



MICRO PASTEURIZER - YOGURT FERMENTER MPY-015 MPY-030

With this small pasteurizer it is possible to pasteurize milk and produce cheese, ricotta and yogurt. Suitable for heating up to 90 ° C.

Description:

This device works with the principle of bain marie heating and is constituted by a outer tub in which there is the water used to transmit heat, and an internal tank in which to deposit the milk.

The heating takes place by means of an electrical resistance placed on the bottom of the outer tub.

The cooling is done making the water flow thru the outer tub.

A thermostat with timer allows to bring the milk to the desired temperature and to maintain it for a predetermined time (max. 999 minutes).

Composed of:

- Double stainless steel tank
- Electrical heater with safety thermostat
- Digital thermostat with timer
- Cover with milk thermometer
- Cooling water inlet and outlet hoses



Technical Data:

	MPY-015	MPY-030
Nominal capacity (l):	15	30
Max. working capacity (l):	14	29
Min. working capacity (l):	2	5
Max temperature (°C):	90	90
Power supply:	230V – 50 Hz	
Power (kW):	2,8	2,5
Dimension (cm):	d. 32 x h 52	d. 48 x h 55
Weight (kg):	6	12