Via Incisa 1, 37022
Fumane VR, Italy
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VAT: IT02702580214

Used PRO-PAK small dairy processing line 2000 LPH

Machine type:	Complete Bottling Line
Ref:	LC694
Year:	2017
Speed:	2000 Liters/hour
Condition:	In Storage
Formats:	1 L
Containers:	Pouch
Products:	Milk

Technical details

Safety features:	No	Manuals:	No
Power:	18 kW	Voltage:	380 V
Frequency:	50 Hz	Ampere:	10.5 A

Description

Used PRO-PAK small dairy processing line 2000 LPH

Technical Specifications & Performance Data

This used bottling line is a complete dairy processing and industrial packaging installation designed for milk, yogurt, cheese, cream and cream-based food production. Manufactured by PRO-PAK, the installation combines milk reception, pasteurization, separation, fermentation, cheese processing, packaging, utilities and laboratory equipment.

- **Milk processing capacity:** 2000 L/h
- **Potential daily processing capacity:** 15000 L of milk per day with additional vessels
- **Pasteurizer capacity:** 2000 L/h
- **Westfalia separator capacity:** 3000 L/h
- **Milk packaging format:** 1.0L bags
- **Yogurt cup diameters:** 75 mm and 95 mm
- **Automatic yogurt packer output:** 1800 cups/h
- **Installed electrical power:** 18 kW

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Advanced Automation & Control Systems

The line includes automatic and semi-automatic packaging equipment for dairy production. Pasteurized milk is filled by a semi-automatic bag filler, while the yogurt packaging section uses an automatic cup packer. A Videojet 1220 date coding machine with belt conveyor is included for product date marking and batch identification.

The Westfalia separator is equipped with a three-phase motor rated at 380 V, 50 Hz, 4.5 kW and 10.5 A. The motor is rated IP 44 with insulation class B and operates at 965 rpm.

Production Line Integration Capabilities

This second hand dairy processing line provides an integrated process route from raw milk reception through thermal treatment, separation, fermentation, cheese production and final packaging. It is suitable for dairy beverage production and food processing applications requiring milk bags and yogurt cups.

Machine type	Manufacturer / model	Year
Various Equipment	Lactofriz receiving tanks	
Pasteurizer	Plate flow pasteurizer	
Various Equipment	Westfalia separator	2017
Various Equipment	Fermentation vessels	
Various Equipment	Cheese production equipment	
Filling Machine	Semi-automatic milk bag filler	
Various Equipment	Automatic yogurt cup packer	
Various Equipment	Vacuum machine	
Printer	Videojet 1220	2019
Various Equipment	Steam boiler	2014
Chiller	Ice-water pool aggregate	2018

Supporting equipment includes milk receiving tanks with a receiving pump, insulated double-wall vessels with planetary mixers, a cheese tub with sieve, cheese tables, a steam boiler, ice-water storage, plastic yogurt cup crates and a mini laboratory.

Machine Condition & Maintenance History

The dairy installation was stopped in September 2023. It was cleaned, arranged, dismantled and placed in storage after shutdown. The equipment is offered as-is and cannot be tested in its current dismantled condition.

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Operational Performance & Versatility

The production line supports processing and packaging of milk, yogurt, full-fat cheese, skimmed cheese, soft cheese, cream and peppers in cream. The milk filling section handles 1.0L bags, while the yogurt packaging system is configured for 75 mm and 95 mm cups. The combination of pasteurization, separation and fermentation equipment supports flexible dairy processing workflows.

The cheese section includes a 500 L cheese tub with sieve and two cheese tables. Two insulated 1000 L double-wall vessels with planetary mixers are included for fermentation and product preparation duties.

Installation Requirements & Site Preparation

Installation requires a hall area of 200 m^2 with a minimum height of 3.5 m. A 40 m^2 chamber is required for finished products. The stated installed electrical power requirement is 18 kW.

The utility package includes a solid-fuel steam boiler rated from 115 kW to 150 kW with double transport pumps, a 5000 L ice-water pool and an ice-water aggregate. Site planning should allow appropriate process connections, drainage, ventilation, product handling areas and access for recommissioning the dismantled equipment.

Safety Standards & Compliance Certification

The Westfalia separator motor carries an IP 44 protection rating and insulation class B. The line includes dedicated thermal and cooling utilities for dairy processing, together with laboratory equipment for product quality activities. Before restart, the dismantled installation should be inspected, reassembled and commissioned in accordance with applicable food-processing, electrical, machinery safety and hygiene requirements.