



UZERMAK GIDA ENDUSTRI MAK. SAN. VE TIC. A. S.
Food Industry Machinery Manufacturer

Attn 303

Ultra-High-Temperature system UHT-Uz3000 for Process Cheese





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Technical Specifications:

- AISI304-316 quality stainless steel.
- Suitable for food with PTFE and similar plastic materials
- Capacity; (min – max) 1000 - 3000 kg/h
- 1 x Buffer tank (2000 l.)
- 1 x UHT Uz3000 includes:
 - 1 x Flash Cooling Tank (800 l.) with tubular condenser
 - 1 x Creaming Tank (1.300 l.)
 - 2 x Holder with Teflon – Inline
 - 1 x Automation
 - 1 x Double filter
 - 1 x Siemens PLC system
- 1 x Steam filter
- 1 x Steam separator
- 3 x Filler feeding connection (2 product filters)
- 1 x Viscosity control system
- UHT in double head execution to heat the pre-heated cheese from approx. 85°C by means of controlled direct steam injection to UHT temperature of 142 – 145 °C.
- 1 temperature controlled steam heating system with control valve, PT 100 temperature sensors and software controller
- 1 UHT temperature supervision system with PT 100 temperature sensors and supervision software
- 1 diversion valves, to take out the cheese, in case of temperature fluctuations
- 1 stainless steel heat holding tubes with Teflon inline.
- UHT temperature holding time for 5-20 corresponding to the specified capacity
- 1 pressure control valve including software controller to create pressure in the heat holding section
- Pre-assembly with internal piping, wiring and pneumatics
- Automatic valves for product routing
- CIP routing
- Automatic valves for steam routing



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- Operating voltage; 400V, maximum frequency; 50Hz
 - 2 x 45 m³/h capacity vacuum pump coupled to flash cooling and creaming tank
 - The air pressure of the pneumatic device used in the machine should be between 6 – 8 bars.
 - Used 3 (three) Twin Screw pumps and 1 (one) Tri-Lobe Pump.
 - Steam consumption; approx. 900kg/h, 8bar
 - Air consumption; approx. 50 l/min (6-8bar)
 - CIP consumption; 25.000 l/h (5bar)
 - Electricity power consumption:
 - Motor for Balance tank's scrapers: 1.1 kW – 2.60 A
 - Twin Screw pump for Balance tank: 15 kW – 28.8 A
 - Vacuum pump for Flash cooling: 2.2 kW – 4.65 A
 - Twin Screw pump for Flash cooling: 15 kW – 28.8 A
 - Motor for Mixer Creaming tank's scrapers: 11.0 kW – 21.3 A
 - Twin Screw pump for Mixer Creaming tank discharging: 15 kW – 28.8 A
 - Vacuum pump for Flash cooling: 2.2 kW – 4.65 A
 - Lobe pump for Mixer Creaming tank for circulating of product; 1.1 kW – 2.60 A
- Total: 62,6 kW – 122,2 A**

*UZERMAK FOOD INDUSTRY MACHINERY INDUSTRY AND TRADE LIMITED COMPANY, HAS ARRANGED TRAINING SCHEDULES FOR THE ASSIGNED LABORS, WHICH ARE SPECILISED IN WELDING TECHNOLOGIES, ACCORDING TO STANDARD NUMBER CERTIFIED BY **EN 287-1** ACCORDING TO STANDARD.*

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