



## POLYFOOD® - POLYDAIRY®

Europe Patent EP0774895 – USA Patent US5916352

Complete, Autonomous & movable dairy unit for the pasteurization, cooking & dairy transformation.



Mod. SI-050



Mod. SI-200

### Technical Characteristics & Feasible Processes

- Complete
- Autonomous
- Movable
- Patents
- Milk Heating and Pasteurization

### Description

The Polyfood contains in a single machine an overheated water generator, a generator of hot water for washing, a Dynamic Radial Heat-exchanger (the SDR<sup>1</sup> that is dipped in the liquid to be treated) and a variable speed agitator (0-215 rpm).

To work, the Polyfood just requires connection to the water supply, the power supply and fuelling with diesel oil. If water and power is not available it is possible to run the machine by means of an electric generator and an external pump (that can suck even from a pool).

Due to the small dimension and the absence of external plants it is easily transportable and replaceable.

The POLYFOOD is covered by international patents in more than 25 nations, between which: 15 European states, USA, Canada, Australia, China, Russia, etc...

Because it doesn't have little orifices it can treat even acid milk or partially curdled milk. It is possible to fit the machine with two half lids which avoid any external risk of contamination during the process (optional).

<sup>1</sup> Scambiatore Dinamico Radiale (Radial Dynamic Exchanger)



the heat, it is possible the utilization of containers of any material like: inox steel, plastic, copper, fiberglass, or even wood.

- **Low running costs**  
Thanks to the efficiency of the machine and to the presence of a instantaneous heater, the thermal dispersions are reduced to the minimum allowing very low running costs. No water waste: while heating, the machine works in a closed loop configuration (with no water consumption); while cooling (which is done taking cold water from the inlet and discharging it warm, after it has subtracted heat from the milk), it is possible to recycle the discharged water to use it for the normal dairy washings.
- **Automation of the processes**  
The endowed computer allows the execution of the thermal processes both in automatic or manual mode.
- **Certification of the processes**  
The endowed printer allows the printout of all the executed thermal processes in automatic or upon a manual request.
- **Respect of norms**  
The machine stands to all the European norms regarding machinery (CE) and the EU norms concerning materials in contact with alimentary substances.
- **Respect of traditions**  
The machine allows the transformation of the milk in dairy products in full observance of traditions and preserving the original characteristics of the products.

#### Technical data:

Models	Thermal power (kcal/h)	Electric power* (KW)	Diesel oil consumption max (Kg/h)	Minimum workable capacity (Lt.)	Thermal increase (°C/min)	Hour Production Capacity** (Lt./h)	8 Hours Production Capacity** (Lt.)	Dimension (mm)
<b>SI-050</b>	35.000	1,2	3,3	50	up to 7,1	270	2.160	1.200x700xh1.500
<b>SI-100</b>	55.000	1,4	5,2	150	up to 3,5	480	3.840	2.000x700xh2.350
<b>SI-200</b>	75.000	1,4	7,2	200	up to 4,3	610	4.880	2.000x700xh2.350

(\*) 230V / 50 Hz - Monophase (110 V / 60 Hz available on request)

(\*\*) Figures relevant to a pasteurization cycle 10 °C / 72 °C / 40 °C