

Yogurt-Maker Homogenizer

This machine is designed for production and treatment of yogurt and mascarpone, for homogenizing and treating ricotta, pasteurizing milk, etc. Especially useful for small or medium-sized dairy plants aiming to develop products of a higher standard than those normally available through industrial production.



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- Direct heating using a "special" direct injection valve for steam.
- Indirect heating by steam injection in the tank's water jacket.
- Thermal regulation for fermentation temperature, using an electric heating element..

- Thermal regulation for fermentation temperature, using an electric heating element. In the event of the water level being too low in the jacket, a relay stops the steam from being injected.
- Cooling system by cold and normal water circulation in the tank's jacket..
- half-lids in stainless steel, the front lid is removable and fitted with guard sensor .
- product collection unit, with bottom and walls fitted jackets for hot and cold water circulation, and insulated outer walls.
- Product agitator with blades operated by a electric motor powered by inverter and controlled by PLC.
- Sanitary lobe pump made in AISI 304 Stainless Steel, for product treatment, recirculation and dosage.
- Touch-Screen with PLC that allows control and visualization of: Pump flow control, agitator/mixer speed and control, product temperature, hot water temperature, homogeneization pressure, steam Injection subsystem, yogurt thermal cycle settings control.
- Dosing system with timer and injector with pneumatic closing and recirculation product switching (three-way sanitary switching valve)..
- Electrovalve for steam interception
- The machine is entirely build in AISI 304 stainless steel.



- Technical data:
- Length mm 1500
 - Width mm 900
 - Total height mm 1700
 - Total weight kg 300
 - Installed capacity KW 5
 - Average hourly production 700 kg/h
 - Max. homogenisation pressure: 6 bar
 - Capacity product collection unit: 100 lt
 - Indirect heating system
 - PLC with Touchscreen

