van den Heuvel
DAIRY & FOOD EQUIPMENT

Pasteurization units

Purpose:

The purpose of pasteurisation is to heat the milk up to minimal 72 ° for 15 sec.
On this way some bacteries are made harmless in the milk.
A pasteurization unit can be used with a day capacity of minimal 1.000 l/day
Capacities for pasteurisation unit is from 500 l/h up to 30.000 l/h

Benefits:

- Very high energy efficiency especcialy with producing drinking milk (heat recovery up to 94 %)
- Flow can be adapted easily
- Easy working

Electrical heated pasteurization unit 2.000 l/h

Pasteurization unit 5.000 l/h with separator on same frame

Configurations:

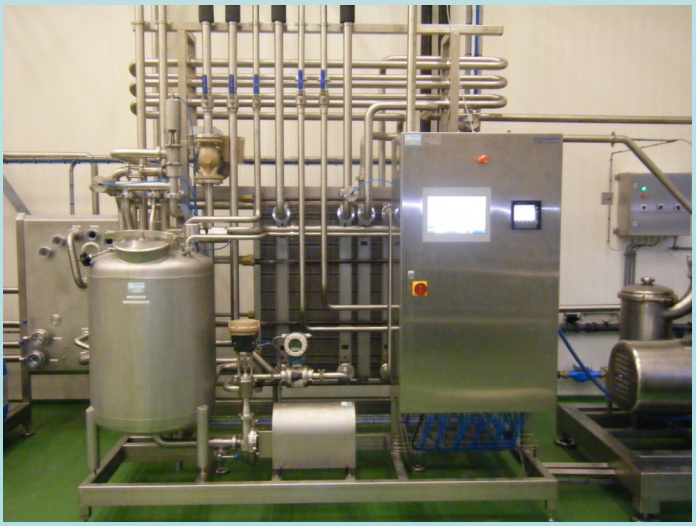
Configurations of the pasteurizer can be:

- 2 sections (regenerative and pasteurisation section) (e.g. for cheesemilk)
- 3 sections (regenrative, pasteurisation and cooling or after heating section)
- 4 sections (2 x regenerative, pasteurisation and cooling or after heating section)
- 5 sections (2 x regenerative, pasteurisation, cooling and after heating section)

Options:

The pasteurizer can be provided with:

- Steam hotwater set
- Overpressure system (EU regulations)
- Double plates (EU regulations)
- Holding tube for 300 sec.
- Fully automatic



Fully automatic pasteurization unit 6.000 l/h

Graafdijk Oost 23 • 2973 XB Molenaarsgraaf
The Netherlands
T +31 184 641266 • **F** +31 184 642707
E info@heuvelzuivelmachines.nl • www.heuvelzuivelmachines.nl

van den Heuvel
DAIRY & FOOD EQUIPMENT

Controlling:

Standard controlling with:
- Main switch
- Undertemperature protection
- Automatic pasteurisation tempertature regulating
- Pasteurisation temperature recorder
- Controlling pumps
- PLC controlling

Controlling box with 2 x PID controller and electronic temperature recorder

Controlling box with big touchscreen and electronic temperature recorder

Options for controlling:

The following options are available:
- Levelswitches for balance tank
- Automatic flow control
- Electronic flowmeter
- Automatic after heating or cooling temperature regulation
- Extended PLC controlling
- Touch screen
- SCADA data logging system

General:

- Pasteurizer built on Stainless Steel frame
- Possibility with outgoing line to separator or homogenizer after first regenaritiv section

Heating:

Heating can be done with:
- With electric heating elements
- Hot water
- Steam

Fully automatic pasteurizer unit 15.000 l/h