

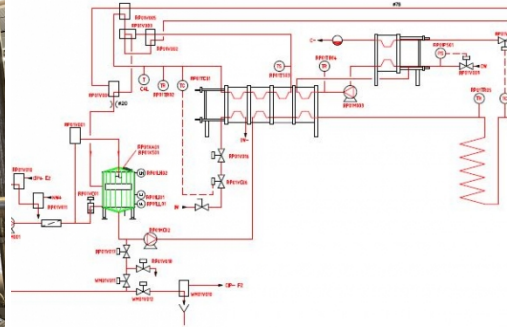


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21-13-01: Milk thermisator/pasteuriser for whole mi

Manufacturer: Alfa Laval, Type: Clip 10



Information

Milk thermisator/pasteuriser for whole fat milk, full automatic. Existing out of: Centrifugal feed pump to the pasteurizer. Inlet filter and balance tank (980ltr) with 3 level sensors and spraybowl for CIP. Steam control valve (Samson). Steam / hotwater heatexchanger. Condens trap and watercirculation pump (hot water set on separate skid). Plate heat exchanger, 4 section, 2x regeneration (block for connection of homogeniser or separator). Heating and ice water cooling, temperature scheme: 4-55-65-4°C. Insulated holding tube, mounted on top of the heat exchanger. Holding time approx: 300 sec at 25 T. Size holding: 5 x 6 x 6 mtr = 180 meter pipe, 4" = approx 1,400 ltr = 200 sec at 25 T/h. Including flow diversion valve and all sensors, icewater valves (Samson). Variable speed 25,000-37,000 liter per hour at 25 T up to 95°C at 37 T up to 65°C. No controls. PID, spare parts manual and lay-out available. Machine available in June.

Description

Offer number	21-13-01
Description	Milk thermisator/pasteuriser for whole milk, full automatic
Manufacturer	Alfa Laval
Type	Clip 10
Capacity	37.000 liter per hour
Year of manufacture	1995
Serial number	30101-23074
Power	Main pump: Alfa-laval model: LKH70/240 DMS 22kW with Flushed seal.
Conditions	Good, stopped production on 1 October 2020
Dimensions (L x W x H)	Lay-out available on request
Terms of delivery	FCA
Location	Still in the dairy, The Netherlands