

Used processing and filling line for dairy products up to 20000 l/day

Machine type:	Complete Bottling Line
Ref:	LC433
Condition:	In Storage
Price:	€ 343,000
Containers:	PET, Pouch
Products:	Dairy

Technical details

Fill type:	1	Safety features:	No
Manuals:	No		

Description

Processing and Filling Line for Dairy Products up to 20,000 L/Day

This processing line efficiently manages volumes between 15,000 and 20,000 liters of milk per day. Consequently, it ensures high efficiency and the highest quality of finished products. Its capacity thus enables a high daily production return, which is crucial for large-scale operations.

Packaging Capabilities

Moreover, the line's specialized packaging system adeptly handles various types of dairy products. For example, workers pack milk in 1.0-liter PVC bags at a rate of 2,400 pieces per hour. Additionally, they package yogurt and kefir in 410-gram and 180-gram containers at a capacity of 3,000 pieces per hour, as well as in 0.5-liter and 1.0-liter PET bottles at a rate of 1,000 pieces per hour. Furthermore, workers package sour cream in both 1,000-gram containers and bowls, each at a capacity of 3,000 pieces per hour. Similarly, they pack cheese in 5.0 kg and 10.0 kg containers for fresh cheese, and in vacuum foil from 500 and 1,000 grams for sliced cheese.

Equipment Specifications

Manufacturers in Italy, Slovenia, and Serbia constructed the equipment between 1999 and 2016, showcasing the quality and durability of the machines. Specifically, the milk reception unit features digital counters and foam removal systems updated in 2014. It includes horizontal and vertical tanks with capacities up to 3,200 liters, ideal for storage and cooling.

Fermentation Units and Filling Lines

Insulated duplicators with double walls and planetary mixers support the line's fermentation functionalities, which are essential for maintaining product uniformity during fermentation. Likewise, automated filling lines distribute sour cream, yogurt, and milk in various packaging formats efficiently, thereby maximizing productivity and reducing downtime.

Equipment Complements and Maintenance

Additionally, the line includes accessories such as a triblender for powdered milk, vacuum packaging machines for cheese, and cooling systems for warehouses. These components are crucial for extending preservation and ensuring food safety. The team has regularly serviced and maintained the equipment until production ceased in 2020, thereby demonstrating a consistent commitment to maintenance and operational efficiency.

In conclusion, these details highlight the line's capability to produce high volumes and its configuration to ensure versatility and reliability over time, which are key for those operating in the large-scale dairy sector.

List of line components:

Milk receiving unit

Digital counter with foam remover (2014)

Horizontal tank (lactofreeze) capacity 3.200 l cooling on freon – 3 pcs

Vertical tank capacity 3.000 l – 2 pcs

Unit for pasteurization

Pasteurizer (flow) with retainers capacity 2.000 l

Separator (self-cleaning), capacity 2.000 l

Homogenizer capacity 2.000 l

(Manufacturer Scremac Italy 2000 year)

Unit for fermentation

Duplicator volume 2.000 l – double wall insulated with planetary mixer 2010

Duplicator volume 1.000 l – double wall insulated with planetary mixer 2010.

Filling lines

Automatic two-row filler for filling sour cream into bowls

Automatic filler for filling sour cream and yogurt in 410 gr containers, 2014

Automatic filler for filling yoghurt and sour cream in 180 gr containers 2008

Filler – capper – ink jet with automatic tunnel. Bottles of 1.0 l and 0.5 l, 2016

Filler for milk and yogurt in PVC bags oh 1,0 l.

Videojet – automatic date marker – 2 pcs

Other equipment

Cheese tub insulated with HARF, volume 1.600 l. 2008

Triblender 500 L for milk powder reconstruction, 2015

Vacuum packaging machine for cheese with new compressor

Unit for cold water , volume 10.000 l, cooling with freon, 2000

CIP for washing, automatic, capacity 3×300 l, 2000

Semi-automatic blowmolder for 1,0 l and 0,5 l with compressor Boge, 2010

Complete cooling system for cooling warehouse of finished products, which
is programmed for heating and cooling the fermentation chamber

Mini (propulsion laboratory)

Boiler on solid fuel (wood) 250 kW

Monopump

All equipment is connected with pipe fittings and pumps for work