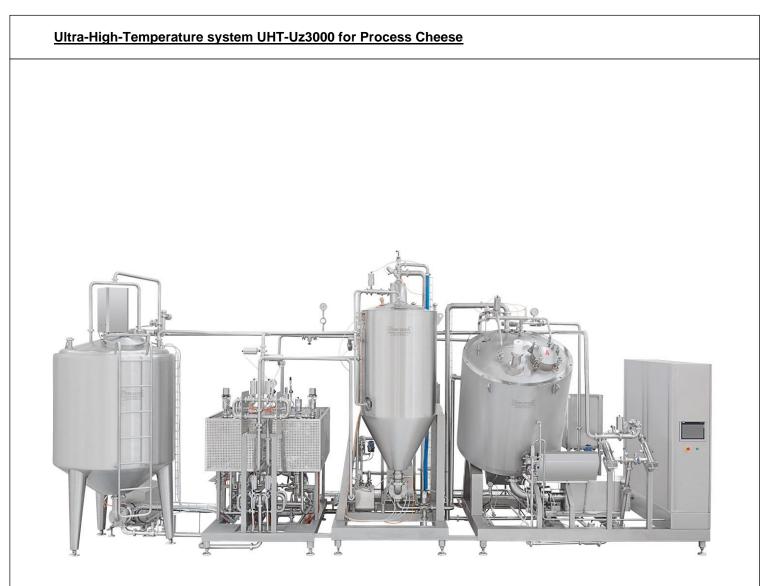


Attn 303





## Attn 303

### Technical Specifications:

- AISI304-316 quality stainless steel.
- Suitable for food with PTFE and similar plastic materials
- Capacity; (min max) 1000 3000 kg/h
- 1 x Buffer tank (2000 I.)
- 1 x UHT Uz3000 includes:
  - 1 x Flash Cooling Tank (800 I.) with tubular condenser
  - 1 x Creaming Tank (1.300 I.)
  - 2 x Holder with Teflon Inline
  - 1 x Automation
  - 1 x Double filter
  - 1 x Siemens PLC system
- 1 x Steam filter
- 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.
- 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 tubes with Teflon inline.
- 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
- CIP routing
- Automatic valves for steam routing



### Attn 303

- Operating voltage; 400V, maximum frequency; 50Hz
- 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 bars.
- Used 3 (three) Twin Screw pumps and 1 (one) Tri-Lobe Pump.
- Steam consumption; approx. 900kg/h, 8bar
- Air consumption; approx. 50 l/min (6-8bar)
- CIP consumption; 25.000 l/h (5bar)
- Electricity power consumption:
  - Motor for Balance tank's scrapers: 1.1 kW 2.60 A
  - Twin Screw pump for Balance tank: 15 kW 28.8 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 Creaming tank's scrapers: 11.0 kW 21.3 A
  - Twin Screw pump for Mixer Creaming tank discharging: 15 kW 28.8 A
  - Vacuum pump for Flash cooling: 2.2 kW 4.65 A
  - Lobe pump for Mixer Creaming tank for circulating of product; 1.1 kW 2.60 A
     Total: 62,6 kW 122,2 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.



Attn 303

