

MP Pasteurizers

Milkplan's batch MP pasteurizers have an extended evaporator surface (at the bottom & all around the tank) for the heat processing of milk, for the production of a wide range of dairy products such as white cheese (feta), yoghurt, hard cheese, ice cream, etc.



Specs

TECHNICAL SPECIFICATIONS (Common for both two types)

1. Ergonomic design and stainless steel AISI 304 food grade material.
2. Excellent insulation of the tank with double wall and two component environmentally friendly polyurethane foam.
3. Heat exchanger with surface at the bottom & all around the tank, manufactured with laser technology, designed for faster water flow that provides optimal efficiency and combines energy saving and high durability.
4. Integrated agitation motor with automatic start/stop and with a special agitator per model depending on the use.
5. Adjustable heavy duty stainless steel feet for leveling on uneven surfaces.
6. Stainless steel immersion sensor for temperature indication.

HEATING & COOLING SOLUTIONS

Heat exchanger is used for both heating & cooling.



milkplan[®]

Milkplan at a glance



2 factories in Greece
30.000 sq.m.
of privately owned facilities



Research and Development
Continuing investments in resources,
new products and technologies



More than 140 employees
average age of 37 years



No 1 in Greece
More than 1.000 milking systems,
35.000 milk cooling tanks in farms
and cheese-making units



Exports in more than
85 countries
18 new added during the last 3 years



80% international sales
Continuing sales increase

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We have a plan.

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milkplan[®]

MP Milk Pasteurizer
MP Cheese Pasteurizer
Pasteurizer
for dairy products

#milkplanners

www.milkplan.com



Present
in over 85 countries
worldwide

We have a plan to help you create new dairy products

You always had a vision to expand your business by creating new, exciting products except for your milking production, such as feta and white cheese, yogurt, hard cheese or cream. We at Milkplan share this creative vision and can help you make it true by guiding you to the right equipment solution for your specific needs.

Milkplan's systems work for your independence and growth. Adaptable to any space requirements, they are certified according to the strictest ISO specifications. Our long experience in manufacturing, installing and maintaining, guarantees that you always have the best ally in your every day work and the best possible results.



MP Milk Pasteurizer

MP Pasteurizer is a reliable and efficient pasteurization solution for milk capacity from 50 to 1500 liters. It has an extended evaporator surface (at the bottom & all around the tank) for fast dissipation to the milk.

An electronic PLC control panel ensures the proper operation and optimization of heating and cooling processes during pasteurization.

TECHNICAL SPECIFICATIONS

1. Pasteurizing temperature up to 85 °C.

2. Can be combined with a processing line for cheese production.

3. Low speed agitation motor (30 rpm), installed on a special elevated base on the lid, for easy cleaning and service.

4. Stainless steel fully opening lid.

5. Available in all voltages and frequencies operating ranges and butterfly valves.



MP Cheese Pasteurizer

MP Cheese Pasteurizer is a reliable and flexible solution for milk pasteurizing and coagulation in the same tank thus saving equipment cost, space and user's time. Available in capacities 200 - 1000 lt.



TECHNICAL SPECIFICATIONS

1. Powerful agitation motor controlled by inverter with switch for the agitation direction (clockwise or counterclockwise)

2. Vessel inclination mechanism (8% inclination) with air pistons or manually for curd draining.

3. DN80 outlet valve for quick liquid drainage.

4. Installation of the agitation motor on removable and rotating stainless steel arm.

5. Removable stainless steel cutters and paddle of high durability and elasticity for the coagulated mixture's cutting.

6. Available in all voltages and frequencies operating ranges and butterfly valves

