



UZERMAK GIDA ENDUSTRI MAK. SAN. VE TIC. A. S.  
Food Industry Machinery Manufacturer

Attn 301

**Ultra-High-Temperature Treatment system UHT-Uz1000 for Process Cheese**



**Technical Specifications:**

- AISI304-316 quality stainless steel.
- Suitable for food with PTFE and similar plastic materials
- Capacity; (min-max) 300 - 1000 l/batch
- 1 x Buffer tank (500 l.)
- 1 x UHT-UZ1000 includes:
  - 1 x Flash Cooling Tank (400 l.) with tubular condenser
  - 1 x Creaming Tank (350 l.)
  - 2 x Holder with Teflon – Inliner
  - 1 x Automation
  - 1 x Double filter
  - 1 x Siemens PLC System
- 1 x Steam Treatment Station
- 1 x Steam Separator
- 3 x Filler feeding connection (2 product filters)
- 1 x Viscosity control system
- UHT in double head execution to heat the pre-heated cheese from approx. 85°C by means of controlled direct steam injection to UHT temperature of 142 – 145 °C.



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- 1 temperature controlled steam heating system with control valve, PT 100 temperature sensors and software controller
- 1 UHT temperature supervision system with PT 100 temperature sensors and supervision software
- 1 diversion valves, to take out the cheese, in case of temperature fluctuations
- 1 stainless steel heat holding sections
- UHT temperature holding time for 5-20 corresponding to the specified capacity
- 1 pressure control valve including software controller to create pressure in the heat holding section
- Pre-assembly with internal piping, wiring and pneumatics
- Automatic valves for product routing
- Automatic valves for steam routing
- CIP routing
- Operating voltage; 400V, maximum frequency; 50/60Hz
- 2 x 45 m<sup>3</sup>/h capacity vacuum pump coupled to flash cooling and creaming tank
- The air pressure of the pneumatic device used in the machine should be between 6 – 8 bar.
- Used 3 (three) Bornemann Twin Screw pumps and 1 (one) Inoxpa Tri-Lobe Pump.
- Steam consumption; approx. 300kg/h, 8bar
- Air consumption; approx. 50 l/min (6-8bar)
- CIP consumption; 25.000 l/h (5bar)
- Total electricity power consumption:
  - Motor for Balance tank's scrapers: 0.75 kW – 1.89 A
  - Twin Screw pump for Balance tank: 5.5 kW – 12.0 A
  - Vacuum pump for Flash cooling: 2.2 kW – 4.65 A
  - Twin Screw pump for Flash cooling: 15 kW – 28.8 A
  - Motor for Mixer tank's scrapers: 5.5 kW – 11.05 A
  - Twin Screw pump for Mixer tank discharging: 15 kW – 28.8 A
  - Vacuum pump for Flash cooling: 2.2 kW – 4.65 A
  - Lobe pump for Mixer tank for circulating of product; 1.1 kW – 2.60 A**Totally; 48 kW – 95 A**

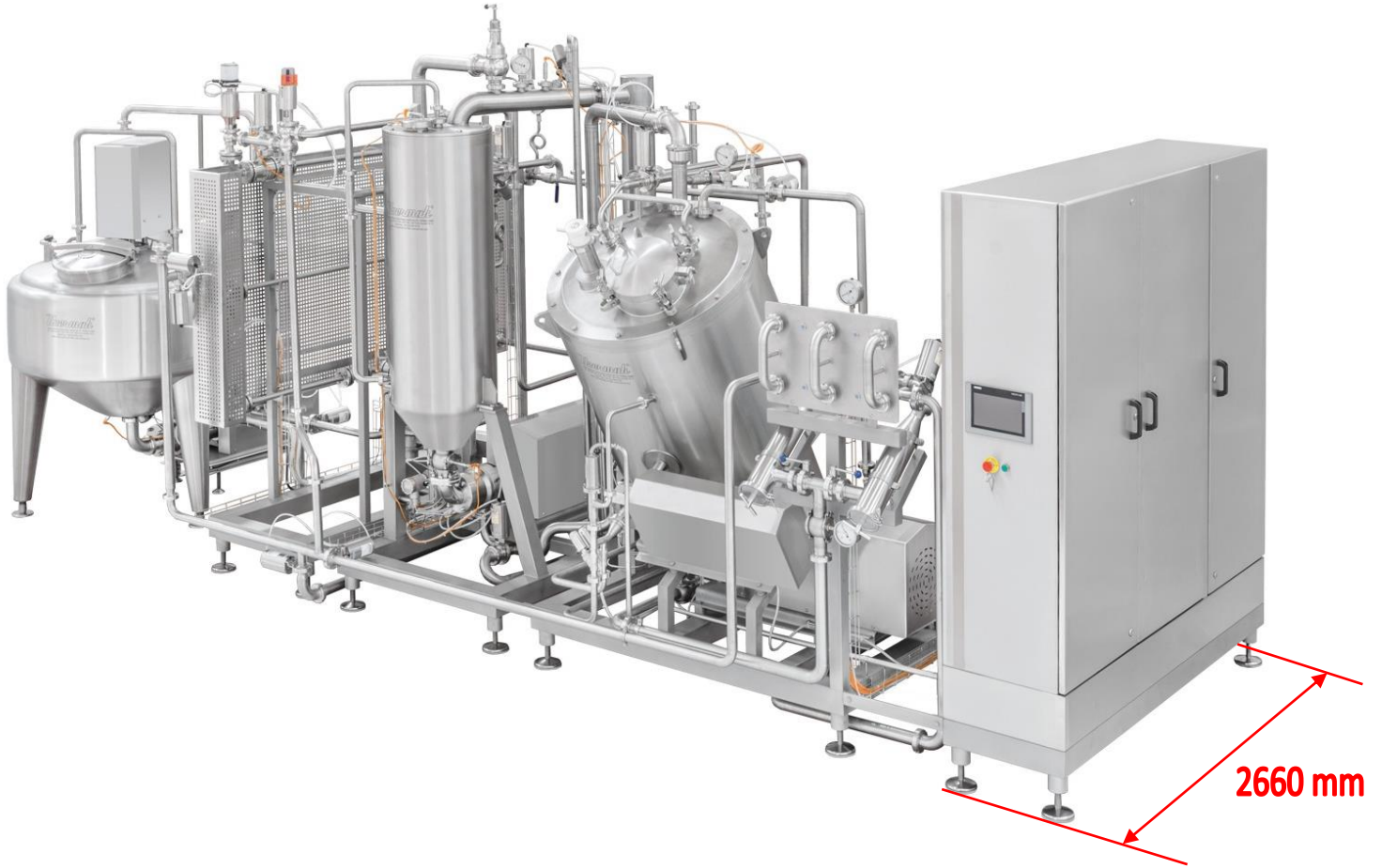
*UZERMAK FOOD INDUSTRY MACHINERY INDUSTRY AND TRADE LIMITED COMPANY, HAS ARRANGED TRAINING SCHEDULES FOR THE ASSIGNED LABORS WHICH ARE SPECILISED IN WELDING TECHNOLOGIES, ACCORDING TO STANDARD NUMBER CERTIFIED BY EN 287-1 ACCORDING TO STANDARD.*

*UZERMAK FOOD INDUSTRY MACHINERY INDUSTRY AND TRADE LIMITED COMPANY, HAS ARRANGED TRAINING SCHEDULES FOR THE LABORS WHO HAS BEEN ASSIGNED THE MANUFACTURING OF ELECTRICAL PANELS AND CERTIFIED BY EN 60204-1 ACCORDING TO STANDARD.*



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