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## 20-03-02: Pasteuriser for margarine emulsion with scraped surface heat exchanger

Manufacturer: Schroder / Tetra Laval Food, Type: WK178-1400-xz-WR



### Information

Pasteuriser for margarine emulsion with scraped surface heat exchanger, all-in one. 1 cylinder. Tube: Ø 178 mm, length 1.400 mm. Surface: 0.78m<sup>2</sup>, brand: Tetra Laval Food. Including holding tube, steam control valve, condens trap. Tank with heating coil, add on temperature sensor. 2 sections, Section 1: A Heater by Scraped surface heat exchanger, 1 cylinder. Tube: Ø 178 mm, length 1.400 mm, holding tube. Section 2: A cooler by tubular heatexchanger. Tube in tube and spray pipe to cool the out side of the tube. Analogue temperature readout. Temperature scheme: approx: 40-85-40°C. Parts manual available.

### Description

<b>Offer number</b>	20-03-02
<b>Description</b>	Pasteuriser for margarine with scraped surface heat exchanger
<b>Manufacturer</b>	Schroder / Tetra Laval Food
<b>Type</b>	WK178-1400-xz-WR
<b>Capacity</b>	3.000 kg per hour
<b>Year of manufacture</b>	1994
<b>Serial number</b>	137599
<b>Power</b>	motor 4 kW, 380V, 50 Hz
<b>Weight</b>	2710 kg
<b>Conditions</b>	Good
<b>Dimensions ( L x W x H )</b>	300 x 220 x 220cm
<b>Terms of delivery</b>	FCA
<b>Location</b>	The Netherlands