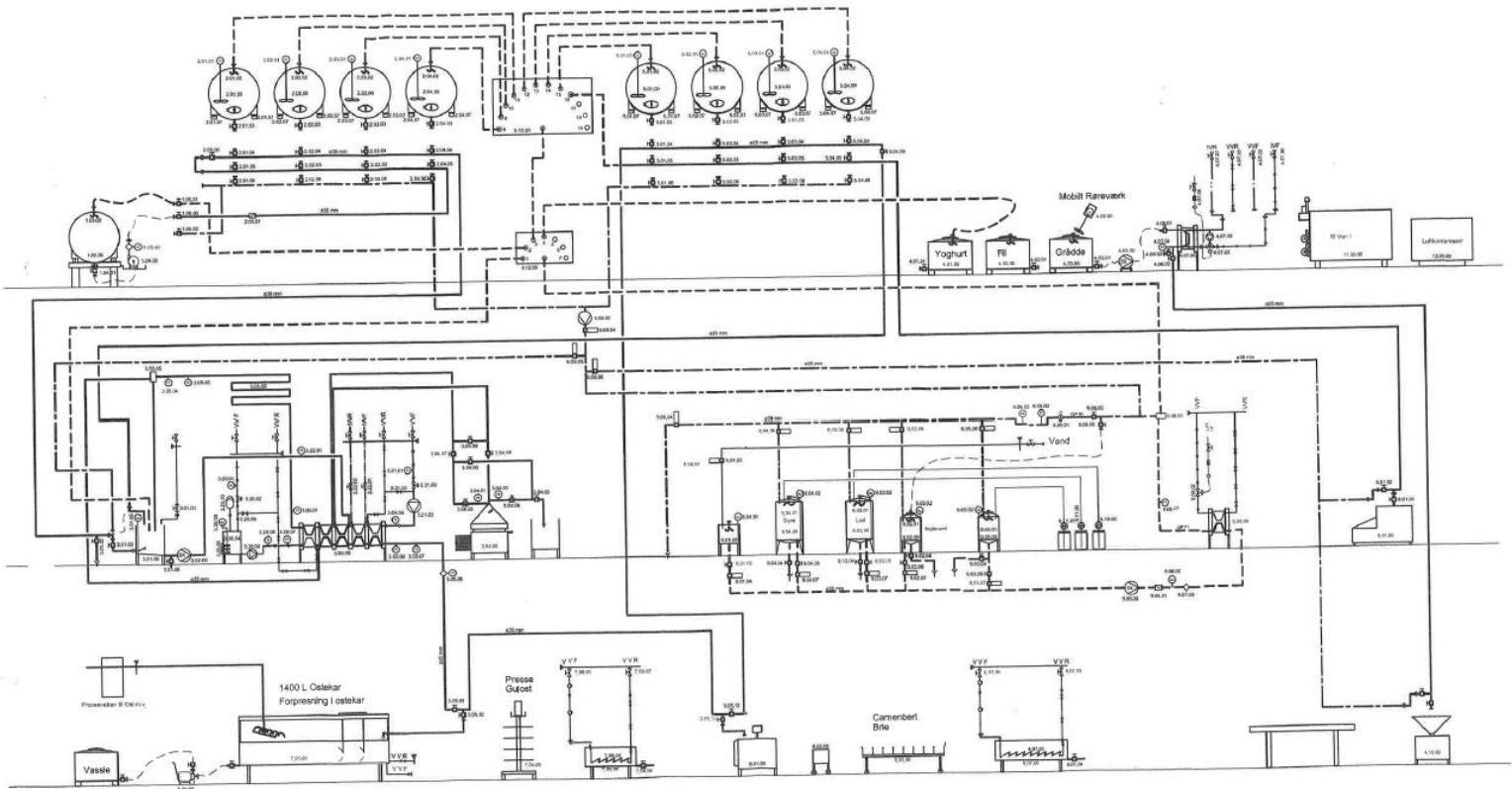


Total price – ice water unit: €5.000, -

USED DAIRY EQUIPMENT



The factory's P&ID is shown below. In the bottom picture, you can see where offers 1, 2, and 3 are located from the table of contents.



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