

Used Processing Line for small dairy products 2000 L/h

Machine type:	Complete Bottling Line
Ref:	LC560
Year:	2017
Speed:	2000 Liters/hour
Condition:	Ready For Operation
Containers:	Pouch
Products:	Dairy

Technical details

Fill type:	Volumetric	Safety features:	Yes
Manuals:	No		

Description

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Milk Reception and Initial Storage

The Used Processing Line for Small Dairy Products 2000 L/h begins with a milk reception unit consisting of two Lactofreeze tanks and a receiving pump. Initially, operators channel raw milk into the tanks, where it remains chilled. As a result, the system ensures thermal stability before processing. Furthermore, this setup minimizes the bacterial load while allowing continuous transfer to the pasteurization stage.

Pasteurization and Separation

Next, the pasteurization phase uses a plate heat exchanger with a retention section and auxiliary systems, all rated for 2,000 liters per hour. Specifically, the pasteurizer rapidly heats and holds milk at a predefined temperature to eliminate pathogens. Then, the GEA WESTFALIA separator—rated at 3,000 L/h—performs cream separation. Simultaneously, the RANNIE homogenizer (1,000 L/h) reduces fat globules, thus enhancing emulsion stability and preventing cream rise.

Fermentation and Coagulation

Following thermal treatment, the milk proceeds to fermentation. Here, operators use an insulated double-wall fermentation tank with a 1,000-liter capacity and planetary agitator. Consequently, they maintain uniform bacterial activity and precise temperature control. In parallel, a 1,000-liter coagulation vat equipped with a planetary mixer

initiates the curdling process. Both tanks ensure optimal protein structuring for yogurt, cheese, and cultured cream products.

Cheese Processing and Draining

After coagulation, the Used Processing Line for Small Dairy Products 2000 L/h continues with cheese processing. The system includes a 500-liter vat with a draining sieve and two cheese draining tables. Therefore, operators can efficiently handle large curd volumes. Moreover, these components simplify whey separation while ensuring sanitary compliance. Additionally, their design supports easy cleaning and cross-contamination prevention.

Packaging Operations

Once products are ready for packing, the line integrates semi-automatic and automatic solutions. First, a semi-automatic filler doses pasteurized milk into 1-liter bags. Subsequently, the yogurt cup filler automatically fills and seals 75 mm and 95 mm cups at up to 1,800 units per hour. Meanwhile, the rotary labeling machine by ETICAP (2004) applies both front and rear self-adhesive labels on cylindrical cups. Importantly, the machine ensures consistent alignment and adhesion.

Date Coding, Thermal Control, and Final Packing

In addition, a Videojet 1220 coder (2019) applies expiry dates onto each product via belt conveyor. Further downstream, a vacuum packaging machine handles cream and cheese portions. Thermal utilities include a 115–150 kW solid fuel boiler (2014) with dual transfer pumps. At the same time, an ice water tank (5,000 L, 2014) and a cooling unit (2018) maintain temperature consistency across the line.

Laboratory and Accessories

Alongside processing units, the Used Processing Line for Small Dairy Products 2000 L/h features a dedicated laboratory. Specifically, it houses analytical tools for quality control and milk analysis. Additionally, the line includes 300 plastic crates for storing and transporting yogurt cups.

System Shutdown and Storage

Finally, operators shut down the line in September 2023. Before dismantling, they cleaned all units and verified mechanical condition. As a result, all equipment was stored properly. Therefore, any buyer can reinstall the Used Processing Line for Small Dairy Products 2000 L/h immediately, without requiring extensive refurbishing.