

Flocculators for Ricotta

Starting point of the Ricotta Production Plant from MILK INNOVATION, the Flocculators work using steam injection. They are built entirely in AISI 304 steel and have various advantages, among which are: the ease of employment, the limited need for labour, the important energy savings, and the remarkable productivity thanks to their use coordinated to that of the Drainage Truck.



More
Information



Milk Innovation Group S.r.l.

Tel. +39 0521 817040 - info@milkinnovation.it - www.milkinnovation.it

P.I. 01164890459 Capitale Sociale 10.000 EURO I.V.

Sede Legale: Via Dorsale 9/A - CAP 54100 - Massa (MS)

Sede Operativa: Strada della Resistenza, 22 - CAP 43055 - Casale di Mezzani (PR)

Flocculators for Ricotta



Autonomous system for ricotta production, which can process large quantities of whey or milk, significantly cutting down on labour and energy costs. Designed and manufactured for quick and easy operation, after the system has been assembled, only electrical, steam and whey inlet and outlet connections are necessary and the system is ready to produce ricotta. Manufactured entirely in AISI 304 stainless steel, the cylindrical-shaped system has a cone-shaped bottom with dual insulating wall on the cone and plating, and is equipped with the following:

- Air inlet and blow down valves
- Washing ball
- Manhole
- Product outlet, with coupling, adjustable-notch butterfly valve, and outlet connector with - 100 mm inner Ø feed line in stainless steel
- DN 50 whey outlet with butterfly valve and inspection glasses.
- DN 50 whey inlet with butterfly valve
- 50 x 700 mm sight glass assembled on the cylindrical part of the flocculator to observe processing stages
- Additional 50 x 350 mm sight glass placed on the conic part of the flocculator, to observe the final parts of the processing
- Maximum level probe
- "Silent" steam injector
- Supporting frame for the flocculator with adjustable levelling feet
- Stainless steel steps with operator platform and adjustable feet
- Milk, cream or citric acid dosing system; recirculation of part of the whey for complete recovery of ricotta from the walls of the flocculator and preparation of the washing solution; in 100% AISI 304 stainless steel.
- 180 litre, round, stainless steel, multi-functional tank with adjustable feet for the centrifugal pump.
- Centrifugal pump used for injecting soda, citric acid, milk, cream and for washing.
- Electric control panel for the suction pump, whey delivery pump and whey washing pump, with thermometers to control processing temperatures and level management.
- Flocculator interconnections.

