



Non contractual photo

**SERVICE : 380 V THREE-PHASE - 50 HZ - 4
KW COMPRESSED AIR (3 BAR) WATER
FROM THE NETWORK (2 BARS)
DIMENSIONS : 2000 X 1000 X 2100 MM**

WEIGHT : 150KG

REFERENCE : MP350

The operating principle is of the batch type.
The production capacity is the concentration of 30 liters of milk at 50 ° C, in 2 hours per ceramic membrane.
The pilot design is of the single stage type: it operates in a closed loop.
The construction is sanitary.

- Concentration of cheese milk with 12% dry extract, to obtain pre-liquid cheese
- Standardization of milk
- Clarification of apple juice
- Treatment of reconstituted biological synthetic solutions.

Technical specifications :

It is built in stainless steel 316L and mounted on stainless steel chassis equipped with 4 swivel castors, 2 of which equipped with brake.

- A stainless steel launching and washing tank, capacity 30 liters, height 520 mm, diameter 300 cylindro-conical shape.
- A stainless steel feed tank, cylindro-conical shape.
- A centrifugal pump.
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- A back pressure valve.
- 10 stainless steel butterfly valves, 3 butterfly valves with adjustment handle.
- An electromagnetic flowmeter
- 2 vibrating blade liquid detectors
- 3 manometers mounted on separator, diameter 100 mm.
- A heat exchanger (two-tube coaxial type). It will be possible to circulate either the water of the network, for the maintenance of the temperature, or to connect a group of heating for
- raise the temperature of the liquid to reduce its viscosity.
- A PT100 ? temperature sensor.
- An ultrafiltration module with ceramic tubes
- The pilot is made of stainless steel 316L mounted on welded stainless steel frame.
- Control and control cabinet containing: control and protection of pumps; the temperature display

OPTIONS :

Option 1: 1 group of water heaters 3 kW, 95 ° C which integrates on the chassis of the bench. Option 2: 1 compressor.