

SYSTEM OVERVIEW

Sepak MP series milk batch pasteuriser is designed to pasteurise milk through circulation of hot water in its second layer of jacket design and then maintain the product and headspace temperatures with configurable holding time. The design of MP series batch pasteuriser is compliance with the Australian Food Authority (ANZDAC 2007) guideline, which also combines the headspace heating coil design to guarantee the overhead temperature meets the requirement of pasteurisation.



FEATURES

- Temperature control function integrated into the CIP program maintains the wash temperature
- Having built-in data logging system to record the product temperature, headspace temperature, and the status of agitator into the USB disk
- Introducing raw product into batch pasteuriser tank with configurable batch volume
- Logging Data will be converted into CSV format
- Having flow switch to protect the outfeed pumps
- 50L – 5000L capacities

CONFIGURATION FEATURES

- Pasteurization temperature
- Temperature hysteresis
- Holding time
- Cooling temperature
- Clean the pasteurizer by itself
- Clean the pasteurizer with raw product

FUNCTIONS IN CONTROL SYSTEM

- Pasteurization production mode
- CIP mode
- Raw product infeed & batch control mode
- Product discharge mode

SPECIFICATION (MP500)

Model: MP500 Milk Batch Pasteuriser (Self-Contained Heating Version)
Product Capacity: 500 Litre
Heating Capacity: 36kW
Material: Stainless Steel SS316 on Product Contact Parts, SS304 on Skid Frame.
Finish: Purged Welded
Supply Voltage: 415V AC
Total Power Consumption: 40.5 kW (Including both product infeed and outfeed pumps)
Agitator Motor (M1): 0.75kW, 205N.m, 25RPM (Model: SEW SHF57 DRN80M4)
Jacket Water Circulation Pump (P1): 0.37kW (Model: CEA70/3)
Raw Product Infeed Pump (P2): 1.5kW, 9 T/h, 22m (Model: KLX10-1.5kW)
Product Outfeed Pump (P3): 1.5kW, 9T/h, 22m (Model: KLX10-1.5kW)
Immersion Heater 1: 18kW (Thermostat 0 - 110 Degree C)
Immersion Heater 2: 18kW (Thermostat 0 - 110 Degree C)
Overall Dimension (L x W x H): 2320mm x 1500mm x 1830mm
Compressed Air Supply Pressure: 7 Bar
Raw Product Inlet Connection: 1 Inch BSM CIP Flat Faced Male (with 180-micron strainer)
Pasteurised Product Outlet Connection: 2 Inch BSM CIP Flat Faced Male
Potable Water Inlet Connection: 3/4 Inch BSP Socket
Jacket Water Draining Outlet Connection: 3/4 Inch BSP Socket
Glycol Supply and Return Connection: 1 Inch BSP Socket
Cooling Braze Plate Heat Exchanger Model: GPL5-10-H-30



SKID LAYOUT

