

MILK PROCESSING EQUIPMENT

Food High Performance Milk Pasteurizer

PRODUCT CODE	CATEGORY	ORIGIN
EQMH-CHINA-MY3172073	Milk Processing Equipment	China, exported worldwide



Description

A stainless steel milk pasteuriser working at a sterilising temperature of 85 to 95°C with a heat preservation period of 15 to 30 seconds. Production capacity runs from 0.5 to 50 tonnes per hour, and the standard vessel is 2,000 litres. The temperature and holding time together define the pasteurisation itself. At 85 to 95°C held for 15 to 30 seconds the unit is operating in the high-temperature short-time band, which achieves the required microbial reduction while limiting the cooked flavour that longer, hotter treatment produces in milk. The body is stainless steel and the design is a standard type rather than bespoke, which keeps lead time and spare part availability predictable. Operation is reliable and the unit runs smoothly under sustained load. For sizing, the figure to supply is the litres you need to pasteurise per hour at peak, not on average.

Technical specification

Capacity: 2000 litrs Machine Body Material: SS Design Type: Standard Sterilizing temperature: 85-95 degree Heat preservation period: 15--30s

Request a quotation

Send your capacity, voltage and destination port and we will reply with drawings, a price and a lead time within one working day.

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