

cheese pasteurizer

Model: MIP CH 200, 300, 500, 800, 1000

MIP Pasteurizers are heat exchangers for the heat processing of milk, for the production of white cheese (feta), yoghurt, hard cheese, ice cream, etc.



There are three types of pasteurizers available:

- Milk Pasteurizer
- Cheese Pasteurizer
- Yoghurt Pasteurizer

Pasteurizer made of high quality materials

MIP Pasteurizer is an excellent piece of equipment manufactured by people who know perfectly the secrets of milk storage, maintenance and processing. Pasteurizer is made of high quality materials using the latest equipment and technology. All materials are the most reliable in European market and guarantee a long and trouble-free operation.

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Saving costs, space and time

MIP Cheese Pasteuriser is a reliable and extremely functional solution for milk pasteurizing and coagulation in the same tank thus saving equipment cost, space and user's time.



Functional characteristics

- Thermal milk processing (heating, cooling and agitation) is fully controlled via configurable software.
- Automatic start/stop of agitation option.
- Audible and visual alarms for the completion of each phase.



Technical specifications

Powerful agitation motor, protected by stainless steel cover, controlled by inverter for accurate regulation of the agitation speed.

Stainless steel controller on the pasteuriser with switch for the agitation direction (clockwise or counterclockwise),

LED indicators and emergency switch for immediate stop of the agitation.

Planetary agitation for better curd cutting.

Functional characteristics

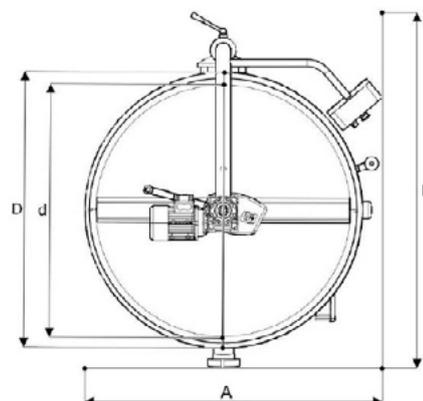
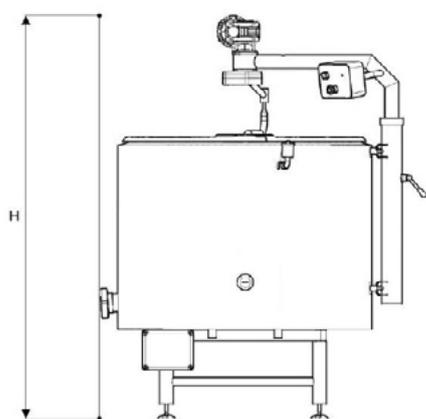
- Installation of the agitation motor on removable and rotating stainless steel arm.
- Removable stainless steel cutters of high durability and elasticity for the coagulated mixture's cutting.
- Fully removable stainless steel lid of separating type.
- Vessel inclination mechanism (8% inclination) with air pistons or manually for curd draining.



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Technical drawings



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